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

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

SOPPRESSATA
California, US
Pork Salami. Peppercorns, Burgundy Wine

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

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

MAHÓN
Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Créme, 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

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

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

JAMÓN MANGALICA 16
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

DUCK PROSCIUTTO 16
New York, US
Moulard Dark Breast. Spiced, Tender, Sweet

SALAME DI MANZO 14
Illinois, US
Wagyu Beef, Black Pepper

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Marinated Olives, Patatas Bravas, Guindilla Peppers, Fuet, Jamón Serrano, Idiazábal, Manchego

TAPAS

PARFAIT 7
Granola, Apples, Honey

ESTRELLADOS 11.5
Fries, Sunny Side Up Egg, Jamón Mangalica

TORRIJAS 7.5
Citrus Cream, Apples

STEAK & EGGS 14.5
Red Chimichurri, Vital Farm Egg

OLIVE OIL PANCAKES 8
Membrillo Butter, Maple Syrup

VEGETABLE BENEDICT 8.5
Mushrooms, Mesclun, Hollandaise

JAMÓN SERRANO BENEDICT 9.5
Pan Con Tomate, Hollandaise, Pimentón

HOUSE MADE FOCACCIA 4.5
Rosemary, Sea Salt

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

MARCONA ALMONDS 6
Sea Salt

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

TZATZIKI 9.5
Crudite

BEETS 8.5
Dill Aioli, Cilantro, Sea Salt

CHICKPEAS & SOFRITO 10.5
Crispy Serrano, Citrus

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

CRISPY BRUSSELS SPROUTS 9.5
Cherry Pepper Chimichurri

CAULIFLOWER 8.5
Red Pepper Coulis, Citrus

ROASTED CARROTS 8
Spiced Labneh

BROCCOLINI 10.5
Truffle Vinaigrette

HUMMUS 8.5
Za'atar, Olive Oil

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

MARINATED BOQUERONES 8.5
Piquillo Pepper, Olive Oil

FAROE ISLAND SALMON 15.5
Quinoa, Dill

STEAMED MUSSELS 14.5
Italian Sausage, White Wine

FLOUNDER A LA PLANCHA 15.5
Arugula, Pickled Red Onions

CLAMS 13.5
Chickpeas, Wine, Garlic, Guindilla Peppers

CHICKEN THIGH 10.5
Tzatziki

MORUNO PORK 10
Piquillo Pepper, Red Onions

PORK BELLY 10.5
Spicy Membrillo

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

TRUFFLED BIKINI 10.5
Jamón Serrano, Mahón

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

ARUGULA 8.5
Manchego, Apples, Cider

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 29.5
Carrots, Arugula, Pickled Red Onions

HALF / FULL

PAELLA VERDURAS 19 / 38
Brussels Sprouts, Mushrooms, Yams, Red Peppers, Garlic Aioli

PAELLA MARISCOS 29 / 58
Shrimp, Clams, Calamari, Mussels

PAELLA SALVAJE 28 / 56
Sausage, Pork, Chicken, Chorizo, Chistorras, Chickpeas

FIDEOS 16 / 32
Sausage, Chistorras, Chicken, Egg, Pickled Red Onions

PARRILLADA BARCELONA* 34.5 / 69
Chicken, Pork Loin, Strip Steak, Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10.5
Apples

EXECUTIVE CHEF EMMANUEL ECHEVERRY
EXECUTIVE SOUS CHEF ADRIAN UZCATEGUI & SOUS CHEF JUAN D. GOMEZ

*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	*Xarel-lo Blend*	5.5	11	44
NV	**Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain	*Xarel-lo*	7	14	56
NV	**Tierra Limpia, Brut Rosé** Penedès, Spain	*Trepat*	6.5	13	52

WHITE

			3oz	6oz	bottle
2023	**Mila,** Rías Baixas, Spain	*Albariño*	6	12	48
2023	**Rezabal,** Getariako Txakolina, Spain	*Hondarribi Zuri*	6.5	13	52
2020	**Menade,** Rueda, Spain	*Verdejo*	6.25	12.5	50
2023	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2023	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5.5	11	44
2024	**La Vinyeta, 'Pipa',** Emporda, Spain	*Malvasia*	6	12	48
2024	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2021	**Alvear, 3 Miradas,** Montilla-Moriles, Spain	*Pedro Ximénez*	6	12	48
2023	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2023	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2024	**Bodegas Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5	10	40
2023	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2023	**Clara Sala, Sicilia Bianco,** Sicily, Italy	*Grillo*	6.25	12.5	50

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
2025	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2023	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6	12	48
2023	**No Es Pituko,** Curicó Valley, Chile	*Sauvignon Blanc*	5.75	11.5	46

RED

			3oz	6oz	bottle
2019	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2020	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6	12	48
2022	**Azul y Garanza,** Navarra, Spain	*Tempranillo*	4.75	9.5	(L) 53
2016	**Alberto Orte, A Portela,** Valdeorras, Spain	*Mencía*	6.5	13	52
2023	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6.25	12.5	50
2021	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	6.5	13	52
2020	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	7.5	15	60
2021	**Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7.5	15	60
2023	**Bodegas Ponce, Clos Lojen,** Manchuela, Spain	*Bobal*	6	12	48
2022	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	6	12	48
2022	**Primitivo Quiles, Cono 4,** Alicante, Spain	*Monastrell*	5	10	40
2023	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	6	12	48
2023	**Caves São João, Baga Novo,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2021	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	6.5	13	52
2020	**Gota, Bergamota,** Dão, Portugal	*Touriga Nacional Blend*	6.25	12.5	50
2018	**Polkura,** Colchagua, Chile	*Syrah*	6.5	13	52
2022	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7	14	56
2022	**Garage Wine Company, Revival,** Maule, Chile	*País*	5.75	11.5	46
2020	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	7	14	56
2018	**Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	6	12	48
2021	**Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	*Fino*	5.5	44
Los Arcos, Lustau, 750mL	*Amontillado*	6	48
Península, Lustau, 750mL	*Palo Cortado*	9	72
15 Años, El Maestro Sierra, 375mL	*Oloroso*	13	52
La Cigarrera, 1L	*Manzanilla*	8.5	93

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	*Oloroso Dulce*	9	72
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	9.5	38
Toro Albala, 1999, 375mL	*Pedro Ximénez*	20	80
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	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)

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

BIO-CURIOUS Diorama / Sotabosc / Biografico — 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

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

BEES & 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. — 15.5

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

SANGRIA

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

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

DRAFT

	caña	doble
Estrella Galicia, Lager—Spain	4.5	9
Green Bench, Sunshine City IPA—FL	4.25	8.5
Hidden Springs, Orange Crush Wheat—FL	4.5	9

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Peroni, Lager—Italy	9
Green Bench, Postcard Pilsner—FL	8.5
Ology, Rainbow Colored Glasses—FL	12
Motorworks, Adoptable, Lager—FL (16oz)	8.5
Lagunitas, Maximus IPA—CA	9
Coppertail Free Dive, IPA—FL	8.5
Magnanimous Brewing, Juice Lord IPA—FL (16oz)	13.5
Copperpoint, Everflow IPA—FL	9
Cigar City, Maduro Brown Ale—FL	8.5
Cigar City Cider & Meade, Golden—FL	9
Trabanco, Cosecha, Sidra Natural (700mL)—FL	36