

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	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SPECK Alta Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	JAMÓN LOMO IBÉRICO Cordoba, ES Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty	16
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	WAGYU CECINA Illinois, US Cured Beef, 12-16 Weeks, Cold Smoked, Hickory, Peppery, Smokey	14
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	QUESO DE TRUFA Castilla La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	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	28.5
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl			<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras</i>	
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic				

TAPAS

YOGURT PARFAIT Apples, Pears, Honey	8	LEMON HUMMUS Baked Lavash, Olive Oil	7.5	ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
VEGETABLE BENEDICT Roasted Mushrooms, Spinach, Hollandaise, Pimentón	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	MARINATED BEETS House-Made Ricotta, Mint, Pistachios	8.5
TORRIJAS Poached Pears, Crème Catalan	8	POTATO TORTILLA Chive Sour Cream	7.5	BURRATA Roasted Grapes, Figs, Arugula, Candied Walnuts	13
OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	8.5	BOQUERONES Olives, Pickled Guindilla	8	CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
JAMÓN SERRANO BENEDICT Pan Con Tomate, Hollandaise, Pimentón	9.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11.5	WHOLE ROASTED BRANZINO Broccolini, Potatoes	29.5
MANGALICA ESTRELLADOS Fries, Garlic Aioli, Sunny Side-Up Egg	11	COD A LA PLANCHA Salsa Puttanesca	14.5	PAELLA VERDURAS Brussels Sprouts, Carrots, Cauliflower, Squash, Green Garlic Aioli	19 / 38
DOUBLE CUT BACON Pimentón, Maple Syrup	10.5	TUNA CRUDO* Valencia Orange, Serrano Peppers	15.5	PAELLA MARISCOS Shrimp, Mussels, Clams, Calamari	29 / 58
CHORIZO MIGAS Rustic Bread, Sunny Side Up Egg, Garlic Aioli	9.5	SAUTÉED MUSSELS Mustard Seeds, Fennel	14.5	PAELLA SALVAJE Chicken, Chorizo, Pork Belly, Chickpeas	28 / 56
STEAK & EGGS Sunny Side Up Egg, Chimichurri	15.5	BACON-WRAPPED DATES Valdeón Mousse	8.5	PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69
MONTADITO Ricotta, Smoked Salmon, Capers, Onions	12.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5		
HOUSE MADE RICOTTA Fennel Pollen, Honey, Grilled Bread	10.5	TRUFFLED BIKINI Jamón Serrano, Mahón	10.5	FLAN CATALÁN	8
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5	CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5	OLIVE OIL CAKE Sea Salt	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5	CREPAS WITH SEASONAL FRUIT Spiced Apples, Pistachios	8.5
				BASQUE BURNT CHEESECAKE Poached Pears	10.5

EXECUTIVE CHEF EMILIO GARCIA

SOUS CHEFS JUAN VALENCIA & DIOGO SOUZA

*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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
			7	14	56

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022	Le Naturel , Navarra, Spain	<i>Verdejo</i>	6	12	48
2022	Pinord, Diorama , Penedès, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Macabeo</i>	7	14	56
2022	Asnella , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6	12	48
2023	Aylin , San Antonio, Chile	<i>Arinto, Loureiro</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2022	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	6	12	48
		<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	6	12	48
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
			5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Filipe Ferreira, Douro Tinto , Douro, Portugal	<i>Tempranillo</i>	6	12	48
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Touriga</i>	5.75	11.50	46
2022	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	6	12	48
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Bobal</i>	5.5	11	44
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2020	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.25	12.5	50
2021	Earth First, Clasico , Mendoza, Argentina	<i>Pinot Noir</i>	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Malbec</i>	5	10	40
2022	Garage Wine Company, Revival , Maule, Chile	<i>Cabernet Blend</i>	6	12	48
2018	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
		<i>Cabernet Franc Blend</i>	5.5	11	44

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	32
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	14	56

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	7.5	60
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		16	64

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 / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples		15
GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Dels Olivers All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella		17.5
UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto Non alcoholic wines, all made using the process of dealcoholization		13.5

COCKTAILS

BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
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PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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, Bully Boy Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT Jack’s Abby, Post Shift Pilsner—MA Lord Hobo, 617 White Ale—MA Troegs, Perpetual IPA—PA Estrella Galicia, Lager—Spain	caña	doble
	3.75	7.5
	4	8
	4.25	8.5
	4.25	8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Narragansett, Light (16oz.)—RI	7
Lord Hobo, Boom Sauce—MA	13
Von Trapp, Bohemian Pilsner—VT	8
Hitachino, Nest White—Japan	14
Peroni, Lager—Italy	8.5
Founders, All Day IPA—MI	6.5
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Jack’s Abby, Hoponius Union IPL—MA	7.5
Lagunitas, Maximus IPA—CA	8
Allagash, Tripel—ME	10.5
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28

VvTeraLimpia,BrutRosePenedes,SpainTreat6.5Bz

2022 Flipside Retro Round, Round, Round