

# 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

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### SOBRASADA

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

#### CANTIMPALO CHORIZO

California, US  
Beef & Pork Sausage. Smoky, Garlic, Pimentón

#### FUET

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

#### CHORIZO PICANTE

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

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

#### TETILLA

Galicia, ES  
Mild, Buttery Cow's Milk Cheese, Soft & Creamy

#### WOOLY WOOLY BLACK GARLIC

Castilla-La Mancha, ES  
Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet

#### AGED MANCHEGO

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

#### DRUNKEN GOAT

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

#### CAÑA DE CABRA

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

#### SMOKIN' GOAT

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

#### VALDEÓN

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

#### JAMÓN MANGALICA

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

#### 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

*Jamón Serrano, Fuet, Mahón, Aged Manchego, Pickled Vegetables, Olives, Pickled Guindillas, Patatas Bravas*

### TAPAS

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

#### MANGALICA ESTRELLADOS

Fries, Sunny Side Up Egg, Garlic Aioli

11.5

#### STEAK AND EGGS\*

Sunny Side Up Egg, Red Pepper Vinaigrette

15.5

#### VEGETABLE BENEDICT

Spinach, Hollandaise

8.5

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

9.5

#### TORRIJAS

Apples, Crema Catalana

8

#### FIDEOS

Sausage, Chicken, Egg, Pickled Fennel

16.5

#### HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

4

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

6.5

#### GREEN BEANS

Salsa Bilbaina

7.5

#### GRILLED BROCCOLINI

Charred Lemon Vinaigrette

10.5

#### CAULIFLOWER

Lemon, Pimentón

8.5

#### MUSHROOMS A LA PLANCHA

Scallions, Urfa Pepper

12.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### ROASTED CARROTS

Labneh, Sumac

8.5

#### BURRATA

Pears, Mint

12.5

#### QUESO A LA PLANCHA

Spicy Membrillo

10.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### BOQUERONES

Garlic, Guindilla Peppers

7.5

#### CHARCOAL-GRILLED PULPO

Fresno, Fingerling Potatoes

16.5

#### SALMON A LA PLANCHA\*

Arugula, Fennel, Onions

14.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

#### SEARED SCALLOPS\*

Saffron Aioli, Chives

18.5

#### MUSSELS

Garlic, Lemon, Parsley

14.5

#### CHARCOAL-GRILLED CHICKEN THIGH

Sumac, Aji Amarillo

10.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### CHISTORRAS

Red Wine, Onions

10.5

#### BACON WRAPPED DATES

Valdeón Mousse

8

### SALADS

#### BEETS SALAD

Skordalia

9

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

11

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

#### CHARCOAL-GRILLED BRANZINO

Potatoes, Roasted Carrots

29.5

HALF / FULL

#### PAELLA VERDURAS

Corn, Yellow Squash, Green Beans, Heirloom Tomato, Red Onions

19 / 38

#### PAELLA MARISCOS

Shrimp, Calamari, Clams, Mussels

29 / 58

#### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

28 / 56

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

### DESSERTS

#### FLAN CATALÁN

8

#### OLIVE OIL CAKE

Sea Salt

10.5

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

#### BASQUE BURNT CHEESECAKE

Blueberry Mermelada

10.5

#### CREMA CATALANA

Orange, Gran Gala

8

## EXECUTIVE CHEF DAVID BRICEÑO | SOUS CHEF MONTErrAY KEYS

\*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> , 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

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6.5	13	52
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	6.25	12.5	50
2023	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	5.5	11	44
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2024	<b>La Vinyeta, 'Pipa'</b> , Emporda, Spain	Malvasia	6.25	12.5	50
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	6	12	48
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6	12	48
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	5	10	40
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	Grillo	6.5	13	52
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.25	12.5	50
2023	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	Riesling	6.5	13	52
			4.75	9.5	38

## ROSÉ

2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	3oz	6oz	bottle
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	5	10	40
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6	12	48
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	6.5	13	52
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	4.75	9.5	(L) 53
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.5	13	52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	6.25	12.5	50
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	7.5	15	60
2023	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	Monastrell	6	12	48
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	5	10	40
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	7.5	15	60
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	5.5	11	(L) 62
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6	12	48
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5	50
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2021	<b>Polkura</b> , Colchagua, Chile	Syrah	7	14	56
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	6.5	13	52
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	7	14	56
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5.75	11.5	46
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48
			6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	Fino	3oz	bottle
<b>La Cigarrera</b> , 375mL	Manzanilla	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	8.5	34
<b>Península</b> , Lustau, 750mL	Palo Cortado	6	48
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	9	72
<b>Asuncion</b> , Alvear, 375mL	Oloroso	13	52
		13.5	54

## SWEET

<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
<b>Toro Albala</b> , 1999, 750mL	Pedro Ximénez	9.5	38
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	20	160
		15	60

# 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) 13.5

**BIO-CURIOUS** Diorama / Sotabosc / Biográfico  
Many of our wines use Biodynamic farming practices, here are three incredible examples 16

**NEW WORLD, OLD SCHOOL** Cerro Chapeu Chardonnay / Saurus Rosé / Revival País  
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style 14.5

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

# COCKTAILS

**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  
Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

**GIN & JUS** 11  
Paco Pepe Andalucian 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** 14  
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** 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**  
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**VALENCIAN**  
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordes 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, Big Cypress 13 52  
Vodka, Peach Nectar, Grapefruit

# BEER

**DRAFT** caña doble  
Estrella Galicia, Lager—Spain 4.5 9  
Funky Buddha, Floridian—FL 4.5 9  
Prison Pals, Nelson Hazy IPA—FL 4.75 9.5

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7  
Peroni, Lager—Italy 9  
Estrella Damm, Daura Gluten-Free Lager—Spain 9  
La Tropical, Ambar Lager—FL 9  
Unseen Creatures, Southpoint Lager (16oz)—FL 12  
Dogfish Head, Sea Quench Session Sour—DE 8.5  
Estrella Damm, Inedit—Spain 12  
Civil Society, Fresh IPA—FL (16oz) 14  
Dogfish Head, 60 Minute IPA—DE 8.5  
Sun Lab, Sun Haze IPA—FL (16oz) 12  
Lagunitas, Maximus IPA—CA 9  
Copperpoint, A-10 Red IPA—FL 9  
Cigar City, Maduro Brown Ale—FL 8.5  
Hitachino, Nest White—Japan 14.5  
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36

