

barcelona

BRUNCH

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Raw Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	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, Smokey	14
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	AGED MANCHEGO Castilla La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	APERITIVO BOARD** An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón			<i>Jamón Serrano, Fuet, Drunken Goat Manchego, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>	

TAPAS

OLIVE OIL PANCAKES Maple Syrup, Quince Butter	8.5	MUSHROOM MONTADITO Ricotta, Piquillo Peppers	9
TORRIJAS Spiced Apples	8	ROASTED CARROTS Spiced Labneh, Sumac, Mint	8.5
SQUASH BENEDICT* Hollandaise	8.5	EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
SERRANO HAM BENEDICT* Hollandaise	9.5	LEMON HUMMUS Lavash	7
HOUSE CURED SALMON BENEDICT Hollandaise, Pickled Onions	8	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
MANGALICA ESTRELLADOS* Hand-Cut Fries, Farm Egg, Garlic Aioli	11.5	POTATO TORTILLA Chive Sour Cream	7.5
PARFAIT Strawberries, Cocoa Nib Granola	8.5	BOQUERONES Radish, Castelvetrano Olives	8.5
DOUBLE CUT BACON Maple Syrup, Pimentón	10.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
STEAK & EGGS* Sunny Side Up Egg, Chimichurri	15.5	GRILLED CHICKEN THIGH Aji Verde	10.5
HUEVOS A LA FLAMENCA* Tomatoes, Peppers, Egg, Grilled Sourdough	11.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	6.5	TRUFFLED BIKINI Jamón Serrano, San Simón	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
CHAMPIÑONES Garlic, Lemon	10.5	BACON-WRAPPED DATES Valdeón Mousse	8

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
MARINATED BEETS** House-Made Ricotta, Marcona Almonds	8.5
ARUGULA SALAD Frisée, Radicchio, Couscous, Sunflower Seeds, Smoked Honey Vinaigrete	8.5

LARGE PLATES

BRUNCH FIDEOS* Gaucho Sausage, Farm Egg, Garlic Aioli	16.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Green Beans, Potatoes	29.5
	HALF / FULL
PAELLA VERDURAS Brussels, Butternut Squash, Fennel, Chickpeas	19 / 38
PAELLA MARISCOS Gambas, Mussels, Littleneck Clams, Calamari	29 / 58
PAELLA SALVAJE Chicken, Pork Belly, Gaucho Sausage, Fried Egg, Chickpeas	28 / 56
PARRILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
CREPAS WITH SEASONAL FRUIT** Hazelnut Butter, Spiced Apples	8.5

EXECUTIVE CHEF COREY O'SHEA | SOUS CHEF RUDY CANALES

*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.
Items marked with ** are related to tree nuts. 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>	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020	Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	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
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	6	12	48
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	5.5	11	44
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2019	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Syrah</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018	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 , 1L	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8	82
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8.5	68
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
		14	56

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	7.5	60
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 / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples		15
ACID TRIP Asnella / B.R.O.T./ Belinda High. Acid. Wines.		16
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

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BLOODY MARY Tito's Vodka, Housemade Bloody Mary Mix	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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LAIRD'S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain's most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	10.5	38

GUNS & ROSÉS Sao Joao Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT Estrella Galicia, Lager—Spain Lord Hobo, 617 White Ale—MA Jack's Abby, Post Shift Pilsner—MA Troegs, Perpetual IPA—PA	caña	doble
	4.25	8.5
	4	8
	3.75	7.5
	4.25	8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Narragansett, Light (16oz.)—RI	7
Peroni, Lager—Italy	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Von Trapp, Bohemian Pilsner—VT	8
Hitachino, Nest White—Japan	14
Founders, All Day IPA—MI	6.5
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Jack's Abby, Hoponius Union IPL—MA	7.5
Notch, Left of the Dial IPA—MA	7.5
Lagunitas, Maximus IPA—CA	8
Lord Hobo, Boom Sauce—MA	13
Allagash, Tripel—ME	10.5
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28