

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 SALAMI

Chicago, US
Spicy, Spreadable Salami

FUET

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

SPECK

Alto Adige, IT
Spice-Rubbed Ham, Smoky Lean

BAQUE SALAMI

Chicago, 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, EVOO 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

DRUNKEN GOAT

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

SMOKIN' GOAT

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

SAN SIMÓN

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

CABRA ROMERO

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

JAMÓN MANGALICA

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

QUESO DE TRUFFA

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

WAGYU CECINA

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

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, Manchego, Mahón, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata

TAPAS

OLIVE OIL PANCAKES

Cultured Membrillo Butter, Maple Syrup

8

POTATO TORTILLA

Chive Sour Cream

7

SERRANO HAM BENEDICT

Hollandaise

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

ESTRELLADOS

Papas Fritas, Serrano Ham, Fried Egg

12

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

9.5

VEGETABLE BENEDICT

Spinach Hollandaise

7.5

MARINATED BOQUERONES

Piquillo Peppers, Castlevetrano Olives

7

STEAK AND EGGS*

Red Chimichurri

14.5

P.E.I. MUSSELS

Sofrito

14

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

GRILLED SALMON

Fennel Salad

14.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

LITTLENECK CLAMS

Sobrasada

13

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

GRILLED CHICKEN THIGH

Aji Verde

9.5

WHIPPED SHEEP'S CHEESE

Truffle, Honey

8.5

BACON-WRAPPED DATES

Valdeón Mousse

8

BRUSSELS SPROUTS

Smoked Pepper Aioli

9.5

CRISPY PORK BELLY

Mojo Picante

10.5

CAULIFLOWER

Spiced Almond Romesco

8.5

GRILLED FLANK STEAK

Red Chimichurri

14.5

BABY CARROTS

Coconut Yogurt, Dill

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

CHAMPINONES

Scallions, Garlic

10.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

9

SWEET POTATO HUMMUS

Lavash

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

SWEET POTATOES

Mustard Vinaigrette

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

9

RADICCHIO SALAD

Fennel, Apples

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Broccoli, Potatoes

28.5

HALF / FULL

PAELLA VERDURAS

Delicata Squash, Brussels Sprouts, Parsnips

18 / 44

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

28 / 56

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

31 / 62

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

RC Farms Gala Apples

10

EXECUTIVE CHEF EMILIO GARCIA | SOUS 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

NV	BarCava, Brut , Penedès, Spain
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain
NV	Tierra Limpia, Brut Rosé , Penedès, Spain

WHITE

2023	Mila , Rías Baixas, Spain
2023	Rezabal , Getariako Txakolina, Spain
2023	Menade , Rueda, Spain
2023	Le Naturel , Navarra, Spain
2022	Pinord, Diorama , Penedès, Spain
2022	B.R.O.T., Blanc Inicial , Penedès, Spain
2023	La Vineyta, 'Pipa' , Emporda, Spain
2021	Orto Vins, Les Argiles , Montsant, Spain
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain
2022	Asnella , Vinho Verde, Portugal
2023	Aylin , San Antonio, Chile
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay
2023	Iniceri, Abisso , Sicily, Italy
2023	Leitz, Feinherb , Rheingau, Germany

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain
2023	Familia Schroeder, Saurus , Patagonia, Argentina
2023	Christophe Avi , Agenais, France
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain

RED

2018	Nucerro, Reserva , Rioja, Spain
2020	Marqués de Tomares, Crianza , Rioja, Spain
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain
2021	Pedro González Mittelbrunn , Castilla Y León, Spain
2022	Glup Glup , Cariñena, Spain
2022	Azul y Garanza , Navarra, Spain
2017	Alberto Orte, A Portela , Valdeorras, Spain
2023	Sotabosc , Montsant, Spain
2022	Vins de Pedra, Negre de Folls , Conca De Barberá
2022	Primitivo Quiles, Cono 4 , Alicante, Spain
2020	Península, Vino de Montaña , Sierra De Gredos, Spain
2021	Uva de Vida, Biográfico , Toledo, Spain
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain
2021	Earth First, Clasico , Mendoza, Argentina
2022	Filipe Ferreira , Douro, Portugal
2021	Quieto, Gran Corte , Mendoza, Argentina
2020	Belinda , Mendoza, Argentina – Served Chilled
2018	Alto de la Ballena , Maldonado, Uruguay
2020	Peñalolen , Maipo, Chile
2021	Polkura , Colchagua, Chile
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon

SHERRY

DRY

Jarana , Lustau, 750mL
La Cigarrera , 375mL
Almacenista , Lustau, 500mL
Los Arcos , Lustau, 750mL
Península , Lustau, 750mL
15 Años , El Maestro Sierra, 375mL

SWEET

East India Solera , Lustau, 750mL
Nectar , Gonzalez Byass, 375mL
Solera 1927 , Alvear, 375mL

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

GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Cuvée Paul
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / B.R.O.T. / Negre De Folls
High. Acid. Wines.

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5.5	11	44
<i>Macabeo Blend</i>	7.5	15	60
<i>Trepato</i>	6.75	13.5	54

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	7	14	56
<i>Verdejo</i>	6.25	12.5	50
<i>Garnacha Blanca</i>	5.5	11	44
<i>Xarel-lo</i>	5.5	11	44
<i>Xarel-lo, Riesling</i>	6.5	13	52
<i>Malvasia</i>	6	12	48
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	6.5	13	52
<i>Arinto, Loureiro</i>	5.75	11.5	46
<i>Sauvignon Blanc</i>	6	12	48
<i>Chardonnay</i>	5.5	11	44
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Catarratto</i>	6	12	48
<i>Riesling</i>	6.5	13	52

	3oz	6oz	bottle
<i>Mencia</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Malvar, Airén</i>	5.5	11	44

	3oz	6oz	bottle
<i>Tempranillo</i>	7	14	56
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6.5	13	52
<i>Prieto Picudo</i>	5	10	40
<i>Garnacha</i>	4.75	9.5	38
<i>Tempranillo</i>	5.25	10.5 (L)	59
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6.25	12.5	50
<i>Trepato Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6.5	13	52
<i>Tempranillo, Graciano</i>	7	14	56
<i>Bobal</i>	6	12	48
<i>Malbec</i>	5.75	11.5	46
<i>Touriga Nacional Blend</i>	5.75	11.5	46
<i>Cabernet Franc, Malbec</i>	7	14	56
<i>Bonarda, Pedro Ximénez</i>	5	10	40
<i>Cabernet Franc Blend</i>	5.5	11	44
<i>Cabernet Sauvignon</i>	6.75	13.5	54
<i>Syrah</i>	7.5	15	60
<i>Cabernet Blend</i>	6.25	12.5	50

	3oz	bottle
<i>Fino</i>	6	48
<i>Manzanilla</i>	9	36
<i>Manzanilla Amontillada</i>	14	84
<i>Amontillado</i>	6.5	52
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	12.5	50

	3oz	bottle
<i>Oloroso Dulce</i>	9.5	76
<i>Pedro Ximénez</i>	10	40
<i>Pedro Ximénez</i>	17	68

COCKTAILS

BLOODY MARY 11
Reyka 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

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

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

PICA PICA 12.5
Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13.5
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

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
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	7
Estrella Galicia, Lager—Spain	8
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Hap & Harry's, Lager—TN	8
Yazoo, Hefeweizen—TN	7.5
Peroni, Lager—Italy	8.5
Blackstone, Adam Bomb IPA—TN	8
Dogfish Head, Sea Quench Session Sour—DE	8.5
Founders, All Day IPA—MI	7.5
Jackalope, Thunder Ann Pale Ale—TN	8
Lagunitas, Maximus IPA—CA	8.5
Wisecre, Bow Echo Hazy IPA—TN	11
Jackalope, Bearwalker Maple Brown—TN	8
Austin Eastciders, Original Dry Cider—TX	8
Pomarina Brut Sidra—Spain (750mL)	42

