

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

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

'NDUJA
Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

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

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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

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

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

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

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, Thick Mold Rind. Buttery, Tangy

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

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

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

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

CABRA AL GOFIO
Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

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

JAMÓN MANGALICA 15
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

CHORIZO IBÉRICO 10
La Rioja, ES
Pork Iberian Sausage. Paprika, Salt, Garlic

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

MAXORATA CON PIMENTÓN 8.5
Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

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

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

TAPAS

OLIVE OIL PANCAKES 8.5
Cultured Membrillo Butter, Maple Syrup

ESTRELLADOS 12
Papas Fritas, Serrano Ham, Fried Egg

SERRANO HAM BENEDICT 9.5
Hollandaise

VEGETABLE BENEDICT 8.5
Arugula, Hollandaise

STEAK AND EGGS* 14.5
Red Chimichurri

TORRIJAS 8
Peaches, Crema Catalana

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

BROCCOLINI 9.5
Confit Garlic, Rosemary

CAULIFLOWER 8.5
Spiced Almond Romesco

BABY CARROTS 9.5
Labneh, Dill

MUSHROOMS 10.5
Scallions, Garlic

BRUSSELS SPROUTS 9.5
Smoked Pepper Aioli

WHIPPED SHEEP'S CHEESE 8.5
Truffle, Honey

HUMMUS 8.5
Chickpeas, Onions, Peppers, Lavash

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

SWEET POTATOES 8
Mustard Vinaigrette

P.E.I. MUSSELS 14
Sofrito

MARINATED BOQUERONES 7.5
Piquillo Peppers, Castelvetro Olives

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

GRILLED SALMON 14.5
Fennel Salad, Olive Oil

LITTLENECK CLAMS 13
Sobrasada

ROASTED CHICKEN THIGH 10.5
Aji Verde

BACON-WRAPPED DATES 8
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 10.5
Sherry Vinegar, Garlic

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

PORK BELLY 10.5
Mojo Picante

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

FLANK STEAK 14.5
Red Chimichurri

SALADS

ENSALADA MIXTA 10
Olives, Onions, Giardiniera, Gem Lettuce

BEEF SALAD 9
Radicchio, Beets, Sherry Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Broccolini, Brussels Sprouts

PAELLA VERDURAS 18 / 36
Brussels Sprouts, Broccolini, Delicata Squash, Turnips, Carrots

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

PAELLA MARISCOS 29 / 58
Shrimp, Mussels, Calamari, Clams

PARRILLADA BARCELONA* 33 / 66
Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
Peaches

PANTXINETA 9
Almonds

EXECUTIVE CHEF CESAR DIAZ

*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	Xarel-lo Blend	5.5	11	44
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	7.5	15	60
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.75	13.5	54

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	6	12	48
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	7	14	56
2023	Menade , Rueda, Spain	Verdejo	6.25	12.5	50
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.5	13	52
2023	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	6	12	48
2021	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.75	9.5	38
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2023	Clara Sala, Sicilia Bianco , Sicily, Italy	Grillo	6.25	12.5	50
2024	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	Mencia	5.5	11	44
2024	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2023	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2023	Glup Glup , Cariñena, Spain	Garnacha	4.75	9.5	38
2022	Azul y Garanza , Navarra, Spain	Tempranillo	5.25	10.5	(L) 59
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13	52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	8	16	64
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	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2022	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	7	14	56
2021	Polkura , Colchagua, Chile	Syrah	7.5	15	60
2023	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	6	48
La Cigarrera , 375mL	Manzanilla	9	36
Almacenista , Lustau, 500mL	Manzanilla Amontillada	14	84
Los Arcos , Lustau, 750mL	Amontillado	6.5	52
15 Años , El Maestro Sierra, 375mL	Oloroso	12.5	50
Península , Lustau, 750mL	Palo Cortado	9	72
Marques de Poley , Toro Albala, 500mL	Oloroso	10	60

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	11	88
East India Solera , Lustau, 750mL	Oloroso Dulce	9.5	76
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	10	40
Solera 1927 , Alvear, 375mL	Pedro Ximénez	17	68

WINE FLIGHTS

3 Half Glasses

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

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

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)

COCKTAILS

BLOODY MARY 11
Reyka Vodka, Housemade Bloody Mary Mix

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEEES & 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

PICA PICA 12.5
Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

GIN & JUS 11
Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger

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

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

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

BOURBON SPICE RACK 13.5
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

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

LAIRD'S WAY 14.5
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
glass pitcher
11 39

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Blackstone, Adam Bomb IPA—TN	8
Hap & Harry's, Lager—TN	8
Dogfish Head, Sea Quench Session Sour—DE	8.5
Estrella Galicia, Lager—Spain	8
Founders, All Day IPA—MI	7.5
Peroni, Lager—Italy	8.5
Lagunitas, Maximus IPA—CA	8.5
Yazoo, Hefeweizen—TN	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Jackalope, Thunder Ann Pale Ale—TN	8
Wiseacre, Bow Echo Hazy IPA—TN	11
Jackalope, Bearwalker Maple Brown—TN	8
Austin Eastciders, Original Dry Cider—TX	8
Pomarina Brut Sidra—Spain (750mL)	42

