

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

SPECK

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

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

FUET

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

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

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

AGED MAHÓN

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

MAHÓN

Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

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

AGED MANCHEGO

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

IDIAZÁBAL

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

CAÑA DE OVEJA

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

WOOLY WOOLY HONEY AND OREGANO

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

DRUNKEN GOAT

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

JAMÓN MANGALICA

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

QUESO DE TRUFA

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

SALAME DI MANZO

Illinois, US
Wagyu Beef, Black Pepper

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Guindilla Peppers, Marcona Almonds, Fuet, Jamón Serrano, Idiazábal, Manchego

TAPAS

PARFAIT

Granola, Apples, Honey

ESTRELLADOS

Fries, Sunny Side Up Egg, Jamón Mangalica

TORRIJAS

Citrus Cream, Apples

STEAK & EGGS

Red Chimichurri, Vital Farm Egg

OLIVE OIL PANCAKES

Membrillo Butter, Maple Syrup

VEGETABLE BENEDICT

Mushrooms, Mesclun, Hollandaise

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

MARCONA ALMONDS

Ginger, Orange

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

ROASTED CABBAGE

Romesco, Red Chimichurri

TZATZIKI

Crudite

BEETS

Dill Aioli, Cilantro, Sea Salt

CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CRISPY BRUSSELS SPROUTS

Cherry Pepper Chimichurri

CAULIFLOWER

Red Pepper Coulis, Citrus

ROASTED CARROTS

Spiced Labneh

SWEET POTATO

Salsa Verde

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

MARINATED BOQUERONES

Piquillo Pepper, Olive Oil

FAROE ISLAND SALMON

Quinoa, Dill

STEAMED MUSSELS

Italian Sausage, White Wine

ESCOLAR A LA PLANCHA

Arugula, Pickled Red Onions

CHICKEN THIGH

Tzatziki

MORUNO PORK

Piquillo Pepper, Red Onions

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

TRUFFLED BIKINI

Jamón Serrano, Mahón

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

ARUGULA

Manchego, Apples, Cider

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Carrots, Arugula, Pickled Red Onions

PAELLA VERDURAS

Brussels Sprouts, Mushrooms, Yams, Red Peppers, Garlic Aioli

PAELLA MARISCOS

Shrimp, Clams, Calamari, Mussels

PAELLA SALVAJE

Sausage, Pork, Chicken, Chorizo, Chistorras, Chickpeas

FIDEOS

Sausage, Chistorras, Chicken, Egg, Pickled Red Onions

PARRILLADA BARCELONA*

Chicken, Pork Loin, Strip Steak, Sausage

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Apples

EXECUTIVE CHEF EMMANUEL ECHEVERRY EXECUTIVE SOUS CHEF ADRIAN UZCATEGUI & SOUS CHEF JUAN D. GOMEZ

*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	Xarel-lo Blend	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2020	Menade , Rueda, Spain	Verdejo	6.5	13	52
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	6.25	12.5	50
2024	La Vinyeta, 'Pipa' , Emporda, Spain	Malvasia	5.5	11	44
2024	Pinord, Diorama , Penedès, Spain	Xarel-lo	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Xarel-lo	4.75	9.5	38
2023	Bico Amarelo , Vinho Verde, Portugal	Pedro Ximénez	6	12	48
2023	Aylin , San Antonio, Chile	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Sauvignon Blanc	6	12	48
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2023	Clara Sala, Sicilia Bianco , Sicily, Italy	Petit Manseng Blend	6.5	13	52
		Grillo	6.25	12.5	50

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	5	10	40
2023	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2022	Azul y Garanza , Navarra, Spain	Tempranillo	6	12	48
2016	Alberto Orte, A Portela , Valdeorras, Spain	Tempranillo	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	Mencía	6.5	13	52
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Garnacha, Cariñena	6.25	12.5	50
2020	Coster dels Oliveras , Priorat, Spain	Tempranillo	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	Cariñena, Garnacha	7.5	15	60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Tempranillo, Graciano	7.5	15	60
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	Bobal	6	12	48
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Trepat Blend	6	12	48
2023	Glup Glup , Cariñena, Spain	Monastrell	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha	4.5	9	36
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Garnacha, Piñuela	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	Baga	5.5	11	(L) 62
2020	Gota, Bergamota , Dão, Portugal	Cabernet Franc, Malbec	6.5	13	52
2018	Polkura , Colchagua, Chile	Touriga Nacional Blend	6.25	12.5	50
2022	Casas del Bosque , Casablanca, Chile	Syrah	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7	14	56
2020	Peñalolen , Maipo, Chile	País	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Sauvignon	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	6	12	48
		Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
Los Arcos , Lustau, 750mL	Amontillado	5.5	44
Península , Lustau, 750mL	Palo Cortado	6	48
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
La Cigarrera , 1L	Manzanilla	13	52
		8.5	93

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala , 1999, 375mL	Pedro Ximénez	9.5	38
Solera 1927 , Alvear, 375mL	Pedro Ximénez	20	80
		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

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

BIO-CURIOUS Diorama / Sotabosc / Biografico
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

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

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

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

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. 15.5

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
Nordés 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 Vodka, Peach Nectar, Grapefruit 13 52

DRAFT caña doble
Estrella Galicia, Lager—Spain 4.5 9
Green Bench, Sunshine City IPA—FL 4.25 8.5
Hidden Springs, Orange Crush Wheat—FL 4.5 9

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7
Estrella Damm, Daura Gluten-Free Lager—Spain 9
Peroni, Lager—Italy 9
Green Bench, Postcard Pilsner—FL 8.5
Ology, Rainbow Colored Glasses—FL 12
Motorworks, Adoptable, Lager—FL (16oz) 8.5
Lagunitas, Maximus IPA—CA 9
Coppertail Free Dive, IPA—FL 8.5
Magnanimous Brewing, Juice Lord IPA—FL (16oz) 13.5
Copperpoint, Everflow IPA—FL 9
Cigar City, Maduro Brown Ale—FL 8.5
Cigar City Cider & Meade, Golden—FL 9
Trabanco, Cosecha, Sidra Natural (700mL)—FL 36

