

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

CHORIZO PICANTE

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FUET

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

CHORIZO DE PAMPLONA

País Vasco, ES
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

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

DÉLICE DE BOURGOGNE

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

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

SAN SIMÓN

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

JAMÓN MANGALICA

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

WAGYU BEEF

Fossil Farms – New Jersey, US
Beef Sausage. Garlic, Rich, Complex

LAMB SALAMI

Fossil Farms – New Jersey, US
Lamb Sausage. Rosemary, Garlic, Aromatic

APERITIVO BOARD

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

Jamón Serrano, Chorizo Picante, Idiazábal, Manchego, Patatas Bravas, Piparras, Almonds

TAPAS

SERRANO HAM BENEDICT

Hollandaise

9.5

BURRATA

Figs, Serrano, Walnuts, Balsamic

13

VEGETABLE BENEDICT

Spaghetti Squash, Hollandaise

8.5

ROASTED SWEET POTATOES

Lemon Dill Aioli

8.5

ESTRELLADOS

Garlic Aioli, Mangalica, Fried Egg

11.5

POTATO TORTILLA

Chive Sour Cream

7.5

YOGURT PARFAIT

Granola, Honey, Granny Smith Apples

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

TORRIJAS

Crema Catalana, Poached Grapes

8

BOQUERONES

Olive Tapenade

7.5

STEAK & EGGS

Red Chimichurri

15.5

GAMBAS AL AJILLO

Guindilla Peppers, Sherry, Garlic

10.5

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

PULPO GALLEGO

Red Onions, Celery, Potatoes

15.5

FIDEOS

Pork Belly, Fried Egg

16.5

SKATE WING MILANESE

Arugula, Heirloom Fennel, Remoulade

12

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

GRILLED CHICKEN THIGH

Tzatziki

10.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

BIKINI

Serrano, Drunken Goat

9.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

HANGER STEAK*

Sunchokes, Mushrooms

14.5

MUSHROOMS & GOAT CHEESE

Balsamic

9.5

BONE-IN LAMB CHOP

Romesco, Mint Salsa Verde

14.5

SPAGHETTI SQUASH

Pesto, Ricotta Salata, Pepitas

8

STUFFED PIQUILLO PEPPERS

Rice, Beef, Aioli Verde

8.5

BEETS

Arugula, Pepita Dukkah

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

CAULIFLOWER

Harissa, Scallions

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

CARROTS

Sorak, Sumac

9

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

BEET HUMMUS

Za'atar, Lavash

7.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

BIBB

Aged Mahón, Pistachios, Pink Peppercon Vinaigrette

9

FRISÉE

Grapes, Candied Walnuts

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Ensalada Mixta, Lemon, Crispy Potatoes

28.5

PAELLA VERDURAS

Cauliflower, Leeks, Butternut Squash

HALF / FULL
18 / 36

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29 / 58

PAELLA SALVAJE

Pork Loin, Chicken, Pork Belly

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

FLAN CATALÁN

Sea Salt

8

OLIVE OIL CAKE

Sea Salt

10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Poached Grapes

10

CREPAS SALGUERO

Dulce de Leche, Whipped Cream

8.5

EXECUTIVE CHEF VICTOR CANALES | EXECUTIVE SOUS CHEF ISAIAS RUIZ

*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
2023	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain
NV	Tierra Limpia, Brut Rosé , Penedès, Spain

WHITE

2024	Mila , Rías Baixas, Spain
2024	Rezabal , Getariako Txakolina, Spain
2024	Menade , Rueda, Spain
2023	Le Naturel , Navarra, Spain
2022	Pinord, Diorama , Penedès, Spain
2023	B.R.O.T., Blanc Inicial , Penedès, Spain
2024	Orto Vins, Les Argiles , Montsant, Spain
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain
2023	Bico Amarelo , Vinho Verde, Portugal
2023	Aylin , San Antonio, Chile
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay
2023	Iniceri, Abisso , Sicily, Italy
2023	Leitz, Feinherb , Rheingau, Germany
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain
2023	Familia Schroeder, Saurus , Patagonia, Argentina
2023	Christophe Avi , Agenais, France
2025	No Es Pituko , Curicó Valley, Chile

RED

2019	Nucerro, Reserva , Rioja, Spain
2021	Marqués de Tomares, Crianza , Rioja, Spain
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain
2024	Glup Glup , Cariñena, Spain
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)
2022	Azul y Garanza , Navarra, Spain
2017	Alberto Orte, A Portela , Valdeorras, Spain
2024	Sotabosc , Montsant, Spain
2021	Coster dels Olivers , Priorat, Spain
2024	Vins de Pedra, Negre de Folls , Conca De Barberá
2023	La Vinyeta, Bongo* , Toledo, Spain
2021	Península, Vino de Montaña , Sierra De Gredos, Spain
2021	Uva de Vida, Biográfico , Toledo, Spain
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain
2020	Gota, Bergamota , Dão, Portugal
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled
2023	Quieto, Gran Corte , Mendoza, Argentina
2021	Polkura , Colchagua, Chile
2021	Peñalolen , Maipo, Chile
2023	Casas del Bosque , Casablanca, Chile
2021	Garage Wine Company, Revival , Maule, Chile
2020	Alto de la Ballena , Maldonado, Uruguay
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon

SHERRY

DRY

Jarana , Lustau, 750mL
La Cigarrera , 375mL
Almacenista , Lustau, 500mL
Los Arcos , Lustau, 750mL
Carlos VII , Alvear, 375mL
Península , Lustau, 750mL
15 Años , El Maestro Sierra, 375mL
Asuncion , Alvear, 375mL
VORS , Bodegas Tradicion, 750mL

SWEET

East India Solera , Lustau, 750mL
Nectar , Gonzalez Byass, 375mL
Solera 1927 , Alvear, 375mL

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)

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

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

<i>Xarel-lo Blend</i>	5.25	10.5	42
<i>Macabeo Blend</i>	7	14	56
<i>Trepato</i>	6.5	13	52

<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Macabeo</i>	6.5	13	52
<i>Pedro Ximénez</i>	6	12	48
<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Catarratto</i>	6	12	48
<i>Riesling</i>	6.5	13	52
<i>Riesling</i>	4.75	9.5	38

<i>Mencia</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Sauvignon Blanc</i>	5.5	11	44

<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Garnacha</i>	4.75	9.5	38
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepato Blend</i>	5.5	11	44
<i>Tempranillo, Graciano</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Tempranillo, Graciano</i>	7	14	56
<i>Bobal</i>	5.5	11	44
<i>Touriga Nacional Blend</i>	6	12	48
<i>Baga</i>	5.5	11 (L)	62
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Syrah</i>	6	12	48
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5	10	40
<i>Cabernet Blend</i>	6	12	48

<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8	32
<i>Manzanilla Amontillada</i>	11	66
<i>Amontillado</i>	6	48
<i>Amontillado</i>	13	52
<i>Palo Cortado</i>	8	64
<i>Oloroso</i>	12	48
<i>Oloroso</i>	14	56
<i>Oloroso</i>	19	152

<i>Oloroso Dulce</i>	8	64
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	15	60

COCKTAILS

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

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

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

PICA PICA 12.5
Tito's 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 & Bee Pollen Powders

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

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

IPANEMA 13
Aguaviva 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 **glass pitcher**
Rioja Wine, Elderflower, Citrus Infused 10.5 38
Dark Rum, Guava Nectar

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

BEER

DRAFT **caña doble**
Estrella Galicia, Lager—Spain 4.25 8.5
Two Roads, No Limits Hefeweizen—CT 4 8
Half Full, Bright Blonde Pale Ale—CT 3.75 7.5
New England, Sea Hag IPA—CT 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Peroni, Lager—Italy 8.5
Narragansett Lager (16oz)—RI 7
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Von Trapp, Bohemian Pilsner—VT 8
Two Roads, Passion Fruit Gose (16oz)—CT 12
Hitachino, Nest White—Japan 14
Half Full, In Pursuit IPA—CT 8
Night Shift, Whirlpool Hazy NE IPA—MA 8.5
Jack's Abby, Hoponius Union IPL—MA 7
Lagunitas, Maximus IPA—CA 8.5
Allagash, Tripel—ME 10.5
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

