

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

SPECK

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

FINOCCHIONA

Georgia, US
Pork Sausage With Fennel, Red Wine.
Rich, Complex

CHORIZO PICANTE

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

FUET

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

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind. Buttery, Tangy

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

VALDEÓN

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

CABRA ROMERO

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

GIVE THE GIFT OF BARCELONA

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

JAMÓN MANGALICA

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

14

WAGYU CECINA

Chicago, US
Aged 12-16 Weeks, Pressed & Cold Smoked
Wagyu. Hickory Pepper, Smokey

14

QUESO DE TRUFA

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

8.5

APERITIVO BOARD

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

26

*Patatas Bravas, Jamón Serrano, Fuet,
Manchego, Mahón, Marinated Olives,
Guindilla Peppers, Marcona Almonds*

TAPAS

OLIVE OIL PANCAKES

Maple Butter, Maple Syrup

8

VEGETABLE BENEDICT

Spinach, Mushrooms, Onions

6.5

JAMÓN SERRANO BENEDICT

Pan Con Tomate, Pimentón Hollandaise

8.5

GRILLED VEGETABLE FRITTATA

Basil Aioli, Seasonal Vegetables

10.5

ESTRELLADOS

Fries, Aioli, Lomo, Sunny Side-Up Egg

11

SMOKED SALMON MONTADITO

Capers, Red Onions

12.5

TORRIJAS

Crema Catalana, Grapefruit

7.5

SHRIMP & GRITS

Tomatoes, Shallots, Cream

11

STEAK & EGG

Red Pepper Vinaigrette

14.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

CHAMPIÑONES

Garlic, Scallions, Ellijay Farms

12.5

GREEN BEANS

Aleppo Pepper, Lemon

8.5

CAULIFLOWER

Lemon Vinaigrette, Pimentón

8

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

BURRATA

Poached Pears, Balsamic

11

MEDITERRANEAN HUMMUS

Salsa Verde, Lavash

9

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BOQUERONES

Olives, Piquillo Peppers

6

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

9.5

MUSSELS

White Wine, Garlic, Sofrito

13.5

GRILLED PULPO

Pepperonata

15.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

9

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

BACON-WRAPPED DATES

Valdeón Mousse

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

9

PORK BELLY

Fennel Escabeche

10.5

SALADS

ENSALADA MIXTA

Olives, Onions, Guardinera, Little Gem Lettuce

9

ARUGULA SALAD

Fennel, Herbs, Lemon Vinaigrette

8

KALE & BRUSSELS SPROUTS

Cranberries, Manchego, Maple Mustard Vinaigrette

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Green Beans, Potatoes, Red Chimichurri

26.5

PAELLA VERDURAS

Butternut Squash, Mushrooms, Broccoli, Olives

18 / 36

PAELLA MARISCOS

Gambas, Calamari, Clams, Mussels

28 / 56

PAELLA SALVAJE

Chicken, Chorizo, Gaucho, Pork Belly, Garbanzos

28 / 56

PARILLADA BARCELONA*

Strip Steak, Chicken, Chorizo, Pork Loin

31 / 62

DESSERTS

FLAN CATALÁN

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Cranberries

9

OLIVE OIL CAKE

Sea Salt

9

ARROZ CON LECHE

Coconut Milk, Cinnamon

7

EXECUTIVE CHEF ERIC CORONA
EXECUTIVE SOUS CHEF JERMAINE WILBEY | SOUS CHEF NICK HADDAD

*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>
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal	<i>Trepap</i>

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>
2022	Menade , Rueda, Spain	<i>Verdejo</i>
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>
2023	La Vineyta, 'Pipa' , Montilla-Moriles, Spain	<i>Malvasia</i>
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>
2020	Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Prieto Picudo</i>
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepap Blend</i>
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>
2022	Camino de Navaherros , Sierra De Gredos, Spain	<i>Garnacha</i>
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>
2020	Earth First, Crianza , Mendoza, Argentina	<i>Malbec</i>
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>
2021	Polkura , Colchagua, Chile	<i>Syrah</i>
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	13.5	54
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	10	60

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	20	80
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / Lustau Vermut
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Clos Lojen
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (ON THE ROCKS) Le Naturel / Camino De Navaherros / Coster Dels Olivers
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

ACID TRIP Asnella / B.R.O.T. / Belinda
High. Acid. Wines.

3oz	6oz	bottle
5.5	11	44
7	14	56
6.5	13	52

3oz	6oz	bottle
6	12	48
6.5	13	52
6.25	12.5	50
5	10	40
4.75	9.5	38
6.25	12.5	50
6	12	48
7	14	56
6	12	48
5.5	11	44
5	10	40
6	12	48
5.5	11	44
6.5	13	52
6	12	48
6.5	13	52

3oz	6oz	bottle
5.5	11	44
5	10	40
6	12	48
5.5	11	44

3oz	6oz	bottle
7	14	56
6	12	48
5	10	40
6.5	13	52
4.5	9	36
4.75	9.5	(L) 53
6.5	13	52
6.25	12.5	50
7.5	15	60
5.5	11	44
5	10	40
6.25	12.5	50
7	14	56
6	12	48
5.75	11.5	46
6.5	13	52
5	10	40
6.75	13.5	54
6.5	13	52
7	14	56
5.75	11.5	46
5.5	11	44
6.25	12.5	50

COCKTAILS

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit

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

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura
Bitters, Cucumber

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

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Bee Pollen & Dragonfruit Powder

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

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

LAIRD'S WAY 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

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

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
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar
10.5 38

GUNS & ROSÉS
Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach
Nectar, Grapefruit
13 52

BEER

DRAFT
Estrella Galicia, Lager—Spain 4.25 8.5
Creature Comforts, Tropicália IPA—GA 4.5 9
Glover Park, Witness Belgian Wit—GA 4 8
Sweetwater, 420 Pale Ale—GA 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Peroni, Lager—Italy 8
Wild Heaven, Emergency Drinking Beer—GA 7.5
Yuengling, Light—PA 6.5
Pabst Blue Ribbon (16oz.)—IL 6
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Three Taverns, Rapturous Raspberry Sour—GA 8.5
Wild Heaven, White Blackbird—GA 8.5
Terrapin, Recreation Ale—GA 7
Monday Night Brewing, Slap Fight IPA—GA 8.5
Jekyll Brewing, Hop Dang Diggity IPA—GA 8
Lagunitas, Maximus IPA—CA 8.5
Allagash, Tripel—MN 11
Isastegi, Sagardo Natural Cider (750mL)—Spain 32