

# 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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### FINOCCHIONA

Tuscany, IT  
Pork Sausage With Fennel, Red Wine  
Rich, Complex

#### SPECK

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

#### BASQUE SALAMI

Chicago, US  
Berkshire Pork, Peppery, Fruity

#### SOBRASADA

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

#### AGED MANCHEGO

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

#### ROMAO

Castilla-La Mancha  
Raw Sheep's Milk. Rosemary

#### SMOKIN' GOAT

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

#### MARINATED MAHÓN

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

#### ALISIOS

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

#### IDIAZÁBAL

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

#### DRUNKEN GOAT

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

#### VALDEÓN

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

#### DÉLICE DE BOURGOGNE

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

#### IBORES

Extremadura, 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

#### BRESAOLA

Lombardy, IT  
Cured, Eye Round, Soft Texture,  
Sweet, Tender

#### WAGYU CECINA

Chicago, US  
Aged 12-16 Weeks, Pressed & Cold Smoked  
Wagyu. Hickory Pepper, Smokey

#### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas,  
Jamón Serrano, Fuet, Manchego,  
Drunken Goat, Marcona Almonds*

### TAPAS

#### SERRANO BENEDICT

Pan Tomato, Hollandaise

9.5

#### VEGETABLE BENEDICT

Spinach, Hollandaise

8.5

#### PORK BELLY HASH

Fried Egg, Hollandaise

12.5

#### OLIVE OIL PANCAKES

Vermont Butter, Maple Syrup

8.5

#### GAMBAS & GRITS

Chorizo Gravy

11

#### SHAKSHUKA

Egg, Manchego

11.5

#### TORRIJAS

Crème Catalana, Apple

8

#### RICOTTA GNOCCHI

Chorizo, Mushrooms, Piquillos, Egg

14

#### ESTRELLADOS

Mangalica Ham, Sunny Side Up Egg

11.5

#### STEAK & EGG\*

Red Chimichurri

15.5

#### SMOKED SALMON

Labneh, Pickled Vegetables

14.5

#### MERGUEZ

Fried Egg, Roasted Peppers, Onions

11.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

#### BRUSSELS SPROUTS

Honey Yogurt, Pomegranate, Pickled Onions

9.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### WILD MUSHROOM MONTADITO

Truffle Ricotta, Fox And Forage Mushrooms, Egg

12.5

#### CHARRED CABBAGE

Harissa, Jicama

7.5

#### CAULIFLOWER

Mustard Vinaigrette

8.5

#### PIQUILLOS RELLENOS

Creamy Drunken Goat, Sea Salt

9

#### SWEET POTATO HUMMUS

Tahini, Lavash

7.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### SWORDFISH A LA PLANCHA

Putanesca

15.5

#### SALT COD BUNUELOS

Chive Aioli

11.5

#### BOQUERONES

Green Olives, Piquillo Peppers

7

#### CHICKEN THIGH

Aji Amarillo

10.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### PORK BELLY

Red Pepper Agrodolce

10.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

11

#### ARUGULA & QUINOA SALAD

Pomegranate Vinaigrette, Butternut Squash

9.5

### LARGE PLATES

#### PORK BELLY FIDEOS

Butternut Squash, Cherry Peppers

16.5

#### WHOLE ROASTED BRANZINO

Broccolini, Salsa Verde, Potatoes, Lemon

28.5

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

HALF / FULL

#### PAELLA VERDURAS

Cauliflower, Fennel, Squash, Brussels, Olives,  
Garlic Aioli

18 / 36

#### PAELLA SALVAJE

Pork Belly, Chorizo, Chicken, Chickpeas, Olives, Egg

28 / 56

#### PAELLA MARISCOS

Gambas, Calamari, Mussels, Clams, Salmorreta

29 / 58

#### PARRILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho

33 / 66

### DESSERTS

#### FLAN CATALÁN

8

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

10

#### OLIVE OIL CAKE

Sea Salt, La Boella Olive Oil

11

#### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Walnuts

8.5

## EXECUTIVE SOUS DAVID ELLIS | SOUS CHEF THOMAS PARESO

\*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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11 44
2021	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	Macabeo Blend	7	14 56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13 52

## WHITE

		3oz	6oz	bottle
2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	6	12 48
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13 52
2023	<b>Menade</b> , Rueda, Spain	Verdejo	6.25	12.5 50
2022	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5.5	11 44
2022	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5 38
2023	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	Malvasia	6	12 48
2022	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14 56
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5 50
2022	<b>Asnella</b> , Vinho Verde, Portugal	Arinto, Loureiro	5.5	11 44
2020	<b>Capítulo 7</b> , Mendoza, Argentina	Pedro Ximénez	5	10 40
2023	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	5.5	11 44
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5	10 40
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52
2022	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6	12 48
2022	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.5	13 52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11 44
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10 40
2021	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	Malvar, Airén	5.5	11 44

## RED

		3oz	6oz	bottle
2018	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	7	14 56
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13 52
2022	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9 36
2021	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5 53
2016	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13 52
2020	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.25	12.5 50
2020	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15 60
2020	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11 44
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	Monastrell	5	10 40
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13 52
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7	14 56
2021	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	Bonarda, Pedro Ximénez	5	10 40
2020	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.75	13.5 54
2021	<b>Polkura</b> , Colchagua, Chile	Syrah	6.5	13 52
2022	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14 56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5 46
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11 44

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	Fino	5.5	44
<b>La Cigarrera</b> , 375mL	Manzanilla	8.5	34
<b>Almacenista</b> , Lustau, 500mL	Manzanilla Pasada	14	84
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	6	48
<b>Carlos VII</b> , Alvear, 375mL	Amontillado	14	56
<b>Península</b> , Lustau, 750mL	Palo Cortado	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	13	52

## SWEET

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

# 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)

**BIO-CURIOUS** Diorama / Abisso / Clos Lojen  
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

# COCKTAILS

**BLOODY MARY** 11  
360 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

**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

**SIDE HUSTLE** 13  
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 14  
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**  
Beefeater Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**VALENCIAN**  
Beefeater Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Beefeater 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 Weldon Mills Vodka, Peach Nectar, Grapefruit  
glass carafe  
13 52

# BEER

**DRAFT**  
caña doble  
Raleigh Brewing, Not Another Hazy NE IPA — 4.25 8.5  
Trophy Brewing, Trophy Wife Session IPA—NC 4.25 8.5  
R & D Brewing, Riviera Lager—NC 3.75 7.5  
Tobacco Wood, 565 Amber Ale—NC 4.25 8.5

## BOTTLES & CANS

Heineken 0.0, Alcohol Free—Holland 6.5  
Peroni, Lager—Italy 8.5  
Estrella Galicia, Lager—Spain 8.5  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Fullsteam, Paycheck Pilsner—NC 8.5  
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC 8.5  
R & D Brewing, Passionfruit Gose—NC 8.5  
Lynnwood Brewing Concern, Blonde Moment—NC 9.5  
Trophy Brewing, Trophy Husband Witbier (16oz)—NC 10  
Fullsteam, Rocket Science IPA—NC 8.5  
Jade IPA, Foothills Brewing—NC 8.5  
Lynnwood Brewing, Bill & Ted's Excellent Amber—NC 9.5  
Allagash, Tripel—ME 10.5  
Bull City, Off Main Cider—NC 8  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

