

# 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

#### SOBRASADA

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

#### FUET

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

#### SALCHICHÓN DE VIC

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### CHORIZO PICANTE

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

#### SPECK

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

#### AGED MANCHEGO

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

#### DÉLICE DE BOURGOGNE

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

#### SMOKIN' GOAT

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

#### TETILLA

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

#### 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

#### VALDEÓN

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

#### SAN SIMÓN

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

#### JAMÓN MANGALICA

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

#### HOT COPPA

Andalucía, ES  
Seasoned Aged Pork Shoulder Sausage,  
Cayenne Pepper, Red Peppercorn

#### 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,  
Guindilla Peppers, Jamón Serrano, Fuet,  
Mahón, Manchego*

### TAPAS

#### OLIVE OIL PANCAKES

Whipped Membrillo Butter, Maple Syrup

#### VEGETABLE BENEDICT

Spinach Garlic, Hollandaise

#### JAMÓN SERRANO BENEDICT

Tomatoes, Hollandaise

#### SHERRY MAPLE BACON

Pedro Ximenez Glaze, Hot Pimentón

#### MANGALICA ESTRELLADOS

Fries, Garlic Aioli

#### TORRIJAS

Cinnamon Sugar, Crema Catalana, Apples

#### STEAK & EGGS

Red Chimichurri, Crispy Potatoes

#### CHORIZO MONTADITO

Scrambled Eggs, Smoked Pepper Aioli, Manchego

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

#### CAULIFLOWER

Salsa Verde

#### BURRATA

Onions, Pistachios, Apples

#### WHIPPED SHEEP'S CHEESE

Pimentón, Lavash

#### OYSTER MUSHROOM

Herb Mojo

#### ROASTED CARROTS

Harissa, Almond Dukkah

#### PIQUILLO HUMMUS

EVOO, Lavash

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### POTATO TORTILLA

Chive Sour Cream

#### BOQUERONES

Olives, Piquillo Peppers

#### CRISPY COD

Lemon, Aioli

#### BASS A LA PLANCHA

Puttanesca

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

#### PULPO A LA PLANCHA

Chickpea Salad

#### SEARED DIVER SCALLOPS

Fennel, Saffron, Garlic

#### HARISSA CHICKEN THIGH

Aji Verde

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### PORK BELLY A LA PLANCHA

Aji Amarillo

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

#### KALE SALAD

Almond Vinaigrette, Pears, Parmesan

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

#### WHOLE ROASTED STRIPED BASS

Salsa Verde, Cauliflower

#### PAELLA VERDURAS

Haricot Verts, Spring Onions, Broccolini, Garlic Aioli

#### PAELLA MARISCOS

Calamari, Gambas, Mussels, Clams, Salmorreta

#### PAELLA SALVAJE

Chicken Thigh, Pork Belly, Chorizo, Chickpeas

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

### DESSERTS

#### BASQUE BURNT CHEESECAKE

Poached Pears

#### FLAN CATALÁN

#### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pistachios

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

#### OLIVE OIL CAKE

Sea Salt

## EXECUTIVE CHEF DANIEL LACOUNTE EXECUTIVE SOUS CHEF CESAR LUGARO | SOUS CHEF DAVID CLEARY

\*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
2022	<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
2022	<b>Menade</b> , Rueda, Spain		Verdejo	6 12 48
2023	<b>Rezabal</b> , Getariako Txakolina, Spain		Hondarribi Zuri	6.5 13 52
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
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain		Xarel-lo, Riesling	6.25 12.5 50
2022	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain		Malvasia	6 12 48
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain		Macabeo	7 14 56
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain		Pedro Ximénez	6 12 48
2022	<b>Asnella</b> , Vinho Verde, Portugal		Arinto, Loureiro	5.5 11 44
2023	<b>Aylin</b> , San Antonio, Chile		Sauvignon Blanc	5.5 11 44
2023	<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
2023	<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
2023	<b>Christophe Avi</b> , Agenais, France		Cabernet Sauvignon	6 12 48
2022	<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
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain		Tempranillo	6 12 48
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
2022	<b>Azul y Garanza</b> , Navarra, Spain		Tempranillo	4.75 9.5 (L) 53
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain		Mencia	6.5 13 52
2023	<b>Sotabosc</b> , Montsant, Spain		Garnacha, Cariñena	6 12 48
2020	<b>Coster dels Olivers</b> , Priorat, Spain		Cariñena, Garnacha	7.5 15 60
2022	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá		Trepat Blend	5.5 11 44
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain		Garnacha, Piñuela	6 12 48
2021	<b>Uva de Vida, Biografico</b> , Toledo, Spain		Tempranillo, Graciano	7 14 56
2022	<b>Filipe Ferreira</b> , Douro, Portugal		Touriga Ncional Blend	5.75 11.5 46
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay		Cabernet Franc Blend	5.5 11 44
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
2019	<b>Polkura</b> , Colchagua, Chile		Syrah	6.5 13 52
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina		Cabernet Franc, Malbec	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
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon		Cabernet Blend	6 12 48

# SHERRY

## DRY

		3oz	bottle	
	<b>Jarana</b> , Lustau, 750mL		Fino	6 48
	<b>La Cigarrera</b> , 375mL		Manzanilla	9 36
	<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
	<b>Asuncion</b> , Alvear, 375mL		Oloroso	13.4 54

## SWEET

		3oz	bottle	
	<b>East India Solera</b> , Lustau, 750mL		Oloroso Dulce	9 72
	<b>Solera 1927</b> , Alvear, 375mL		Pedro Ximénez	16 64

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / Casa Mariol 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 / Abisso / Biografico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**ACID TRIP** Asnella / B.R.O.T. / Belinda 15  
High. Acid. Wines.

**UNTOXICATED** Leitz Eins Zei Zero / Le Naturel Zero Zero Blanco. / Le Naturel Zero Zero Tinto  
Non alcoholic wines, all made using the process dealcoholization



# COCKTAILS

**BLOODY MARY** 11  
Mell Vodka, Housemade Bloody Mary Mix

**MIMOSA** 11  
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

**BEES & 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

**PICA PICA** 12.5  
Mell Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

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

**ALEBRIJES** 13.5  
El Rey Zapoteco Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

**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

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by two 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

# 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, Jones Family 13  
Vodka, Peach Nectar, Grapefruit 52

# BEER

**DRAFT**  
Odell, Lagerado—CO 3.75 7.5  
La Cumbre, A Slice of Hefen—CO 4.25 8.5  
Ratio, Dear You—CO 3.75 7.5  
Denver Beer Co. Incredible Pedal IPA—CO 4 8

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Elevation, 8 Second Kolsch—CO 7.5  
Dry Dock, Apricot Blonde—CO 8  
Firestone Walker, 805 Cerveza—CA 7  
Crooked Stave, New Zealand Pilsner—CO 8  
Crooked Stave, Petit Rose Sour—CO 10  
Avery, Electric Sunshine Tart Ale—CO 8.5  
Odell, Hazer Tag IPA—CO 8.5  
Melvin Brewing, IPA—WY 9.5  
Ska Brewing, Modus Hoperandi—CO 8  
Telluride, Face Down Brown—CO 8  
Maredsous, Tripel—Belgium 13  
Left Hand, Milk Stout—CO 8  
Great Divide, Yeti Imperial Stout—CO 9  
Down East Cider, Original—MA 9.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 36  
Pomarina Brut Sidra—Spain (750mL) 42