

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex

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
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
ROMAO Castilla-La Mancha, ES Raw Sheep's Milk, Aged 9 Months. Rosemary
IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed
SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

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
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil
ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

GIVE THE GIFT OF BARCELONA

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JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
BRESAOLA Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender	10.5
WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Drunken Goat, Marcona Almonds, Guindilla Peppers</i>	

TAPAS

SERRANO BENEDICT Pan Tomate, Hollandaise	9.5
VEGETABLE BENEDICT Spinach, Hollandaise	8.5
PORK BELLY HASH Fried Egg, Hollandaise	12.5
ESTRELLADOS Mangalica Ham, Sunny Side Up Egg	11.5
TORRIJAS Crema Catalana, Spiced Apples	8
SHAKSHUKA Egg, Manchego	11.5
WILD MUSHROOM MONTADITO <i>Fox Farm & Forage Mushrooms</i> Truffle Ricotta, Mushrooms, Egg	12.5
STEAK & EGG* Red Chimichurri	15.5
MERGUEZ Fried Egg, Roasted Peppers, Onions	11.5
OLIVE OIL PANCAKES Vermont Butter, Maple Syrup	8.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6
ACORN SQUASH A LA PLANCHA Pepita Romesco	9.5
BURRATA Green Onion Pesto, Blistered Tomato	12.5
CHARRED CABBAGE Harissa, Jicama	7.5
ROASTED BEETS Salsa Verde	8.5

WHIPPED SHEEP'S CHEESE Pimentón Honey, Sunflower Seeds	8.5
BRUSSELS SPROUTS Pomegranate, Pickled Onions	9.5
PIQUILLOS RELLENOS Creamy Drunken Goat, Sea Salt	9
RED PEPPER HUMMUS Tahini, Lavash	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
POTATO TORTILLA Chive Sour Cream	7.5
MUSSELS Sobrasada, Sofrito, Lemon	13.5
SALT COD BUÑUELOS Chive Aioli	11.5
BOQUERONES Green Olives, Piquillo Peppers	7
CHICKEN THIGH Aji Amarillo	10.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
BONE MARROW Serrano, Onion Jam	15.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
PORK BELLY Red Pepper Agrodolce	10.5
BACON WRAPPED DATES Valdeón Mousse	8
PORK RIBS Smoked Apricot Agrodolce	13.5

SALADS

ENSALADA MIXTA Onions, Giardiniera, Little Gem Lettuce	11
ARUGULA & QUINOA SALAD Pomegranate, Butternut Squash	9.5
FENNEL & CANNELLINI Spinach, Lemon	8.5

LARGE PLATES

CHORIZO & PORK BELLY FIDEOS Cherry Peppers, Mushrooms	16.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Broccolini, Salsa Verde, Potatoes, Lemon	28.5
	HALF / FULL
PAELLA VERDURAS Carrots, Brussels, Cauliflower, Fennel, Olives, Garlic Aioli	18 / 36
PAELLA MARISCOS Gambas, Calamari, Mussels, Clams, Salmorreta	29 / 58
PAELLA SALVAJE Chorizo, Pork Belly, Chicken, Chickpeas, Olives, Egg	28 / 56
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Spiced Apples	10
CREPAS WITH SEASONAL FRUIT Citrus Cream, Spiced Apples, Walnuts	8.5
OLIVE OIL CAKE Sea Salt, La Boella Olive Oil	11
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	10

EXECUTIVE CHEF DAVID ELLIS | SOUS CHEF MICHELLE COSMIANO

*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	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	Le Naturel , Navarra, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Mencía</i>	5.5	11	44
		<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko , Curicó Valley, Chile	<i>Cabernet Sauvignon</i>	6	12	48
		<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Pinot Noir</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Garnacha</i>	4.5	9	36
2024	Sotabosc , Montsant, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	53
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Mencía</i>	6.5	13	52
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
2021	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
2020	Gota, Bergamota , Dão, Portugal	<i>Bobal</i>	6	12	48
2021	Polkura , Colchagua, Chile	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Syrah</i>	6.5	13	52
2021	Peñalolen , Maipo, Chile	<i>Cabernet Blend</i>	6	12	48
2023	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
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
		<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

			3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>		5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>		6	48
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>		14	84
La Cigarrera , 375mL	<i>Manzanilla</i>		8.5	34
Península , Lustau, 750mL	<i>Palo Cortado</i>		9	72
Carlos VII , Alvear, 375mL	<i>Amontillado</i>		14	56
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>		13	52

SWEET

			3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>		9	36
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>		9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>		16	64
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>		20	80

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
ACID TRIP Bico Amarelo / B.R.O.T. / Baga Nova High. Acid. Wines.	16
BIO-CURIOUS Diorama / Clos Lojen / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	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

BLOODY MARY 360 Vodka, Housemade Bloody Mary Mix	11
MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	14
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
GIN & JUS Beefeater Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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 Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
SANGRIA	
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 11 pitcher 39
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills Vodka, Peach Nectar, Grapefruit	glass 13 carafe 52
BEER	
DRAFT R & D Brewing, Riviera Lager—NC Tobacco Wood, 565 Amber Ale—NC Raleigh Brewing, Not Another Hazy NE IPA — Trophy Brewing, Trophy Wife Session IPA—NC	caña 3.75 doble 7.5 4.25 8.5 4.25 8.5 4.25 8.5
BOTTLES & CANS Athletic Brewing, Upside Dawn, Non- Alcoholic—CT Estrella Galicia, Lager—Spain Estrella Damm, Daura Gluten-Free Lager—Spain Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC Peroni, Lager—Italy Fullsteam, Paycheck Pilsner—NC Hitachino, Nest White—Japan Foothills, Jade IPA—NC Lynnwood Brewing Concern, Blonde Moment—NC Fullsteam, Rocket Science IPA—NC Allagash, Tripel—ME Lynnwood Brewing, Bill & Ted’s Excellent Amber—NC Bull City, Off Main Cider—NC Isastegi, Sagardo Natural Cider—Spain (750mL)	7 8.5 8.5 8.5 8.5 14 8.5 9.5 8.5 10.5 9.5 8 28