

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	WAGYU CECINA 14 Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild	JAMÓN MANGALICA 15 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
‘NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	CHORIZO IBÉRICO 9 La Rioja, ES Pork Iberian Sausage. Paprika, Salt, Garlic
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA 8.5 Castilla, La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle
SPECK Alto Adige, IT Spice-Rubbed Ham, Smoky Lean	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated	MAXORATA CON PIMENTÓN 8.5 Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy
BAQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity			APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata</i>

TAPAS

OLIVE OIL PANCAKES 8.5 Cultured Membrillo Butter, Maple Syrup	POTATO TORTILLA 7.5 Chive Sour Cream
ESTRELLADOS 12 Papas Fritas, Serrano Ham, Fried Egg	PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
SERRANO HAM BENEDICT 8.5 Hollandaise	SWEET POTATOES 8 Mustard Vinaigrette
VEGETABLE BENEDICT 7.5 Arugula, Hollandaise	P.E.I. MUSSELS 14 Sofrito
STEAK AND EGGS* 14.5 Red Chimichurri	MARINATED BOQUERONES 7.5 Piquillo Peppers, Castelvetrano Olives
TORRIJAS 7.5 Peaches, Crema Catalana	GAMBAS AL AJILLO 10.5 Guindilla Pepper, Scallions, Garlic
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	GRILLED SALMON 14.5 Fennel Salad, Olive Oil
MARINATED OLIVES & GIARDINIERA 6 Thyme, Lemon Zest	LITTLENECK CLAMS 13 Sobrasada
EGGPLANT CAPONATA 6.5 Bell Peppers, Balsamic, Basil	ROASTED CHICKEN THIGH 10.5 Aji Verde
BROCCOLINI 9 Confit Garlic, Rosemary	BACON-WRAPPED DATES 8 Valdeón Mousse
CAULIFLOWER 8.5 Spiced Almond Romesco	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
BABY CARROTS 9.5 Labneh, Dill	CHORIZO W/ SWEET & SOUR FIGS 10.5 Sherry Vinegar, Garlic
BRUSSELS SPROUTS 9 Smoked Pepper Aioli	PORK BELLY 10.5 Mojo Picante
MUSHROOMS 10.5 Scallions, Garlic	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
HUMMUS 8 Chickpeas, Onions, Peppers, Lavash	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
WHIPPED SHEEP'S CHEESE 8.5 Truffle, Honey	FLANK STEAK 14.5 Red Chimichurri

SALADS

ENSALADA MIXTA 10 Olives, Onions, Giardiniera, Gem Lettuce	BEET SALAD 9.5 Radicchio, Beets, Sherry Vinaigrette
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LARGE PLATES

CHICKEN PIMIENTOS 24.5 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED BRANZINO 29 Broccolini, Brussels Sprouts
HALF / FULL	
PAELLA VERDURAS 19 / 38 Brussels Sprouts, Broccolini, Delicata Squash, Turnips, Carrots	PAELLA SALVAJE 28 / 56 Chorizo, Pork Belly, Chicken, Chickpeas
PAELLA MARISCOS 29 / 58 Shrimp, Mussels, Calamari, Clams	PARRILLADA BARCELONA* 33 / 66 Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN 8	OLIVE OIL CAKE 10 Sea Salt
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble	BASQUE BURNT CHEESECAKE 10 Peaches
PANTXINETA 9 Almonds	

EXECUTIVE CHEF EMILIO GARCIA | SOUS CHEF CESAR DIAZ

*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	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
2022	Tierra Limpia, Brut Rosé , Penedès, Spain		7.5	15	60
NV		<i>Trepat</i>	6.75	13.5	54

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	7	14	56
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	5.5	11	44
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6.5	13	52
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Malvasia</i>	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Macabeo</i>	7	14	56
2023	Asnella , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6.5	13	52
2024	Aylin , San Antonio, Chile	<i>Arinto, Loureiro</i>	5.75	11.5	46
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	6	12	48
2023	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	6	12	48
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
		<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Pinot Noir</i>	5	10	40
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Cabernet Sauvignon</i>	6	12	48
		<i>Malvar, Airén</i>	6	12	48
			5.5	11	44

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>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	Azul y Garanja , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	8	16	64
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2022	Uva de Vida, Biográfico,, Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	6	12	48
2022	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Peñalolen , Maipo, Chile	<i>Baga</i>	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	7	14	56
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
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>	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	6	48
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	9	36
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	14	84
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	6.5	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	12.5	50
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	9	72
		10	60

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	11	88
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	76
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	10	40
		17	68

WINE FLIGHTS

3 Half Glasses			
BIO-CURIOUS Diorama / Abisso / Biografico			17
Many of our wines use Biodynamic farming practices, here are three incredible examples			
ACID TRIP Asnella / B.R.O.T. / Baga Novo			16
High. Acid. Wines.			
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País			14.5
Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.			
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut			13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)			

COCKTAILS

BLOODY MARY	11
Reyka Vodka, Housemade Bloody Mary Mix	

MIMOSA	11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	

BEES & BAYS (No ABV)	7
Lime, Salted Honey Syrup, Cardamom Bitters	
Sparkling Water, Torched Bay Leaf	

TEA TIME (No ABV)	8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	

PICA PICA	12.5
Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	

GIN & JUS	11
Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	

DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	

ALEBRIJES	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	

SIDE HUSTLE	13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	

BOURBON SPICE RACK	13.5
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

IPANEMA	13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	

LAIRD’S WAY	14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN	
Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	

VALENCIAN	
Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	

GALICIAN	
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	11	39
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Pickers Vodka, Peach Nectar, Grapefruit	13	52

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Blackstone, Adam Bomb IPA—TN	8
Hap & Harry’s, Lager—TN	8
Dogfish Head, Sea Quench Session Sour—DE	8.5
Estrella Galicia, Lager—Spain	8
Founders, All Day IPA—MI	7.5
Peroni, Lager—Italy	8.5
Lagunitas, Maximus IPA—CA	8.5
Yazoo, Hefeweizen—TN	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Jackalope, Thunder Ann Pale Ale—TN	8
Wiseacre, Bow Echo Hazy IPA—TN	11
Jackalope, Bearwalker Maple Brown—TN	8
Austin Eastciders, Original Dry Cider—TX	8
Pomarina Brut Sidra—Spain (750mL)	42