

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	BRESAOLA Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender	10.5
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	ROMAO Castilla-La Mancha, ES Raw Sheep's Milk, Aged 9 Months. Rosemary	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<i>Jamón Serrano, Fuet, Manchego, Drunken Goat, Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers</i>	
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild			

TAPAS

SERRANO BENEDICT Pan Tomate, Hollandaise	9.5	ROASTED BEETS Salsa Verde	8.5
VEGETABLE BENEDICT Spinach, Hollandaise	8.5	RED PEPPER HUMMUS Tahini, Lavash	7.5
CHORIZO HASH Fried Egg, Hollandaise	12.5	WHIPPED SHEEP'S CHEESE Pimentón Honey, Sunflower Seeds	8.5
ESTRELLADOS Mangalica Ham, Sunny Side Up Egg	11.5	POTATO TORTILLA Chive Sour Cream	7.5
TORRIJAS Crema Catalana, Spiced Apples	8	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
OLIVE OIL PANCAKES Vermont Butter, Maple Syrup	8.5	BOQUERONES Green Olives, Piquillo Peppers	7
SHAKSHUKA Egg, Manchego	11.5	SALT COD BUÑUELOS Chive Aioli	11.5
WILD MUSHROOM MONTADITO <i>Fox Farm & Forage Mushrooms</i> Truffle Ricotta, Mushrooms, Egg	12.5	PRAWNS Red Chimichurri	10
SMOKED SALMON Labneh, Pickled Vegetables	14.5	MUSSELS Sobrasada, Sofrito, Lemon	13.5
MERGUEZ Fried Egg, Roasted Peppers, Onions	11.5	CHICKEN THIGH Aji Amarillo	10.5
STEAK & EGG* Red Chimichurri	15.5	DUCK CONFIT CALDOSO Squash, Sage, Manchego	15.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	TRUFFLED BIKINI Serrano, Mahón	9.5
ACORN SQUASH A LA PLANCHA Pepita Romesco	9.5	BACON WRAPPED DATES Valdeón Mousse	8
CHARRED CABBAGE Harissa, Jicama	7.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
BRUSSELS SPROUTS Pomegranate, Pickled Onions	9.5	PORK RIBS Smoked Apricot Agrodolce	13.5

SALADS

ENSALADA MIXTA Onions, Giardiniera, Little Gem Lettuce	11
ARUGULA & QUINOA SALAD Pomegranate, Butternut Squash	9.5
FENNEL & CANNELLINI Spinach, Lemon	8.5

LARGE PLATES

CHORIZO & PORK BELLY FIDEOS Cherry Peppers, Mushrooms	16.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Broccolini, Salsa Verde, Potatoes, Lemon	28.5
PAELLA VERDURAS Carrots, Brussels, Cauliflower, Fennel, Olives, Garlic Aioli	HALF / FULL 18 / 36
PAELLA MARISCOS Shrimp, Mussels, Clams, Calamari, Salmorreta	29 / 58
PAELLA SALVAJE Chorizo, Pork Belly, Chicken, Chickpeas, Olives, Egg	28 / 56
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Spiced Apples	10
CREPAS WITH SEASONAL FRUIT Citrus Cream, Spiced Apples, Walnuts	8.5
OLIVE OIL CAKE Sea Salt, La Boella Olive Oil	11
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	10

EXECUTIVE CHEF DAVID ELLIS | SOUS CHEF MICHELLE COSMIANO

*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
2022	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	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
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	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2024	Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko , Curicó 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>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.75	9.5	38
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52

SWEET

Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	20	80

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
ACID TRIP Bico Amarelo / B.R.O.T. / Baga Nova High. Acid. Wines.		16
BIO-CURIOUS Diorama / Clos Lojen / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16

COCKTAILS

BLOODY MARY 360 Vodka, Housemade Bloody Mary Mix		11
MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon		11
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		7
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon		14
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8
PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5
GIN & JUS Beefeater Gin, Lime, Green Grape, Pink Peppercorn, Ginger		12
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders		13.5
SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava		13
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		14
LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters		15
GINTONICS Inspired by three of Spain’s most iconic regions.		15
CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary		
VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme		
GALICIAN Paco Pepe Andalucian 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
	11	39
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52
BEER		
DRAFT R & D Brewing, Riviera Lager—NC Raleigh Brewing, Not Another Hazy NE IPA — Tobacco Wood, 565 Amber Ale—NC Trophy Brewing, Trophy Wife Session IPA—NC	caña	doble
	3.75	7.5
	4.25	8.5
	4.25	8.5
	4.25	8.5
BOTTLES & CANS Athletic Brewing, Upside Dawn, Non- Alcoholic—CT Estrella Galicia, Lager—Spain Estrella Damm, Daura Gluten-Free Lager—Spain Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC Peroni, Lager—Italy Fullsteam, Paycheck Pilsner—NC Hitachino, Nest White—Japan Foothills, Jade IPA—NC Lynnwood Brewing Concern, Blonde Moment—NC Fullsteam, Rocket Science IPA—NC Allagash, Tripel—ME Lynnwood Brewing, Bill & Ted’s Excellent Amber—NC Bull City, Off Main Cider—NC Isastegi, Sagardo Natural Cider—Spain (750mL)		
		7
		8.5
		8.5
		8.5
		8.5
		8.5
		14
		8.5
		9.5
		8.5
		10.5
		9.5
		8
		28