

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

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

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

MARINATED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

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

DRUNKEN GOAT

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

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

VALDEÓN

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

DÉLICE DE BOURGOGNE

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

JAMÓN MANGALICA

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

BRESAOLA

Lombardy, IT
Cured, Eye Round. Soft Texture, Sweet, Tender

APERITIVO BOARD

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

Jamón Serrano, Fuet, Manchego, Drunken Goat, Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers

TAPAS

SERRANO BENEDICT

Pan Tomato, 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

OLIVE OIL PANCAKES

Vermont Butter, Maple Syrup

8.5

SHAKSHUKA

Egg, Manchego

11.5

WILD MUSHROOM MONTADITO

Fox Farm & Forage Mushrooms
Truffle Ricotta, Mushrooms, Egg

12.5

SMOKED SALMON

Labneh, Pickled Vegetables

14.5

MERGUEZ

Fried Egg, Roasted Peppers, Onions

11.5

STEAK & EGG*

Red Chimichurri

15.5

TORRIJAS

Crema Catalana, Spiced Apples

8

GAMBAS & GRITS

Chorizo Gravy

11

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

CHARRED CABBAGE

Harissa, Jicama

7.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

ACORN SQUASH A LA PLANCHA

Pepita Romesco

9.5

ROASTED BEETS

Salsa Verde

8.5

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Sunflower Seeds

8.5

RED PEPPER HUMMUS

Tahini, Lavash

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

BOQUERONES

Green Olives, Piquillo Peppers

7

SWORDFISH A LA PLANCHA

Pisto

15.5

SALT COD BUÑUELOS

Chive Aioli

11.5

LOBSTER BISQUE

Chive Oil

13

PRAWNS

Red Chimichurri

10

MUSSELS

Sobrasada, Sofrito, Lemon

13.5

CHICKEN THIGH

Aji Amarillo

10.5

DUCK CONFIT CALDOSO

Squash, Sage, Manchego

15.5

WAGYU CARPACCIO*

Idiazábal, Harissa Aioli

17.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

BACON WRAPPED DATES

Valdeón Mousse

8

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

10.5

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

PAELLA VERDURAS

Carrots, Butternut Squash, Cauliflower, Fennel, Olives, Garlic Aioli

HALF / FULL

18 / 36

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari, 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	Xarel-lo Blend	5.5	11	44
2022	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

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

2024	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2023	Liquid Geography , Bierzo, Spain	Mencia	5.5	11	44
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

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2023	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5	53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13	52
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2021	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
2021	Polkura , Colchagua, Chile	Syrah	6.5	13	52
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44

SHERRY

DRY

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

SWEET

Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
East India Solera , Lustau, 750mL	Oloroso Dulce	9	72
Solera 1927 , Alvear, 375mL	Pedro Ximénez	16	64
Toro Albala , 1999, 375mL	Pedro Ximénez	20	80

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)

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

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



COCKTAILS

BLOODY MARY 11
360 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

IPANEMA 14
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

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

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

GIN & JUS 12
Beefeater 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
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 14
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Beefeater Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Beefeater Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Beefeater Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused 11
Dark Rum, Guava Nectar 39

GUNS & ROSÉS 13
Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills 52
Vodka, Peach Nectar, Grapefruit

BEER

DRAFT
R & D Brewing, Riviera Lager—NC 3.75 7.5
Raleigh Brewing, Not Another Hazy NE IPA — 4.25 8.5
Tobacco Wood, 565 Amber Ale—NC 4.25 8.5
Trophy Brewing, Trophy Wife Session IPA—NC 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Upside Dawn, Non- Alcoholic—CT 7
Estrella Galicia, Lager—Spain 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC 8.5
Peroni, Lager—Italy 8.5
Fullsteam, Paycheck Pilsner—NC 8.5
Foothills, Jade IPA—NC 8.5
Lynnwood Brewing Concern, Blonde Moment—NC 9.5
Fullsteam, Rocket Science IPA—NC 8.5
Allagash, Tripel—ME 10.5
Lynnwood Brewing, Bill & Ted's Excellent Amber—NC 9.5
Bull City, Off Main Cider—NC 8
Isastegi, Sagardo Natural Cider—Spain (750mL) 28