

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	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	JAMÓN MANGALICA 16 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	WOOLY WOOLY JALAPEÑO Castilla La Mancha,ES Semi-Firm, Aged 5 Months, Sheep's Milk. Buttery, Spicy, Nutty	FERMÍN SALCHICHÓN DE IBÉRICO 16 Castilla Y León, ES Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	TETILLA Galicia, ES Mild, Buttery Cow's Milk Cheese, Soft & Creamy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	WOOLY WOOLY BLACK GARLIC Castilla-La Mancha, ES Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet	<i>Jamón Serrano, Fuet, Mahón, Aged Manchego, Pickled Vegetables, Olives, Pickled Guindillas, Patatas Bravas</i>
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild		
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked			

TAPAS

OLIVE OIL PANCAKES 8.5 Cultured Butter, Maple Syrup	EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil
JAMÓN SERRANO BENEDICT 9.5 Pan Con Tomato, Hollandaise, Pimentón	BURRATA 12.5 Pears, Mint
VEGETABLE BENEDICT 8.5 Spinach, Hollandaise	QUESO A LA PLANCHA 10.5 Spicy Membrillo
MANGALICA ESTRELLADOS 11.5 Fries, Sunny Side Up Egg, Garlic Aioli	POTATO TORTILLA 7.5 Chive Sour Cream
STEAK AND EGGS* 15.5 Sunny Side Up Egg, Red Pepper Vinaigrette	PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
TORRIJAS 8 Strawberries, Crema Catalana	BOQUERONES 7.5 Garlic, Guindilla Peppers
FIDEOS 16.5 Sausage, Chicken, Egg, Pickled Fennel	GAMBAS AL AJILLO 11 Guindillas Peppers, Scallions, Garlic
HOUSE-MADE FOCACCIA 4 Rosemary, Sea Salt	MUSSELS 14.5 Garlic, Lemon, Parsley
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	SEARED SCALLOPS* 18.5 Saffron Aioli, Chives
HOUSE MARINATED OLIVES 6.5 Garlic, Thyme, Citrus, Giardiniera	SALMON A LA PLANCHA* 14.5 Arugula, Fennel, Onions
GREEN BEANS 7.5 Salsa Bilbaina	CHARCOAL-GRILLED PULPO 16.5 Fresno, Fingerling Potatoes
GRILLED BROCCOLINI 10.5 Charred Lemon Vinaigrette	CHARCOAL-GRILLED CHICKEN THIGH 10.5 Sumac, Aji Amarillo
CAULIFLOWER 8.5 Lemon, Pimentón	CHORIZO W/ SWEET & SOUR FIGS 11.5 Sherry Vinegar, Garlic
MUSHROOMS A LA PLANCHA 12.5 Scallions, Urfa Pepper	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
ROASTED CARROTS 8.5 Labneh, Sumac	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
	CHISTORRAS 10.5 Red Wine, Onions
	BACON WRAPPED DATES 8 Valdeón Mousse

SALADS

BEETS SALAD 9 Skordalia	ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Little Gem Lettuce
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LARGE PLATES

CHICKEN PIMIENTOS 25.5 Potatoes, Lemon, Hot Cherry Peppers	CHARCOAL-GRILLED BRANZINO 29.5 Potatoes, Roasted Carrots, Salsa Verde
HALF / FULL	
PAELLA VERDURAS 19 / 38 Corn, Yellow Squash, Green Beans, Heirloom Tomato, Red Onions	PAELLA MARISCOS 29 / 58 Shrimp, Calamari, Clams, Mussels
PAELLA SALVAJE 28 / 56 Chicken, Chorizo, Gaucho Sausage, Chickpeas	PARRILLADA BARCELONA* 34.5 / 69 Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8	OLIVE OIL CAKE 10.5 Sea Salt
CHOCOLATE CAKE 9.5 Coffee Crème Anglaise, Almond Crumble	BASQUE BURNT CHEESECAKE 10.5 Blueberry Mermelada
CREMA CATALANA 8 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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	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>	6.5	13	52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2024	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	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	La Vinyeta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
2023	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2024	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
2024	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2021	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
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Tempranillo, Graciano</i>	7.5	15	60
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Baga</i>	5.5	11	(L) 62
2020	Gota, Bergamota , Dão, Portugal	<i>Bobal</i>	6	12	48
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2021	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
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
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	6	12	48
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
		13.5	54

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	9.5	38
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
		15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut	13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	

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

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo	16
High. Acid. Wines.	

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País	14.5
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style	

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	

GIN & JUS	11
Paco Pepe Andalucían 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	

GIN TONICS

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	

VALENCIAN	
Paco Pepe Andalucían 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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	10.5	38
Dark Rum, Guava Nectar		

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

BEER

DRAFT	caña	doble
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