

barcelona

BRUNCH

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
BASQUE SALAMI Chicago, US Berkshire Pork Peppery, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	HOT COPPA Andalucía, ES Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn	14
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	SMOKIN' GOAT Islas Canarias, ES Pasteurized Semi-Soft Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Speck, Fuet, Mahón, Drunken Goat, Membrillo</i>	28.5
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón				

TAPAS

SHERRY MAPLE BACON Pedro Ximenez Glaze, Hot Pimentón	10.5	OYSTER MUSHROOMS <i>Jacob's farm</i> Herb Mojo	12.5
OLIVE OIL PANCAKES Whipped Membrillo Butter, Maple Syrup	8.5	BROCCOLINI Lemon, Garlic	10.5
VEGETABLE BENEDICT Spinach, Garlic, Hollandaise	8.5	SWEET POTATO HUMMUS Tahini, Spiced Pepitas, Lavash	8.5
JAMÓN SERRANO BENEDICT Tomatoes, Hollandaise	9.5	WHIPPED SHEEP'S CHEESE Pimentón, Lavash	8.5
STEAK & EGGS* Red Chimichurri, Crispy Potatoes	15.5	POTATO TORTILLA Chive Sour Cream	7.5
TORRIJAS Poached Apples, Crema Catalana	8	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
ESTRELLADOS Mangalica, Fries, Garlic Aioli	11.5	BOQUERONES Olives, Piquillo Peppers	7
CHORIZO MONTADITO Scrambled Eggs, Smoked Pepper Aioli, Mahón	9	STEAMED CLAMS Sausage, Black Garlic	15.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
BURRATA Beet Purée, Pistachios	12.5	CRISPY COD Lemon, Aioli	12.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	PRAWNS A LA PLANCHA Red Chimichurri	13.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	HARISSA CHICKEN THIGH Aji Verde	10.5
ROASTED CARROTS Mojo Verde Canario	7.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
BRUSSELS SPROUTS Maple Vinaigrette, Jalapeño Pepper	10	PORK BELLY A LA PLANCHA Quince Mostarda	10.5
		BACON-WRAPPED DATES Valdeón Mousse	8

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Little Gem Lettuce	11
KALE SALAD Anchovie Dressing, Chorizo Migas, Manchego	9.5
BIBB SALAD Almond Dressing, Onions, Goat Cheese	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
	HALF / FULL
PAELLA VERDURAS Cabbage, Mushrooms, Broccoli, Garlic Aioli	19 / 38
PAELLA MARISCOS Calamari, Gambas, Mussels, Clams, Salmorreta	29 / 58
PAELLA SALVAJE Chicken Thigh, Pork Belly, Chorizo, Chickpeas	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
BASQUE BURNT CHEESECAKE Poached Apples	10.5

EXECUTIVE CHEF EMILIO GARCIA

SOUS CHEFS FRANCISCO GUERRA & DEON DAVIS

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Alvarinho</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko , Central Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2024	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanja , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2024	Sotabosc , Montsant, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2022	Uva de Vida, Biografico , Toledo, Spain	<i>Trepat Blend</i>	5.5	11	44
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Douro, Portugal	<i>Bobal</i>	6	12	48
2023	Caves São João, Baga Nova , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional</i>	6	12	48
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2020	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2024	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

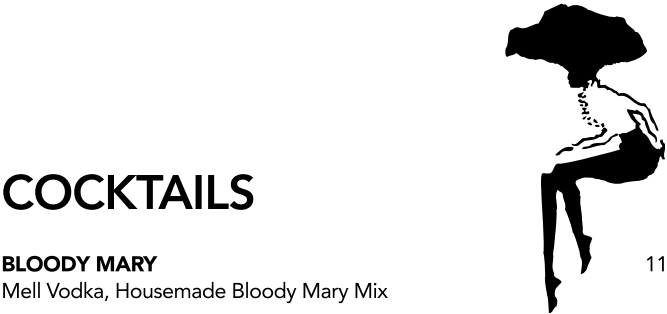
Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	6	48
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	9	36
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
	<i>Oloroso</i>	13.4	54

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		16	64

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5	
BIO-CURIOUS Diorama / Clos Lojen / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16	
ACID TRIP Leitz / B.R.O.T. / Baga Nova High. Acid. Wines.	15	
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style	14.5	



COCKTAILS

BLOODY MARY Mell Vodka, Housemade Bloody Mary Mix	11	
MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11	
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8	
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7	
PICA PICA Mell Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5	
GIN & JUS Paco Pepe London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11	
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13	
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit Powder & Tangerine Powder	13.5	
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13	
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13	
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13	
LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5	
Inspired by three of Spain’s most iconic regions.	15	
CATALAN Paco Pepe London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary		
VALENCIAN Paco Pepe London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme		
GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint		
NON-ALC WHITE OR RED SANGRIA NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint	glass	pitcher
	9.5	34
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	10.5	38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52
BEER		
DRAFT Ordell, Lagerado—CO La Cumbre, A Slice of Hefen—NM Ratio, Dear You—CO Denver Beer Co. Incredible Pedal IPA—CO	caña	doble
	3.75	7.5
	4.25	8.5
	3.75	7.5
	4	8
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Estrella Damm, Daura Gluten-Free Lager—Spain Peroni, Lager—Italy Firestone Walker, 805 Cerveza—CA Crooked Stave, New Zealand Pilsner—CO Elevation, 8 Second Kolsch—CO Dry Dock, Apricot Blonde—CO Crooked Stave, Petit Rose Sour—CO Avery, Electric Sunshine Tart Ale—CO Odell, Hazer Tag IPA—CO Melvin Brewing, IPA—WY Ska Brewing, Modus Hoperandi—CO Telluride, Face Down Brown—CO Left Hand, Milk Stout—CO Great Divide, Yeti Imperial Stout—CO Down East Cider, Original—MA Isastegi, Sagardo Natural Cider—Spain (750mL)		
		7
		8.5
		8
		7
		8
		7.5
		8
		10
		8.5
		8.5
		9.5
		8
		8
		8
		9
		9.5
		36