

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

SOBRASADA

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

CHORIZO DE PAMPLONA

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

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

AGED MANCHEGO

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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

SAN SIMÓN

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

DRUNKEN GOAT

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

VALDEÓN

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

IDIAZÁBAL

Pais Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

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, EVOO Rubbed. Salty, Sharp

DÉLICE DE BOURGOGNE

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

IBORES

Catalunya, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

JAMÓN MANGALICA

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

'NDUJA

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

APERITIVO BOARD

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

Fuet, Jamón Serrano, San Simón, Manchego, Patatas Bravas, Almonds, Piquillo Peppers

TAPAS

SERRANO HAM BENEDICT

Hollandaise

9.5

HUMMUS

Piquillos, Za'atar

8.5

VEGATABLE BENEDICT

Kale, Hollandaise

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

ESTRELLADOS

Garlic Aioli, Mangalica, Fried Egg

11.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

STEAK & EGGS

Red Chimichurri

15.5

BURRATA

Poached Pears, Serrano

13

TORRIJAS

Crema Catalana, Apples

8

PULPO

Sobrasada Sofrito, Chickpeas

15.5

FIDEOS

Pork Belly, Fried Egg

16.5

SALMON A LA PLANCHA

Acorn Squash, Cabernet Vinegar

14.5

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

BOQUERONES

Olive Tapenade

7.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

GRILLED CHICKEN THIGH

Tzatziki

10.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

BIKINI

Basque Salami, Drunken Goat

9.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

ACORN SQUASH

Agrodulce

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SAUTEED KALE

Lime Zest, Migas

7.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

10.5

CARROTS

Honey, Pistachios

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

BRUSSELS SPROUTS

Pickled Red Onions, Cider Vinaigrette

9.5

PORK BELLY

Piri Piri

10.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

BIBB

Aged Mahón, Pistachios, Pink Peppercon Vinaigrette

9

FARRO

Arugula, Golden Raisins, Maple Vinaigrette

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

Carrots, Parsnips, Brussels Sprouts

HALF / FULL

18 / 36

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

29 / 58

PAELLA SALVAJE

Chorizo, Pork Loin, Chicken

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

OLIVE OIL CAKE

Sea Salt

10

BISCOTTI

Powdered Sugar

8

FLAN CATALÁN

Luxardo Cherries

8

BASQUE BURNT CHEESECAKE

Luxardo Cherries

10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF TED GOLA | SOUS CHEF VICTOR CANALES

*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

| | | | 3oz | 6oz | bottle |
|------|---|-----------------------|------|------|--------|
| NV | BarCava, Brut , Penedès, Spain | <i>Xarel-lo Blend</i> | 5.25 | 10.5 | 42 |
| 2022 | AT Roca, Reserva, Brut Nature , Classic Penedès, Spain | <i>Macabeo Blend</i> | 7 | 14 | 56 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | <i>Trepat</i> | 6.5 | 13 | 52 |

WHITE

| | | | 3oz | 6oz | bottle |
|------|---|----------------------------|------|------|--------|
| 2023 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 6 | 12 | 48 |
| 2023 | Rezabal , Getariako Txakolina, Spain | <i>Hondarribi Zuri</i> | 6.5 | 13 | 52 |
| 2023 | Menade , Rueda, Spain | <i>Verdejo</i> | 6 | 12 | 48 |
| 2023 | Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 5 | 10 | 40 |
| 2022 | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2022 | B.R.O.T., Blanc Inicial , Penedès, Spain | <i>Xarel-lo, Riesling</i> | 6.25 | 12.5 | 50 |
| 2022 | Orto Vins, Les Argiles , Montsant, Spain | <i>Macabeo</i> | 6.5 | 13 | 52 |
| 2020 | Alvear, 3 Miradas , Montilla-Moriles, Spain | <i>Pedro Ximénez</i> | 6 | 12 | 48 |
| 2022 | Asnella , Vinho Verde, Portugal | <i>Arinto, Loureiro</i> | 5.5 | 11 | 44 |
| 2020 | Capítulo 7 , Mendoza, Argentina | <i>Pedro Ximénez</i> | 4.5 | 9 | 36 |
| 2023 | Aylin , San Antonio, Chile | <i>Sauvignon Blanc</i> | 5.5 | 11 | 44 |
| 2024 | Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay | <i>Chardonnay</i> | 5 | 10 | 40 |
| 2020 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i> | 6.5 | 13 | 52 |
| 2023 | Iniceri, Abisso , Sicily, Italy | <i>Catarratto</i> | 6 | 12 | 48 |
| 2023 | Leitz, Feinherb , Rheingau, Germany | <i>Riesling</i> | 6.5 | 13 | 52 |

ROSÉ & SKIN CONTACT

| | | | 3oz | 6oz | bottle |
|------|---|---------------------------|-----|-----|--------|
| 2022 | Liquid Geography , Bierzo, Spain | <i>Mencia</i> | 5.5 | 11 | 44 |
| 2023 | Familia Schroeder, Saurus , Patagonia, Argentina | <i>Pinot Noir</i> | 5 | 10 | 40 |
| 2023 | Christophe Aví , Agenais, France | <i>Cabernet Sauvignon</i> | 6 | 12 | 48 |
| 2021 | Los Conejos Malditos, Blanco Con Madre , Toledo, Spain | <i>Malvar, Airén</i> | 5.5 | 11 | 44 |

RED

| | | | 3oz | 6oz | bottle |
|------|--|-------------------------------|------|---------|--------|
| 2019 | Nucerro, Reserva , Rioja, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain | <i>Tempranillo</i> | 6 | 12 | 48 |
| 2021 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 2022 | Glup Glup , Cariñena, Spain | <i>Garnacha</i> | 4.5 | 9 | 36 |
| 2021 | Azul y Garanza , Navarra, Spain | <i>Tempranillo</i> | 4.75 | 9.5 (L) | 53 |
| 2017 | Alberto Orte, A Portela , Valdeorras, Spain | <i>Mencia</i> | 6.5 | 13 | 52 |
| 2023 | Sotabosc , Montsant, Spain | <i>Garnacha, Cariñena</i> | 6 | 12 | 48 |
| 2013 | Laurona , Montsant, Spain | <i>Garnacha, Cariñena</i> | 7 | 14 | 56 |
| 2023 | Vins de Pedra, Negre de Folls , Conca De Barberá | <i>Trepat Blend</i> | 5.5 | 11 | 44 |
| 2023 | La Vinyeta, Bongo* , Toledo, Spain | <i>Tempranillo, Graciano</i> | 5 | 10 | 40 |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | <i>Garnacha, Piñuela</i> | 6 | 12 | 48 |
| 2021 | Uva de Vida, Biográfico , Toledo, Spain | <i>Tempranillo, Graciano</i> | 7 | 14 | 56 |
| 2022 | Bodegas Ponce, Clos Lojen , Manchuela, Spain | <i>Bobal</i> | 5.5 | 11 | 44 |
| 2022 | Filipe Ferreira , Douro, Portugal | <i>Touriga Nacional Blend</i> | 5.75 | 11.5 | 46 |
| 2021 | Quieto, Gran Corte , Mendoza, Argentina | <i>Cabernet Franc, Malbec</i> | 6.5 | 13 | 52 |
| 2023 | Belinda , Mendoza, Argentina – Served Chilled | <i>Bonarda, Pedro Ximénez</i> | 4.75 | 9.5 | 38 |
| 2019 | Polkura , Colchagua, Chile | <i>Syrah</i> | 6 | 12 | 48 |
| 2020 | Peñalolen , Maipo, Chile | <i>Cabernet Sauvignon</i> | 6.5 | 13 | 52 |
| 2022 | Casas del Bosque , Casablanca, Chile | <i>Pinot Noir</i> | 7 | 14 | 56 |
| 2021 | Garage Wine Company, Revival , Maule, Chile | <i>País</i> | 5.75 | 11.5 | 46 |
| 2021 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | <i>Cabernet Blend</i> | 6 | 12 | 48 |

SHERRY

DRY

| | | | 3oz | bottle |
|---|-------------------------------|-----|-----|--------|
| Jarana , Lustau, 750mL | <i>Fino</i> | 5.5 | 44 | |
| La Cigarrera , 375mL | <i>Manzanilla</i> | 8 | 32 | |
| Almacenista , Lustau, 500mL | <i>Manzanilla Amontillada</i> | 11 | 66 | |
| Los Arcos , Lustau, 750mL | <i>Amontillado</i> | 6 | 48 | |
| Carlos VII , Alvear, 375mL | <i>Amontillado</i> | 13 | 52 | |
| Península , Lustau, 750mL | <i>Palo Cortado</i> | 8 | 64 | |
| 15 Años , El Maestro Sierra, 375mL | <i>Oloroso</i> | 12 | 48 | |
| Asuncion , Alvear, 375mL | <i>Oloroso</i> | 14 | 56 | |
| VORS , Bodegas Tradicion, 750mL | <i>Oloroso</i> | 19 | 152 | |

SWEET

| | | | 3oz | bottle |
|--|----------------------|----|-----|--------|
| East India Solera , Lustau, 750mL | <i>Oloroso Dulce</i> | 8 | 64 | |
| Nectar , Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 9 | 36 | |
| Solera 1927 , Alvear, 375mL | <i>Pedro Ximénez</i> | 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 / Abisso/ Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / B.R.O.T. / Belinda 14.5
High. Acid. Wines.

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto 13.5
Non alcoholic wines, all made using the process of dealcoholization



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

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

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

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
Rioja Wine, Elderflower, Citrus Infused 10.5
Dark Rum, Guava Nectar 38

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

BEER

DRAFT
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
Troegs, Dreamweaver Wheat—PA 8
Hitachino, Nest White—Japan 14
Half Full, In Pursuit IPA—CT 8
Night Shift, Whirlpool Hazy NE IPA—MA 8.5
Jack's Abby, Hoponus Union IPL—MA 7
Lagunitas, Maximus IPA—CA 8.5
Allagash, Tripel—MN 10.5
Kentucky Ale, Bourbon Barrel Ale—KY 10
Isastegi, Sagardo Natural Cider—Spain (750mL) 28