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

SPECK
Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

BASQUE SALAMI
Chicago, US
Berkshire Pork Peppery, Fruity

FUET
Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

CABRA ROMERO
Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Créme, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

DRUNKEN GOAT
Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

SMOKIN' GOAT
Islas Canarias, ES
Pasteurized Semi-Soft Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

HOT COPPA 14
Andalucia, ES
Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

WAGYU CECINA 16
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Mahón, Manchego, Membrillo

TAPAS

OLIVE OIL PANCAKES 8.5
Whipped Membrillo Butter, Maple Syrup

SHERRY MAPLE BACON 10.5
Pedro Ximenez Glaze, Hot Pimentón

GAUCHO SAUSAGE MONTADITO 9
Scrambled Eggs, Smoked Pepper Aioli, Mahón

VEGETABLE BENEDICT* 8.5
Spinach, Garlic, Hollandaise

BURRATA 12.5
Butternut Squash, Fig Glaze

JAMÓN SERRANO BENEDICT* 9.5
Tomatoes, Hollandaise

STEAK & EGGS* 15.5
Red Chimichurri, Crispy Potatoes

TORRIJAS 8
Macerated Apples, Crema Catalana

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

ROASTED CARROTS 9.5
Whipped Feta, 'Nduja

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

WHIPPED SHEEP'S CHEESE 8.5
Pimentón, Lavash

QUESO A LA PLANCHA 10
Caña De Cabra, Pimentón

RED PEPPER HUMMUS 8.5
Piquillo Pepper Purée, Lavash

POTATO TORTILLA* 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 7
Olives, Piquillo Peppers

STEAMED CLAMS 15.5
Chickpea Lemon Preserve

PRAWNS A LA PLANCHA 13.5
Aji De Langostino

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

MUSSELS 14.5
Sofrito

HARISSA CHICKEN THIGH 10.5
Aji Verde

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Little Gem Lettuce

QUINOA SALAD 9.5
Lemon Vinaigrette, Watercress, Apples, Feta

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Salsa Verde, Fingerling Potatoes, Carrots

HALF / FULL

PAELLA VERDURAS 19 / 38
Leeks, Mushrooms, Broccoli, Brussels Sprouts, Garlic Aioli

PAELLA MARISCOS 29 / 58
Calamari, Prawns, Mussels, Clams, Salmorreta

PAELLA SALVAJE 28 / 56
Chicken Thigh, Pork Belly, Chorizo, Chickpeas

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

ARROZ CON LECHE 10
Cinnamon

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10.5
Macerated Apples

EXECUTIVE CHEF AMANDA SINGH
SOUS CHEFS FRANCISCO GUERRA & DEON DAVIS

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy

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Buy a $50 gift card and receive a $10 bonus

WINES BY THE GLASS

SPARKLING

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.5	11	44
NV	**Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain	*Xarel-lo*	7	14	56
NV	**Tierra Limpia, Brut Rosé,** Penedès, Spain	*Trepat*	6.5	13	52

WHITE

			3oz	6oz	bottle
2025	**Mila,** Rías Baixas, Spain	*Albariño*	6	13	52
2025	**Menade,** Rueda, Spain	*Verdejo*	6	12	48
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7.25	14.5	58
2024	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5.5	11	44
2025	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2025	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2023	**Bico Amarelo,** Vinho Verde, Portugal	*Alvarinho*	4.5	9	36
2025	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	5.5	12	48
2025	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5	11	44
2024	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2025	**Iniceri, Abisso,** Sicily, Italy	*Catarratto*	6	12	48
2024	**Haus Rothenberg, Feinherb,** Nahe, Germany	*Riesling*	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2024	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
2025	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2025	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6	12	48
2026	**No Es Pituko,** Central Valley, Chile	*Sauvignon Blanc*	5.75	11.5	46

RED

			3oz	6oz	bottle
2019	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6	13	52
2023	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	6.5	14	56
2024	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2023	**Azul y Garanza,** Navarra, Spain	*Tempranillo*	4.75	9.5	(L) 53
2024	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6	12	48
2021	**Alberto Orte, A Portela,** Valdeorras, Spain	*Mencía*	6.5	13	52
2023	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	7.5	15	60
2024	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	5.5	11	44
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	6	12	48
2022	**Uva de Vida, Biografico,** Toledo, Spain	*Tempranillo, Graciano*	7	14	56
2020	**Gota, Bergamota,** Douro, Portugal	*Touriga Nacional*	6	12	48
2023	**Caves São João, Baga Nova,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2023	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	6.5	13	52
2022	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	6.75	14	56
2022	**Polkura,** Colchagua, Chile	*Syrah*	6.5	15	60
2024	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7	14.5	58
2022	**Garage Wine Company, Revival,** Maule, Chile	*País*	5.75	11.5	46

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	*Fino*	6	48
La Cigarrera, 1L	*Manzanilla*	9	93
Los Arcos, Lustau, 750mL	*Amontillado*	6	48
Península, Lustau, 750mL	*Palo Cortado*	9	72
15 Años, El Maestro Sierra, 375mL	*Oloroso*	13	52
Asuncion, Alvear, 375mL	*Oloroso*	13.5	54

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	*Oloroso Dulce*	9	72
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	9	36
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	16	64

WINE FLIGHTS

3 Half Glasses

TRUST FALL 18.5
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

BIO-CURIOUS Diorama / Sotabosc / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años 14
A progression of dry style sherries, from bright and saline to rich and oxidative.

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5
Some relationships are worth celebrating. Wines and people who helped shape our list.



COCKTAILS

BLOODY MARY 11
Mell 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) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
MEll Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Paco Pepe London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger

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

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit Powder & Tangerine Powder

SIDE HUSTLE 12.5
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

MR. ROGERS 14
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

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

SANGRIA

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

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

BEER

DRAFT

	caña	doble
Ordell, Lagerado—CO	3.75	7.5
Crooked Stave, New Zealand Pilsner—CO	4.25	8.5
Ratio, Repeater Pale Ale—CO	3.75	7.5
Denver Beer Co. Incredible Pedal IPA—CO	4	8

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	8.5
Firestone Walker, 805 Cerveza—CA	8
Elevation, 8 Second Kolsch—CO	7.5
Dry Dock, Apricot Blonde—CO	8
Crooked Stave, Petit Rose Sour—CO	10
Avery, Electric Sunshine Tart Ale—CO	8.5
Odell, Hazer Tag IPA—CO	8.5
Melvin Brewing, IPA—WY	9.5
Ska Brewing, Modus Hoperandi—CO	8
Telluride, Face Down Brown—CO	8.5
Left Hand, Milk Stout—CO	8
Great Divide, Yeti Imperial Stout—CO	9
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	36