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

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

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

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

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

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

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

MAHÓN
Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

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

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

IDIAZÁBAL
País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

WOOLY WOOLY BLACK GARLIC
Castilla-La Mancha, ES
Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet

VALDEÓN
Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

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

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

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

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

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

DUCK PROSCIUTTO 16
Indianapolis, IN
Moulard Dark Breast. Spiced, Tender, Sweet

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

Marinated Olives, Patatas Bravas, Guindilla Peppers, Marcona Almonds, Soria Chorizo, Jamón Serrano, Mahón, Manchego

TAPAS

PARFAIT 7
Apples, Granola

TORRIJAS 7.5
Citrus Cream, Apples

OLIVE OIL PANCAKES 8
Membrillo Butter, Maple Syrup

ESTRELLADOS* 11.5
Fries, Sunny Side Up Egg, Serrano

SHAKSHUKA 13.5
Tomato, Egg

VEGETABLE BENEDICT* 8.5
Summer Squash, Hollandaise

JAMÓN SERRANO BENEDICT* 9.5
Pan Con Tomate, Hollandaise, Pimentón

STEAK & EGGS* 15.5
Red Chimichurri, Vital Farm Egg

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

ROASTED CARROTS 8
Arugula Gremolata

BROCCOLINI 10.5
Idiazábal, Dijon Mustard

ZUCCHINI 7.5
Capers Gremolata

MUSHROOMS 12.5
Garlic, Guindillas, Lemon

BEETS 8.5
Skordalia, Almonds

HOUSE MADE FOCACCIA 4.5
Rosemary, Sea Salt

HUMMUS 8.5
Piquillo, Olive Oil

PAN CON TOMATE 6.5
Vine Tomatoes, Sourdough

WHIPPED SHEEP'S CHEESE 9.5
Truffle Honey

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA* 7.5
Chive Sour Cream

MARINATED BOQUERONES 8.5
Garlic, Parsley

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

SAUTÉED MUSSELS 14.5
Coriander, Cumin

TUNA CRUDO* 16.5
Piparra Mignonette

FAROE ISLAND SALMON 15.5
Cucumbers, Sweet Peppers, Red Onions

PULPO A LA GALLEGA 16.5
Creamer Potatoes, Olive Oil, Pimentón

CHICKEN THIGH 10.5
Lemon Yogurt

MORUNO PORK 10
Piquillo Pepper, Red Onions

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

PORK BELLY 10.5
Cherry Pepper Chimichurri

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

BACON 10.5
Maple Agridolce

SALADS

ARUGULA 8.5
Manchego, Apples, Cider

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 29.5
Carrots, Arugula, Pickled Red Onions

	HALF / FULL
PAELLA VERDURAS Zucchini, Mushrooms, Carrots, Red Peppers	19 / 38
PAELLA MARISCOS Shrimp, Clams, Calamari, Mussels	29 / 58
PAELLA SALVAJE Pork Belly, Beef, Chicken	28 / 56
PARRILLADA BARCELONA* Chicken, Pork Belly, Strip Steak, Sausage	34.5 / 69
FIDEOS Sausage, Chicken, Egg, Pickled Red Onions	16 / 32

DESSERTS

OLIVE OIL CAKE 10.5
Sea Salt

FLAN CATALÁN 8

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10.5
Apples

ARROZ CON LECHE 7
Cinnamon

EXECUTIVE CHEF RICARDO MIRANDA | SOUS CHEF EMMANUEL PIGON

*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*	6.5	13	52
2017	**Alberto Orte, A Portela Blanco,** Valdeorras, Spain	*Godello*	7.5	15	60
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7.25	14.5	58
2022	**Oro de Castilla,** Rueda, Spain	*Verdejo*	6.25	12.5	50
2025	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2024	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5.5	11	44
2024	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2022	**Alvear, 3 Miradas,** Montilla-Moriles, Spain	*Pedro Ximénez*	6.5	13	52
2025	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2024	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2025	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5.5	11	44
2024	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2024	**Clara Sala, Sicilia Bianco,** Sicily, Italy	*Grillo*	6.25	12.5	50
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
2022	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
2025	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2024	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6	12	48
2025	**No Es Pituko,** Curicó Valley, Chile	*Sauvignon Blanc*	5.75	11.5	46

RED

			3oz	6oz	bottle
2020	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
2025	**DeLibro,** Rioja, Spain	*Tempranillo, Garnacha*	5.5	11	44
2023	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	7	14	56
2025	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2025	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6.25	12.5	50
2021	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	7.5	15	60
2025	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	6	12	48
2024	**La Vinyeta, 'Juanito',** Emporda, Spain	*Monastrell*	6	12	48
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	6	12	48
2022	**Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7.5	15	60
2020	**Gota, Bergamota,** Dão, Portugal	*Touriga Nacional Blend*	6.25	12.5	50
2023	**Caves São João, Baga Novo,** 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*	7	14	56
2022	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2022	**Garage Wine Company, Revival,** Maule, Chile	*País*	5.75	11.5	46
2022	**Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	*Fino*	5.5	44
La Cigarrera, 1L	*Manzanilla*	8.5	93
Los Arcos, Lustau, 750mL	*Amontillado*	6	48
Península, Lustau, 750mL	*Palo Cortado*	9	72
15 Años, El Maestro Sierra, 375mL	*Oloroso*	13	52
Catón, Alvear, 375mL	*Oloroso*	13.5	54

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	*Oloroso Dulce*	9	72
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	9.5	38
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	15	60

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.

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

RIOJA IN THREE Ostatu Blanco / DeLibro / Marqués De Tomares 18
Three wines, three perspectives on one of Spain's most celebrated wine regions.

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
Reyka Vodka, Housemade Bloody Mary Mix

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ,
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
Prairie Organic Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

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

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

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

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

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

GINTONICS

Inspired by three of Spain's most iconic regions. 15.5

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

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

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

SANGRIA

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

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

BEER

DRAFT

	caña	doble
Estrella Galicia, Lager—Spain	4.5	9
Green Bench, Sunshine City IPA—FL	4.25	8.5
Florida Avenue Brewing, Luminescence Hazy IPA—FL	4.50	9

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Peroni, Lager—Italy	9
Green Bench, Postcard Pilsner—FL	8.5
Cigar City, Fancy Papers Hazy IPA—FL	9
Motorworks, Adoptable, Lager—FL (16oz)	8.5
Ology, Rainbow Colored Glasses—FL	12
Lagunitas, Maximus IPA—CA	9
Coppertail Free Dive, IPA—FL	8.5
Magnanimous Brewing, Juice Lord IPA—FL (16oz)	13.5
Cigar City, Maduro Brown Ale—FL	8.5
Cigar City Cider & Meade, Golden—FL	9
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Keel Farms, Elderberry Cider—FL (16oz)	9
Trabanco, Cosecha, Sidra Natural (700mL)—FL	36