

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

'NDUJA

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

FUET

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

DRUNKEN GOAT

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

DÉLICE DE BOURGOGNE

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

VALDEÓN

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

TETILLA

Galicia, ES
Mild, Buttery Cow's Milk Cheese, Soft & Creamy

MAHÓN

Islas Baleares, 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

SMOKIN' GOAT

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

WOOLY WOOLY JALAPEÑO

Castilla La Mancha, ES
Semi-Firm, Aged 5 Months, Sheep's Milk. Buttery, Spicy, Nutty

AGED MANCHEGO

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

WOOLY WOOLY BLACK GARLIC

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

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

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla Y León, ES
Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich

APERITIVO BOARD

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

Jamón Serrano, Fuet, Mahón, Aged Manchego, Pickled Vegetables, Olives, Pickled Guindillas, Patatas Bravas

TAPAS

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

VEGETABLE BENEDICT

Spinach, Hollandaise

MANGALICA ESTRELLADOS

Fries, Sunny Side Up Egg, Garlic Aioli

STEAK AND EGGS*

Sunny Side Up Egg, Red Pepper Vinaigrette

TORRIJAS

Strawberries, Crema Catalana

FIDEOS

Sausage, Chicken, Egg, Pickled Fennel

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

GREEN BEANS

Salsa Bilbaina

GRILLED BROCCOLINI

Charred Lemon Vinaigrette

CAULIFLOWER

Lemon, Pimentón

ROASTED CARROTS

Labneh, Sumac

MUSHROOMS A LA PLANCHA

Scallions, Urfa Pepper

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

BURRATA

Pears, Mint

QUESO A LA PLANCHA

Spicy Membrillo

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

CHARCOAL-GRILLED PULPO

Fresno, Fingerling Potatoes

BOQUERONES

Garlic, Guindilla Peppers

GAMBAS AL AJILLO

Guindillas Peppers, Scallions, Garlic

SALMON A LA PLANCHA*

Arugula, Fennel, Onions

CHARCOAL-GRILLED CHICKEN THIGH

Sumac, Aji Amarillo

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHISTORRAS

Red Wine, Onions

BACON WRAPPED DATES

Valdeón Mousse

SALADS

BEETS SALAD

Skordalia

ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

CHARCOAL-GRILLED BRANZINO

Potatoes, Roasted Carrots, Salsa Verde

PAELLA VERDURAS

Corn, Yellow Squash, Green Beans, Heirloom Tomato, Red Onions

PAELLA MARISCOS

Shrimp, Calamari, Clams, Mussels

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Blueberry Mermelada

CREMA CATALANA

Orange, Gran Gala

EXECUTIVE CHEF DAVID BRICEÑO | SOUS CHEF MONTERRAY KEYS

*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
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
2024	Mila , Rías Baixas, Spain	Albariño	6	12	48
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2024	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	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	La Vinyeta, 'Pipa' , Emporda, Spain	Malvasia	6	12	48
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12	48
2024	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52
2023	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

ROSÉ

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencía	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
2024	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13	52
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	6	12	48
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2022	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14	56
2021	Polkura , Colchagua, Chile	Syrah	6.5	13	52
2024	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	6	12	48
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 , 375mL	Manzanilla	8.5	34
	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	9.5	38
	Toro Albala , 1999, 750mL	Pedro Ximénez	20	160
	Solera 1927 , Alvear, 375mL	Pedro Ximénez	15	60

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

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

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

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

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

BLOODY MARY 11
Reyka Vodka, Housemade Bloody Mary Mix

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

GIN & JUS 11
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger

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

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 14
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

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

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

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

VALENCIAN
Paco Pepe Andalucian 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 10.5
Dark Rum, Guava Nectar 38

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

BEER

DRAFT
Estrella Galicia, Lager—Spain 4.5 9
Funky Buddha, Floridian—FL 4.5 9
Green Bench, Postcard Pilsner—FL 4.25 8.5
Prison Pals, Nelson Hazy IPA—FL 4.75 9.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7
Peroni, Lager—Italy 9
Estrella Damm, Daura Gluten-Free Lager—Spain 9
La Tropical, Ambar Lager—FL 9
Unseen Creatures, Southpoint Lager (16oz)—FL 12
Dogfish Head, Sea Quench Session Sour—DE 8.5
Estrella Damm, Inedit—Spain 12
Wynwood Brewing, La Rubia, Blonde—FL 8.5
Civil Society, Fresh IPA—FL (16oz) 14
Dogfish Head, 60 Minute IPA—DE 8.5
Sun Lab, Sun Haze IPA—FL (16oz) 12
Lagunitas, Maximus IPA—CA 9
Copperpoint, A-10 Red IPA—FL 9
Cigar City, Maduro Brown Ale—FL 8.5
Hitachino, Nest White—Japan 14.5
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36

