

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

FUET

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

'NDUJA

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

CHORIZO PICANTE

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

FINOCCHIONA

Georgia, US
Pork Sausage With Fennel, Red Wine. Rich, Complex

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, 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

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

VALDEÓN

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

ALISIOS

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

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

CABRA ROMERO

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

DRUNKEN GOAT

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

AGED MAHÓN

Menorca, ES
Aged 8+ Months, Unpasteurized Cow's Milk Firm, Nutty, Complex

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

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

APERITIVO BOARD

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

Patatas Bravas, Jamón Serrano, Manchego, Fuet, Mahón, Marinated Olives, Marcona Almonds, Giardiniera

TAPAS

OLIVE OIL PANCAKES

Maple Butter, Maple Syrup

8

VEGETABLE BENEDICT

Spinach, Piquillo Peppers

6.5

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise

8.5

ESTRELLADOS

Fries, Aioli, Mangalica, Sunny Side-Up Egg

11

TORRIJAS

Crema Catalana, Blueberries

7.5

STEAK & EGG

Red Chimichurri

14.5

ROASTED CARROTS

Harissa, Parsley

8.5

SPINACH CATALAN

Golden Raisins, Pepitas

7.5

CHAMPIÑONES

Garlic, Scallions

10.5

GREEN BEANS

Chili Flakes, Lemon

8.5

BRUSSELS SPROUTS

Balsamic, Red Pepper Flakes

9

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

ROASTED CARROTS

Harissa, Parsley

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

BURRATA

Roasted Red Bell Pepper, Balsamic Honey Vinaigrette

11

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

MEDITERRANEAN HUMMUS

Salsa Verde, Lavash

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

GRILLED SWEET POTATOES

Smoked Pepper Vinaigrette

8

BOQUERONES

Garlic, EVOO, Parsley

6

SEARED SALMON*

Arugula, Red Onions

15.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

9.5

PULPO GALLEGO

Roasted Peppers, Pimentón Vinaigrette

15.5

MUSSELS

White Wine, Garlic, Sofrito

13.5

MAHI MAHI A LA PLANCHA

Salsa Verde

16.5

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

ALBÓNDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

PORK BELLY

Green Chimichurri

10.5

BACON-WRAPPED DATES

Valdeón Mousse

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

PORK LOIN

Sofrito

10.5

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

FLANK STEAK *

Red Chimichurri

15.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

9

ARUGULA SALAD

Apples, Lemon Vinaigrette

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

BRUNCH FIDEOS

Pork Belly, Gaucho Sausage, Farm Egg

HALF / FULL

17 / 34

PAELLA VERDURAS

Carrots, Mushrooms, Butternut Squash, Sweet Potato

18 / 36

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

28 / 56

PAELLA SALVAJE

Chicken, Pork Belly, Nduja, Sausage, Garlic Aioli

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

FLAN CATALÁN

7

BASQUE BURNT CHEESECAKE

Spiced Apples

9

OLIVE OIL CAKE

Sea Salt

9

ARROZ CON LECHE

Coconut Milk, Cinnamon

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF EMILIO GARCIA

*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 | BarCava, Brut , Penedès, Spain | <i>Xarel-lo Blend</i> | 5.5 | 11 44 |
| NV | Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain | <i>Xarel-lo</i> | 7 | 14 56 |
| NV | Tierra Limpia, Brut Rosé , Bairrada, Portugal | <i>Trepat</i> | 6.5 | 13 52 |

WHITE

| | | 3oz | 6oz | bottle |
|------|---|------------------------------------|------|---------|
| 2023 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 6 | 12 48 |
| 2023 | Rezabal , Getariako Txakolina, Spain | <i>Hondarribi Zuri</i> | 6.5 | 13 52 |
| 2022 | Menade , Rueda, Spain | <i>Verdejo</i> | 6.25 | 12.5 50 |
| 2022 | Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 5 | 10 40 |
| 2023 | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 38 |
| 2023 | B.R.O.T., Blanc Inicial , Penedès, Spain | <i>Xarel-lo, Riesling</i> | 6.25 | 12.5 50 |
| 2023 | Orto Vins, Les Argiles , Montsant, Spain | <i>Macabeo</i> | 7 | 14 56 |
| 2023 | La Vineyta, 'Pipa' , Montilla-Moriles, Spain | <i>Malvasia</i> | 6 | 12 48 |
| 2020 | Alvear, 3 Miradas , Montilla-Moriles, Spain | <i>Pedro Ximénez</i> | 6 | 12 48 |
| 2023 | Bico Amarelo , Vinho Verde, Portugal | <i>Loureiro, Alvarinho, Avesso</i> | 4.5 | 9 36 |
| 2024 | Aylin , San Antonio, Chile | <i>Sauvignon Blanc</i> | 6 | 12 48 |
| 2023 | Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay | <i>Chardonnay</i> | 5.5 | 11 44 |
| 2022 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i> | 6.5 | 13 52 |
| 2023 | Clara Sala, Sicilia Bianco , Sicily, Italy | <i>Grillo</i> | 6.25 | 12.5 50 |
| 2023 | Leitz, Feinherb , Rheingau, Germany | <i>Riesling</i> | 6.5 | 13 52 |
| NV | Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free) | <i>Riesling</i> | 4.75 | 9.5 38 |

ROSÉ & SKIN CONTACT

| | | 3oz | 6oz | bottle |
|------|---|---------------------------|------|---------|
| 2022 | Liquid Geography , Bierzo, Spain | <i>Mencía</i> | 5.5 | 11 44 |
| 2023 | Familia Schroeder, Saurus , Patagonia, Argentina | <i>Pinot Noir</i> | 5 | 10 40 |
| 2023 | Christophe Avi , Agenais, France | <i>Cabernet Sauvignon</i> | 6 | 12 48 |
| 2024 | No Es Pituko , Curicó Valley, Chile | <i>Sauvignon Blanc</i> | 5.75 | 11.5 46 |

RED

| | | 3oz | 6oz | bottle |
|------|--|-------------------------------|------|------------|
| 2019 | Nucerro, Reserva , Rioja, Spain | <i>Tempranillo</i> | 7 | 14 56 |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain | <i>Tempranillo</i> | 6 | 12 48 |
| 2021 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | <i>Tempranillo</i> | 6.5 | 13 52 |
| NV | Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free) | <i>Garnacha</i> | 4.75 | 9.5 38 |
| 2022 | Azul y Garanza , Navarra, Spain | <i>Tempranillo</i> | 4.75 | 9.5 (L) 53 |
| 2017 | Alberto Orte, A Portela , Valdeorras, Spain | <i>Mencía</i> | 6.5 | 13 52 |
| 2023 | Sotabosc , Montsant, Spain | <i>Garnacha, Cariñena</i> | 6.25 | 12.5 50 |
| 2020 | Coster dels Olivers , Priorat, Spain | <i>Cariñena, Garnacha</i> | 7.5 | 15 60 |
| 2023 | Vins de Pedra, Negre de Folls , Conca De Barberá | <i>Trepat Blend</i> | 5.5 | 11 44 |
| 2022 | Primitivo Quiles, Cono 4 , Alicante, Spain | <i>Monastrell</i> | 5 | 10 40 |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | <i>Garnacha, Piñuela</i> | 6.5 | 13 52 |
| 2021 | Uva de Vida, Biográfico , Toledo, Spain | <i>Tempranillo, Graciano</i> | 7 | 14 56 |
| 2023 | Bodegas Ponce, Clos Lojen , Manchuela, Spain | <i>Bobal</i> | 6 | 12 48 |
| 2020 | Gota, Bergamota , Dão, Portugal | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 50 |
| 2023 | Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled | <i>Baga</i> | 5.5 | 11 (L) 62 |
| 2021 | Quieto, Gran Corte , Mendoza, Argentina | <i>Cabernet Franc, Malbec</i> | 6.5 | 13 52 |
| 2020 | Peñalolen , Maipo, Chile | <i>Cabernet Sauvignon</i> | 6.75 | 13.5 54 |
| 2021 | Polkura , Colchagua, Chile | <i>Syrah</i> | 6.5 | 13 52 |
| 2024 | Casas del Bosque , Casablanca, Chile | <i>Pinot Noir</i> | 7 | 14 56 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | <i>País</i> | 5.75 | 11.5 46 |
| 2020 | Alto de la Ballena , Maldonado, Uruguay | <i>Cabernet Franc Blend</i> | 5.5 | 11 44 |
| 2021 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | <i>Cabernet Blend</i> | 6.25 | 12.5 50 |

SHERRY

DRY

| | | 3oz | bottle |
|--|---------------------|------|--------|
| Jarana , Lustau, 750mL | <i>Fino</i> | 5.5 | 44 |
| La Cigarrera , 375mL | <i>Manzanilla</i> | 8.5 | 34 |
| Los Arcos , Lustau, 750mL | <i>Amontillado</i> | 6 | 48 |
| Carlos VII , Alvear, 375mL | <i>Amontillado</i> | 13.5 | 54 |
| Península , Lustau, 750mL | <i>Palo Cortado</i> | 9 | 72 |
| 15 Años , El Maestro Sierra, 375mL | <i>Oloroso</i> | 12 | 48 |
| Marques de Poley , Toro Albala, 500mL | <i>Oloroso</i> | 10 | 60 |

SWEET

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

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / Lustau 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 / Biografico / Sotabosc 15
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 Bodegas Cerro Chapeu / 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
Tito's 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

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

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 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, Lillet Rosé, Bustletown Vodka, Peach
Nectar, Grapefruit 13 52

BEER

DRAFT **caña doble**
Estrella Galicia, Lager—Spain 4.25 8.5
Glover Park, Witness Belgian Wit—GA 4 8
Creature Comforts, Tropicália IPA—GA 4.5 9
Sweetwater, 420 Pale Ale—GA 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Monday Night Brewing, Slap Fight IPA—GA 8.5
Yuengling, Light—PA 6.5
Wild Heaven, Emergency Drinking Beer—GA 7.5
Pabst Blue Ribbon (16oz.)—IL 6
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Three Taverns, Rapturous Raspberry Sour—GA 8.5
Terrapin, Recreation Ale—GA 7
Peroni, Lager—Italy 8
Lagunitas, Maximus IPA—CA 8.5
Allagash, Tripel—MN 11
Isastegi, Sagardo Natural Cider (750mL)—Spain 32