

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
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
FINOCCHIONA Georgia, US Pork Sausage With Fennel, Red Wine. Rich, Complex
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón

SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy
MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty
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

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JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	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
<i>Patatas Bravas, Jamón Serrano, Fuet, Mahón, Manchego, Marinated Olives, Pickled Vegetables, Guindilla Peppers</i>	

TAPAS

GRILLED VEGETABLE FRITTATA Garlic Aioli, Seasonal Vegetables	10.5
VEGETABLE BENEDICT Spinach, Mushrooms, Onions	6.5
TORRIJAS Crema Catalana, Apples	7.5
OLIVE OIL PANCAKES Maple Butter, Maple Syrup	8
SHRIMP & GRITS Tomatoes, Shallots, Cream	11
STEAK & EGG Red Pepper Vinaigrette	14.5
ESTRELLADOS Fries, Aioli, Mangalica, Sunny Side-Up Egg	11
JAMÓN SERRANO BENEDICT Pan Con Tomato, Pimentón Hollandaise	8.5
CHAMPIÑONES Garlic, Scallions	12.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	5.5
ROASTED CARROTS Harissa, Parsley	8.5
BRUSSELS SPROUTS Balsamic Vinaigrette	9
SPINACH CATALAN Garlic, Pepitas	7.5
GREEN BEANS Chile Flake, Lemon	8.5
CAULIFLOWER Lemon Vinaigrette, Pimentón	8

WHIPPED SHEEP'S CHEESE Truffle Honey, Pimentón	9.5
CHICKPEAS & SOFRITO Crispy Serrano, Citrus	8.5
MEDITERRANEAN HUMMUS Salsa Verde, Lavash	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
POTATO TORTILLA Chive Sour Cream	7
BOQUERONES Olives, Piquillo Peppers	6
SEARED SALMON* Pickled Fennel	15.5
MUSSELS White Wine, Garlic, Sofrito	13.5
CLAMS Fennel, Chorizo	14.5
ALBÓNDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8
GRILLED CHICKEN THIGH Aji Amarillo	9.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
BACON-WRAPPED DATES Valdeón Mousse	8

SALADS

ENSALADA MIXTA Olives, Onions, Guiardiniera, Little Gem Lettuce	9
ARUGULA SALAD Apples, Lemon Vinaigrette	8
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
PAELLA VERDURAS Carrots, Mushrooms, Butternut Squash, Sweet Potato	18 / 36
PAELLA MARISCOS Gambas, Clams, Mussels, Calamari	28 / 56
FIDEOS Chicken, Chorizo, Pickled Fennel, Onions	17 / 34
PAELLA SALVAJE Chicken, Gaucho Sausage, Garbanzos	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin	33 / 66

DESSERTS

BASQUE BURNT CHEESECAKE Spiced Apples	9
FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
ARROZ CON LECHE Coconut Milk, Cinnamon	7
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9

EXECUTIVE CHEF ERIC CORONA | SOUS CHEF BRYANT CRAIG

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

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2022	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2023	La Vineyta, ‘Pipa’ , Montilla-Moriles, Spain	<i>Malvasia</i>	7	14	56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Malvasia</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	6	12	48
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	6	12	48
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
		<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Pinot Noir</i>	5	10	40
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>Tempranillo</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
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2022	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
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2020	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2024	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
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
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Fino</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Manzanilla</i>	8.5	34
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	13.5	54
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	10	60

SWEET

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

WINE FLIGHTS

3 Half Glasses	
APERITIVOS BarCava / La Cigarrera / Lustau 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 / Biografico / Sotabosc Many of our wines use Biodynamic farming practices, here are three incredible examples	15
ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.	16
NEW WORLD, OLD SCHOOL Bodegas Cerro Chapeu / 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 Tito’s Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

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

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

BEER

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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Monday Night Brewing, Slap Fight IPA—GA	8.5
Yuengling, Light—PA	6.5
Pabst Blue Ribbon (16oz.)—IL	6
Three Taverns, Rapturous Raspberry Sour—GA	8.5
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	11
Isastegi, Sagardo Natural Cider (750mL)—Spain	32