

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, Pimentón

'NDUJA

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

FUET

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

SPECK

Alto Adige, IT
Spice-Rubbed Ham, Smoky Lean

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, 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

AGED MAHÓN

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

DÉLICE DE BOURGOGNE

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

SMOKIN' GOAT

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

DRUNKEN GOAT

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

CABRA ROMERO

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

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

JAMÓN MANGALICA

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

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

CHORIZO IBÉRICO

La Rioja, ES
Pork Iberian Sausage. Paprika, Salt, Garlic

QUESO DE TRUFA

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

MAXORATA CON PIMENTÓN

Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

APERITIVO BOARD

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

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

TAPAS

OLIVE OIL PANCAKES

Cultured Membrillo Butter, Maple Syrup

ESTRELLADOS

Papas Fritas, Serrano Ham, Fried Egg

SERRANO HAM BENEDICT

Hollandaise

VEGETABLE BENEDICT

Arugula, Hollandaise

STEAK AND EGGS*

Red Chimichurri

TORRIJAS

Peaches, Crema Catalana

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

BROCCOLINI

Confit Garlic, Rosemary

CAULIFLOWER

Spiced Almond Romesco

BABY CARROTS

Labneh, Dill

MUSHROOMS

Scallions, Garlic

BRUSSELS SPROUTS

Smoked Pepper Aioli

WHIPPED SHEEP'S CHEESE

Truffle, Honey

HUMMUS

Chickpeas, Onions, Peppers, Lavash

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

SWEET POTATOES

Mustard Vinaigrette

P.E.I. MUSSELS

Sofrito

MARINATED BOQUERONES

Piquillo Peppers, Castelvetro Olives

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

GRILLED SALMON

Fennel Salad, Olive Oil

LITTLENECK CLAMS

Sobrasada

ROASTED CHICKEN THIGH

Aji Verde

BACON-WRAPPED DATES

Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

PORK BELLY

Mojo Picante

SPICED BEEF EMPANADAS

Red Pepper Sauce

FLANK STEAK

Red Chimichurri

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD

Blood Orange, Grapefruit, Fennel

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Broccolini, Brussels Sprouts

PAELLA VERDURAS

Brussels Sprouts, Broccolini, Delicata Squash, Turnips, Carrots

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Peaches

PANTXINETA

Almonds

EXECUTIVE CHEF CESAR DIAZ

*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>	5.5	11	44
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepas</i>	6.75	13.5	54
NV	Moscatel Espumoso , Reymos, Spain	<i>Moscatel</i>	4.5	9	36

WHITE

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

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.75	9.5	38
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5 (L)	59
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepas Blend</i>	5.5	11	44
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2022	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

			3oz	bottle
	Jarana , Lustau, 750mL	<i>Fino</i>	6	48
	La Cigarrera , 375mL	<i>Manzanilla</i>	9	36
	Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	14	84
	Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6.5	52
	15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12.5	50
	Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
	Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	10	60

SWEET

			3oz	bottle
	Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	11	88
	East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
	Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40
	Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	17	68

WINE FLIGHTS

3 Half Glasses

BIO-CURIOUS Diorama / Clos Lojen / Biografico

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.

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)

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.

COCKTAILS

BLOODY MARY

Reyka Vodka, Housemade Bloody Mary Mix

MIMOSA

Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

PICA PICA

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

GIN & JUS

Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions.

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

Dark Rum, Guava Nectar

glass pitcher
11 39

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Pickers Vodka, Peach Nectar, Grapefruit

glass carafe
13 52

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT

Austin Eastciders, Original Dry Cider—TX

Founders, All Day IPA—MI

Hap & Harry's, Lager—TN

Blackstone, Adam Bomb IPA—TN

Dogfish Head, Sea Quench Session Sour—DE

Estrella Galicia, Lager—Spain

Peroni, Lager—Italy

Estrella Damm, Daura Gluten-Free Lager—Spain

Yazoo, Hefeweizen—TN

Jackalope, Thunder Ann Pale Ale—TN

Lagunitas, Maximus IPA—CA

Jackalope, Bearwalker Maple Brown—TN

Wiseacre, Bow Echo Hazy IPA—TN



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