

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SPECK

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

FINOCCHIONA

Tuscany, IT
Pork Sausage With Fennel, Red Wine Rich, Complex

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

DÉLICE DE BOURGOGNE

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

ROMAO

Castilla-La Mancha, ES
Raw Sheep's Milk, Aged 9 Months. Rosemary

MARINATED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

DRUNKEN GOAT

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

SAN SIMÓN

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

ALISIOS

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

SMOKIN' GOAT

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

BRESAOLA

Lombardy, IT
Cured, Eye Round. Soft Texture, Sweet, Tender

APERITIVO BOARD

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

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

TAPAS

SERRANO BENEDICT

Pan Tomato, Hollandaise

9.5

VEGETABLE BENEDICT

Spinach, Hollandaise

8.5

SHAKSHUKA

Egg, Manchego

11.5

PORK BELLY HASH

Fried Egg, Hollandaise

12.5

ESTRELLADOS

Mangalica Ham, Sunny Side Up Egg

11.5

OLIVE OIL PANCAKES

Vermont Butter, Maple Syrup

8.5

WILD MUSHROOM MONTADITO

Fox Farm & Forage Mushrooms
Lemon, Ricotta, Egg

12.5

SMOKED SALMON

Labneh, Pickled Vegetables

14.5

MERGUEZ

Fried Egg, Roasted Peppers, Onions

11.5

TORRIJAS

Crema Catalana, Strawberries

8

STEAK & EGG*

Red Chimichurri

15.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

CHARRED CABBAGE

Harissa, Jicama

7.5

HARICOT VERTS

Lemon, Garlic

9

CAULIFLOWER

Mustard Vinaigrette

8.5

PAN CON TOMATE

Olive Oil, Sea Salt

7

SWEET POTATO HUMMUS

Tahini, Lavash

7.5

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Sunflower Seeds

8.5

BURRATA

Green Onion Pesto, Blistered Tomato

12.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

BOQUERONES

Green Olives, Piquillo Peppers

7

PRAWNS

Red Chimichurri

10

MUSSELS

Sobrasada, Sofrito, Lemon

13.5

CHICKEN THIGH

Aji Amarillo

10.5

BONE MARROW

Serrano, Onion Jam

15.5

PORK BELLY

Red Pepper Agrodolce

10.5

BIKINI

Serrano, Mahón

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SALADS

ENSALADA MIXTA

Onions, Giardiniera, Little Gem Lettuce

11

FENNEL & CANNELLINI

Spinach, Lemon

8.5

LARGE PLATES

PORK BELLY FIDEOS

Cherry Peppers, Mushrooms

16.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Asparagus, Salsa Verde, Potatoes, Lemon

28.5

PAELLA VERDURAS

Leeks, Peas, Asparagus, Radish, Pickled Onions, Olives, Garlic Aioli

HALF / FULL

18 / 36

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari, Salmorreta

29 / 58

PAELLA SALVAJE

Gaucha, Pork Belly, Chicken, Chickpeas, Olives, Egg

28 / 56

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucha Sausage

33 / 66

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt, La Boella Olive Oil

11

BASQUE BURNT CHEESECAKE

Berry Compote

10

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

8.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

10

EXECUTIVE CHEF DAVID ELLIS | SOUS CHEF MICHELLE COSMIANO

*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
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

			3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	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
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2024	Christophe Aví , 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
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	53
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
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
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

			3oz	bottle
	Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
	Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
	Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
	La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
	Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
	Carlos VII , Alvear, 375mL	<i>Amontillado</i>	14	56
	15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52

SWEET

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

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)

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

BIO-CURIOUS Diorama / Clos Lojen / Biografico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples



COCKTAILS

BLOODY MARY 11
360 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

IPANEMA 14
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

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

GIN & JUS 12
Paco Pepe 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 13
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 14
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15

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

VALENCIAN
Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Paco Pepe Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused 11
Dark Rum, Guava Nectar 39

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills 13
Vodka, Peach Nectar, Grapefruit 52

BEER

DRAFT
R & D Brewing, Riviera Lager—NC 3.75 7.5
Raleigh Brewing, Not Another Hazy NE IPA — 4.25 8.5
Tobacco Wood, 565 Amber Ale—NC 4.25 8.5
Trophy Brewing, Trophy Wife Session IPA—NC 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Upside Dawn, Non- Alcoholic—CT 7
Estrella Galicia, Lager—Spain 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC 8.5
Peroni, Lager—Italy 8.5
Fullsteam, Paycheck Pilsner—NC 8.5
Foothills, Jade IPA—NC 8.5
Lynnwood Brewing Concern, Blonde Moment—NC 9.5
Fullsteam, Rocket Science IPA—NC 8.5
Allagash, Tripel—ME 10.5
Lynnwood Brewing, Bill & Ted's Excellent Amber—NC 9.5
Bull City, Off Main Cider—NC 8
Isastegi, Sagardo Natural Cider—Spain (750mL) 28