

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

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

CANTIMPALO CHORIZO

California, US
Beef & Pork Sausage. Smoky, Garlic, Pimentón

FUET

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

CHORIZO PICANTE

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

MAHÓN

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

TETILLA

Galicia, ES
Mild, Buttery Cow's Milk Cheese, Soft & Creamy

WOOLY WOOLY BLACK GARLIC

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

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

CAÑA DE CABRA

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

SMOKIN' GOAT

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

DÉLICE DE BOURGOGNE

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

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

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla Y León, ES
Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich

APERITIVO BOARD

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

Jamón Serrano, Fuet, Mahón, Aged Manchego, Pickled Vegetables, Olives, Pickled Guindillas, Patatas Bravas

TAPAS

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

MANGALICA ESTRELLADOS

Fries, Sunny Side Up Egg, Garlic Aioli

11.5

QUESO A LA PLANCHA

Spicy Membrillo

10.5

STEAK AND EGGS*

Sunny Side Up Egg, Red Pepper Vinaigrette

15.5

POTATO TORTILLA

Chive Sour Cream

7.5

VEGETABLE BENEDICT

Spinach, Hollandaise

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

9.5

BOQUERONES

Garlic, Guindilla Peppers

7.5

TORRIJAS

Apples, Crema Catalana

8

SALMON A LA PLANCHA*

Arugula, Fennel, Onions

14.5

FIDEOS

Sausage, Chicken, Egg, Pickled Fennel

16.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

4

CHARCOAL-GRILLED PULPO

Fresno, Fingerling Potatoes

16.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

SEARED SCALLOPS*

Saffron Aioli, Chives

18.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

6.5

MUSSELS

Garlic, Lemon, Parsley

14.5

BURRATA

Pears, Mint

12.5

CHARCOAL-GRILLED CHICKEN THIGH

Sumac, Aji Amarillo

10.5

CAULIFLOWER

Lemon, Pimentón

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

GREEN BEANS

Salsa Bilbaina

7.5

CHISTORRAS

Red Wine, Onions

10.5

GRILLED BROCCOLINI

Charred Lemon Vinaigrette

10.5

BACON WRAPPED DATES

Valdeón Mousse

8

ROASTED CARROTS

Labneh, Sumac

8.5

SPAGHETTI SQUASH ARANCINI

Truffle Honey

8.5

MUSHROOMS A LA PLANCHA

Scallions, Urfa Pepper

12.5

PORK BELLY

Red Roasted Pepper, Sherry Vinegar

10.5

SALADS

BEETS SALAD

Skordalia

9

ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

11

KALE SALAD

Pepitas, Apples

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

CHARCOAL-GRILLED BRANZINO

Potatoes, Roasted Carrots

29.5

PAELLA VERDURAS

Asparagus, Yellow Squash, Snow Peas, Carrots

HALF / FULL

19 / 38

PAELLA MARISCOS

Shrimp, Calamari, Clams, Mussels

29 / 58

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE

Blueberry Mermelada

10.5

CREMA CATALANA

Orange, Gran Gala

8

EXECUTIVE CHEF DAVID BRICEÑO | SOUS CHEF MONTERRAY KEYS

*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
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			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	12	48
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2024	La Vinyeta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5	10	40
2023	Clara Sala, Sicilia Bianco , Sicily, Italy	<i>Grillo</i>	6.5	13	52
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.25	12.5	50
2023	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
			4.75	9.5	38

ROSÉ

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

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	6.25	12.5	50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	7.5	15	60
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	5	10	40
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Tempranillo, Graciano</i>	7.5	15	60
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Baga</i>	5.5	11	(L) 62
2020	Gota, Bergamota , Dão, Portugal	<i>Bobal</i>	6	12	48
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2021	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2024	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	6	12	48
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
		13.5	54

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	9.5	38
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
		15	60

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

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

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

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
Nordes Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

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

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

BEER

DRAFT
Estrella Galicia, Lager—Spain 4.5 9
Funky Buddha, Floridian—FL 4.5 9
Green Bench, Postcard Pilsner—FL 4.25 8.5
Prison Pals, Nelson Hazy IPA—FL 4.75 9.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7
Wynwood Brewing, La Rubia, Blonde—FL 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 9
La Tropical, Ambar Lager—FL 9
Unseen Creatures, Southpoint Lager (16oz)—FL 12
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
Copperpoint, A-10 Red IPA—FL 9
Cigar City, Maduro Brown Ale—FL 8.5
Hitachino, Nest White—Japan 14.5
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36

