

# 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

#### CHORIZO PICANTE

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

#### SPECK

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

#### 'NDUJA

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

#### SALCHICHÓN DE VIC

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

#### FUET

California, US  
Pork Sausage. Rich, Garlic, Black Pepper

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months.  
Buttery, Mild, Nutty

#### SAN SIMÓN

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

#### 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

#### 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

#### AGED MAHÓN

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

#### TETILLA

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

#### CAÑA DE CABRA

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

#### VALDEÓN

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

#### 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,  
Black Truffle. Savory, Piquant

#### WAGYU CECINA

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

#### MAXORATA

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

#### APERITIVO BOARD

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

*Jamón Serrano, Fuet, Aged Manchego,  
Idiazábal, Pickled Vegetables, Patatas Bravas,  
Olives, Almonds*

### TAPAS

#### TORRIJAS

Strawberries, Crema Catalana

#### AVOCADO MONTADITO

Piquillos, Pickled Red Onions

#### YOGURT PARFAIT

Berries, Granola

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

#### LEEKS & PIQUILLO BENEDICT

Hollandaise

#### SCRAMBLE EGGS & MORCILLA

Garlic Aioli, Scallions

#### EGG CARPACCIO

Trufa Cheese, Fritttes

#### DOUBLE CUT BACON

Pimentón, Maple Syrup

#### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

#### SNOW PEAS

Bilbaina Sauce, Almonds

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

#### ROASTED CAULIFLOWER

Harissa, Tahini

#### ROASTED CARROTS

Spiced Labneh, Sumac

#### MARINATED BEETS

Skordalia, Dill

#### ROASTED MUSHROOMS

Scallions, Sumac

#### KABOCHA SQUASH HUMMUS

Carrots, Red Peppers

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### POTATO TORTILLA

Chive Sour Cream

#### MUSSELS

Chistorras, Salmorreta

#### SALMON A LA PLANCHA\*

Leeks, Piquillo Peppers

#### SWORDFISH\*

Aioli, Capers

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

#### PULPO

Red Chimichurri, Aji Amarillo

#### CHICKEN THIGH

Aji Verde

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### TRUFFLED BIKINI

Jamón Serrano, Mahón

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

#### BERKSHIRE PORK TENDERLOIN\*

Pepper Mostarda

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

#### SHAVED MUSHROOMS & FRISÉE

Truffle Oil, Aged Manchego

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

#### MUSHROOMS FIDEUÀ

Porcini Aioli

#### PAELLA VERDURAS

Parsnips, Sweet Potatoes, Carrots, Brussels Sprouts

#### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

### DESSERTS

#### FLAN CATALÁN

8

#### ARROZ CON LECHE

7.5

#### OLIVE OIL CAKE

Sea Salt

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

#### BASQUE BURNT CHEESECAKE

Orange Marmalade

## EXECUTIVE CHEF JAVIER NARVAEZ EXECUTIVE SOUS CHEF MARC BEAUPLAN | SOUS CHEF SAMANTHA FOUGERE

\*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
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14 56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13 52

## WHITE

		3oz	6oz	bottle
2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	6	12 48
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6.25	12.5 50
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5.5	11 44
2024	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5 38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5 50
2024	<b>La Vinyeta, 'Pipa'</b> , Emporda, Spain	Malvasia	6	12 48
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14 56
2022	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13 52
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9 36
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5	10 40
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	Grillo	6.25	12.5 50

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11 44
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10 40
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12 48
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5 46

## RED

		3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	7	14 56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6	12 48
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13 52
2024	<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
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13 52
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.25	12.5 50
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15 60
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	6	12 48
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12 48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7.5	15 60
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	6	12 48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6.25	12.5 50
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L) 62
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	7	14 56
2021	<b>Polkura</b> , Colchagua, Chile	Syrah	6.5	13 52
2024	<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
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	6	12 48
2022	<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	5.5 44
	<b>La Cigarrera</b> , 375mL	Manzanilla	8.5 34
	<b>Los Arcos</b> , Lustau, 750mL	Amontillado	6 48
	<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	9.5 38
	<b>Toro Albala</b> , 1999, 750mL	Pedro Ximénez	20 160

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra 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 / Sotabosc / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

**NEW WORLD, OLD SCHOOL** Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5  
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style



# 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

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

**GIN & JUS** 11  
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger

**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

**CATALAN**  
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**VALENCIAN**  
Paco Pepe Andalucían 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 10.5 38  
Dark Rum, Guava Nectar

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka, Peach Nectar, Grapefruit 13 52

# BEER

**DRAFT**  
Estrella Galicia, Lager—Spain 4.5 9

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7  
Peroni, Lager—Italy 9  
Daura Damm, Gluten-Free Lager—Spain 9  
La Tropical, Ambar Lager—FL 9  
Dogfish Head, Sea Quench Session Sour—DE 8.5  
Civil Society, Fresh IPA—FL (16oz) 14  
Dogfish Head, 60 Minute IPA—DE 8.5  
Sun Lab, Sun Haze IPA—FL (16oz) 12  
Lagunitas, Maximus IPA—CA 9  
Hitachino, Nest White—Japan 14.5  
Trabanco, Cosecha, Sidra Natural (700mL)—FL 36