

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

CHORIZO PICANTE

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

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FUET

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

ALISIOS

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

AGED MANCHEGO

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

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

IDIAZÁBAL

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

SAN SIMÓN

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

VALDEÓN

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

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild

JAMÓN MANGALICA

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

WAGYU CECINA

Illinois, US
Cured Beef For 12-16 Weeks, Pressed And Cold Smoked With Hickory Peppery, Smoky

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla Y León, ES
Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich

APERITIVO BOARD

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

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

TAPAS

GRILLED VEGETABLE FRITTATA

Basil Aioli 11.5

OLIVE OIL PANCAKES

Salted Butter, Maple Syrup 8.5

VEGETABLE BENEDICT

Squash, Mushrooms, Hollandaise 8.5

JAMÓN SERRANO BENEDICT

Tomato, Hollandaise 9.5

STEAK & EGGS

Sunny Side Up Egg, Chimichurri 15.5

SMOKED SALMON MONTADITO

Cream Cheese, Capers, Red Onions 12.5

HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side-Up Egg 11.5

CHORIZO MIGAS

Fried Egg, Garlic Aioli 9.5

GRILLED BROCCOLINI

Grain Mustard Aioli 9

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 5.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

BEETS

Sheep's Cheese, Marcona Almonds 8

SEARED CABBAGE

Romesco 9

CAULIFLOWER

Olive Tapenade 9.5

BRUSSELS SPROUTS

Maple-Sherry Vinaigrette 9

CHAMPIÑONES

Elijay Farms
Garlic, Scallions 11.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón 9.5

PIQUILLO PEPPER HUMMUS

Lavash 7.5

POTATO TORTILLA

Chive Sour Cream 7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

BOQUERONES

Garlic, Lemon, Parsley 7

MUSSELS

Salsa Diablo 13.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic 9.5

PRAWNS A LA PARRILLA

Piperade 12.5

GRILLED PULPO

White Bean Salad 15.5

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli 11.5

GRILLED CHICKEN THIGH

Aji Amarillo 9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette 14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 9

ARUGULA

Cranberry, Pepitas, Balsamic 8.5

KALE

Manchego, Anchovy Vinaigrette, Migas 9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 24.5

WHOLE ROASTED BRANZINO

Potatoes, Arugula Salad 28.5

PAELLA VERDURAS

Green Beans, Mushrooms, Squash 18 / 36

PAELLA MARISCOS

Gambas, Mussels, Clams, Calamari 29 / 58

PAELLA SALVAJE

Ground Pork, Chicken, Chorizo, Garbanzo Beans 28 / 56

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage 33 / 66

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt 10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

BASQUE BURNT CHEESECAKE

Cherries 10

CHEF JAMES BURGE | EXECUTIVE SOUS CHEF TYLER WALLACE

*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		Xarel-lo Blend	5.5 11 44
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain		Macabeo Blend	7 14 56
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal		Trepat	6.5 13 52

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

		3oz	6oz	bottle
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
2022	Azul y Garanza , Navarra, Spain		Tempranillo	4.75 9.5 (L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain		Mencia	6.5 13 52
2023	Sotabosc , Montsant, Spain		Garnacha, Cariñena	6.25 12.5 50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá		Trepat Blend	5.5 11 44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain		Monastrell	5 10 40
2022	Camino de Navaherros , Sierra De Gredos, Spain		Garnacha	6.25 12.5 50
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain		Bobal	6 12 48
2022	Filipe Ferreira , Douro, Portugal		Touriga Nacional Blend	5.75 11.5 46
2021	Quieto, Gran Corte , Mendoza, Argentina		Cabernet Franc, Malbec	6.5 13 52
2023	Belinda , Mendoza, Argentina – Served Chilled		Bonarda, Pedro Ximénez	5 10 40
2020	Peñalolen , Maipo, Chile		Cabernet Sauvignon	6.75 13.5 54
2019	Polkura , Colchagua, Chile		Syrah	6.5 13 52
2023	Casas del Bosque , Casablanca, Chile		Pinot Noir	7 14 56
2022	Garage Wine Company, Revival , Maule, Chile		País	5.75 11.5 46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon		Cabernet Blend	6.25 12.5 50

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / Lustau 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 / Clos Lojen 15
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / B.R.O.T. / Belinda 15
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, Or Orange-Peach-Grapefruit

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf

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

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

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

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

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 15
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, Lillet Rosé, Bustletown Vodka, Peach Nectar, Grapefruit 13 52

BEER

BOTTLES & CANS

Peroni, Lager—Italy 8

Pabst Blue Ribbon (16oz.)—IL 6

Three Taverns, Rapturous Raspberry Sour—GA 8.5

Terrapin, Recreation Ale—GA 7

Monday Night Brewing, Slap Fight IPA—GA 8.5

Lagunitas, Maximus IPA—CA 8.5

Allagash, Tripel—MN 11

Isastegi, Sagardo Natural Cider (750mL)—Spain 32