

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	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CHORIZO DE PAMPLONA País Vasco, ES Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	<i>Jamón Serrano, Chorizo Picante, Idiazábal, Manchego, Patatas Bravas, Piparras, Almonds</i>	
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	IDIAZÁBAL* País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp		
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild		
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns				

TAPAS

SERRANO HAM BENEDICT Hollandaise	9.5	CARROTS Sorak, Sumac	9
VEGATABLE BENEDICT Spaghetti Squash, Hollandaise	8.5	BEET HUMMUS Za'atar, Lavash	7.5
ESTRELLADOS Garlic Aioli, Mangalica, Fried Egg	11.5	BURRATA Figs, Serrano, Walnuts, Balsamic	13
YOGURT PARFAIT Granola, Honey, Granny Smith Apples	8	POTATO TORTILLA Chive Sour Cream	7.5
TORRIJAS Crema Catalana, Poached Grapes	8	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
STEAK & EGGS Red Chimichurri	15.5	BOQUERONES Olive Tapenade	7.5
OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	8.5	GAMBAS AL AJILLO Guindilla Peppers, Sherry, Garlic	10.5
FIDEOS Pork Belly, Fried Egg	16.5	PULPO GALLEGO Red Onions, Celery, Potatoes	15.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5	GRILLED CHICKEN THIGH Tzatziki	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	BIKINI Serrano, Drunken Goat	9.5
MUSHROOMS & GOAT CHEESE Balsamic	9.5	BISON CHURRASCO Green Chimichurri	14.5
LEEKs Whipped Goat's Cheese, Crispy Serrano	8.5	STUFFED PIQUILLO PEPPERS Rice, Beef, Aioli Verde	8.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
ASPARAGUS Whole Grain Mustard, Shallots	8	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
BEETS Arugula, Pepita Dukkah	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BIBB Aged Mahón, Pistachios, Pink Peppercon Vinaigrette	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Ensalada Mixta, Lemon, Crispy Potatoes	28.5
	HALF / FULL
PAELLA VERDURAS Cauliflower, Leeks, Butternut Squash, Carrots	18 / 36
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29 / 58
PAELLA SALVAJE Pork Loin, Chicken, Pork Belly, Gaucho	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Strawberry Compote	10
CREPAS SALGUERO Dulce de Leche, Whipped Cream	8.5

EXECUTIVE CHEF VICTOR CANALES | EXECUTIVE SOUS CHEF ISAIAS RUIZ

*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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	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
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
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
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
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

2023	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
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
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	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
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	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
2023	La Vinyeta, Bongo* , Toledo, Spain	<i>Tempranillo, Graciano</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6	12	48
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	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	10	40
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

			3oz	bottle
	Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
	La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
	Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
	Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
	Carlos VII , Alvear, 375mL	<i>Amontillado</i>	13	52
	Península , Lustau, 750mL	<i>Palo Cortado</i>	8	64
	15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
	Asuncion , Alvear, 375mL	<i>Oloroso</i>	14	56
	VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

			3oz	bottle
	East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
	Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
	Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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
BIO-CURIOUS Diorama / Le Naturel/ Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.	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 Tito’s Vodka, Housemade Bloody Mary Mix	11
---	----

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

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
--	---

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

PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
--	------

GIN & JUS Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
---	----

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

ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Bee Pollen Powders	13.5
---	------

SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
--	----

BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
---	----

IPANEMA Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
---	----

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

GINTONICS

Inspired by three 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	
--	--

GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
--	--

SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	10.5	38

GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT Estrella Galicia, Lager—Spain Two Roads, No Limits Hefeweizen—CT Half Full, Bright Blonde Pale Ale—CT New England, Sea Hag IPA—CT	caña	doble
	4.25	8.5
	4	8
	3.75	7.5
	4.25	8.5

BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Peroni, Lager—Italy Narragansett Lager (16oz)—RI Estrella Damm, Daura Gluten-Free Lager—Spain Von Trapp, Bohemian Pilsner—VT Two Roads, Passion Fruit Gose (16oz)—CT Hitachino, Nest White—Japan Half Full, In Pursuit IPA—CT Night Shift, Whirlpool Hazy NE IPA—MA Lagunitas, Maximus IPA—CA Allagash, Tripel—ME Isastegi, Sagardo Natural Cider—Spain (750mL)	
	7
	8.5
	7
	8.5
	8
	12
	14
	8
	8.5
	8.5
	10.5
	28