

# 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

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### FUET

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

#### CHORIZO PICANTE

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

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### SALCHICHÓN DE VIC

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

#### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Raw Goat's Milk, Aged 15 Days.  
Smoked, Creamy, Mild

#### DRUNKEN GOAT

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

#### AGED MANCHEGO

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

#### CAÑA DE CABRA

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

#### VALDEÓN

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

#### TETILLA

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

#### CABRA ROMERO

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

#### IBORES

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

#### ALISIOS

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

#### 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

#### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months,  
Black Truffle. Savory, Piquant

#### APERITIVO BOARD

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

*Jamón Serrano, Fuet, Drunken Goat Manchego, Pickled Vegetables, Olives, Almonds, Patatas Bravas*

### TAPAS

#### OLIVE OIL PANCAKES

Maple Syrup, Quince Butter

8.5

#### TORRIJAS

Spiced Apples

8

#### MUSHROOM BENEDICT\*

Hollandaise

8.5

#### SERRANO HAM BENEDICT\*

Hollandaise

9.5

#### CURED SALMON BENEDICT\*

Hollandaise, Pickled Onions

12.5

#### MANGALICA ESTRELLADOS\*

Hand-Cut Fries, Farm Egg, Garlic Aioli

11.5

#### STEAK & EGGS\*

Sunny Side Up Egg, Chimichurri

15.5

#### DOUBLE CUT BACON

Maple Syrup, Pimentón

10.5

#### HUEVOS A LA FLAMENCA\*

Tomatoes, Peppers, Egg, Grilled Sourdough

11.5

#### BRUNCH FIDEOS\*

Gaucho Sausage, Farm Egg, Garlic Aioli

16.5

#### CHARRED CABBAGE

Harissa, Jicama Relish

8.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### CHAMPIÑONES

Garlic, Lemon

10.5

#### MARINATED BEETS

Marcona Almonds

8.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

#### BRAISED SWISS CHARD

Mangalica, Fennel, Migas

9.5

#### SWEET POTATO HUMMUS

Lavash, Salsa Verde

7

#### WHIPPED SHEEP'S CHEESE

Spiced Pepitas, Pimentón Honey

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### SALT COD BUÑUELOS

Chive Aioli

12

#### BOQUERONES

Radish, Castelvetro Olives

8.5

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

#### GRILLED CHICKEN THIGH

Aji Amarillo

10.5

#### WAGYU BEEF CARPACCIO

Caper, Idiazábal, Shallots, Harissa Aioli

17.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### TRUFFLED BIKINI

Jamón Serrano, San Simón

10.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### PORK BELLY

Red Pepper Agrodolce

10.5

#### BACON-WRAPPED DATES

Valdeón Mousse

8

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### ARUGULA SALAD

Frisée, Radicchio, Couscous, Sunflower Seeds, Smoked Honey Vinaigrette

8.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

#### WHOLE ROASTED BRANZINO

Brussels Sprouts, Potatoes

29.5

#### PAELLA VERDURAS

Brussels Sprouts, Butternut Squash, Fennel, Chickpeas

HALF / FULL

19 / 38

#### PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

29 / 58

#### PAELLA SALVAJE\*

Chicken, Pork Belly, Chorizo, Fried Egg, Chickpeas

28 / 56

#### PARRILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Sausage

34.5 / 69

### DESSERTS

#### FLAN CATALÁN

Sea Salt

8

#### OLIVE OIL CAKE

Sea Salt

10.5

#### CREPAS WITH SEASONAL FRUIT

Hazelnut Butter, Spiced Apples

8.5

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

#### BASQUE BURNT CHEESECAKE

Poached Pears

10.5

#### ARROZ CON LECHE BRÛLÉE

Vanilla, Cinnamon, Coconut Milk

7

### EXECUTIVE CHEF COREY O'SHEA | SOUS CHEF RUDY 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

NV	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Classic Penedès, Spain	Xarel-lo	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2023	<b>Menade</b> , Rueda, Spain	Verdejo	6.5	13	52
2022	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	6	12	48
2022	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	5	10	40
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6.25	12.5	50
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6	12	48
2023	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2020	<b>Capítulo 7</b> , Mendoza, Argentina	Pedro Ximénez	5.5	11	44
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Pedro Ximénez	5	10	40
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2022	<b>Clara Sala</b> , Sicily, Italy	Petit Manseng Blend	6.5	13	52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	Grillo	6.25	12.5	50
		Riesling	6.5	13	52

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencía	3oz	6oz	bottle
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5.5	11	44
2023	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	5	10	40
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5	10	40

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6	12	48
2022	<b>Glup Glup</b> , Cariñena, Spain	Tempranillo	6.5	13	52
2022	<b>Azul y Garanza</b> , Navarra, Spain	Garnacha	4.5	9	36
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Tempranillo	4.75	9.5	(L)53
2020	<b>Coster dels Olivers</b> , Priorat, Spain	Mencía	6.5	13	52
2023	<b>Sotabosc</b> , Montsant, Spain	Cariñena, Garnacha	7.5	15	60
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Garnacha, Cariñena	6	12	48
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	Trepat Blend	5.5	11	44
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	Monastrell	6	12	48
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Monastrell	5	10	40
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Garnacha, Piñuela	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Bobal	5.5	11	44
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6	12	48
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Baga	5.5	11	(L) 62
2019	<b>Polkura</b> , Colchagua, Chile	Cabernet Franc, Malbec	6.5	13	52
2020	<b>Peñalolen</b> , Maipo, Chile	Syrah	6.5	13	52
2022	<b>Casas del Bosque</b> , Casablanca, Chile	Cabernet Sauvignon	6.75	13.5	54
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	Pinot Noir	7	14	56
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	País	5.75	11.5	46
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	Fino	3oz	bottle
<b>La Cigarrera</b> , 1L	Manzanilla	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	8	82
<b>Carlos VII</b> , Alvear, 375mL	Amontillado	6	48
<b>Península</b> , Lustau, 750mL	Palo Cortado	13	52
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	8.5	68
<b>Asuncion</b> , Alvear, 375mL	Oloroso	12	48
		14	56

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	10	80
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	7.5	60
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	9	36
		16	64

# 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 / Clara Sala / Clos Lojen 15  
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  
Tito's 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

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

**GIN & JUS** 11  
Paco Pepe Andalucían 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  
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** 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**  
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**  
Rioja Wine, Elderflower, Citrus Infused 10.5  
Dark Rum, Guava Nectar 38

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Grapefruit 13 52

# BEER

**DRAFT**  
Estrella Galicia, Lager—Spain 4.25 8.5  
Lord Hobo, 617 White Ale—MA 4 8  
Jack's Abby, Post Shift Pilsner—MA 3.75 7.5  
Troegs, Perpetual IPA—PA 4.25 8.5

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Narragansett, Light (16oz.)—RI 7  
Peroni, Lager—Italy 8.5  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Von Trapp, Bohemian Pilsner—VT 8  
Hitachino, Nest White—Japan 14  
Founders, All Day IPA—MI 6.5  
Night Shift, Whirlpool Hazy NE IPA—MA 8.5  
Jack's Abby, Hoponius Union IPL—MA 7.5  
Lagunitas, Maximus IPA—CA 8  
Lord Hobo, Boom Sauce—MA 13  
Allagash, Tripel—ME 10.5  
Down East Cider, Original—MA 9.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28