

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

SPECK

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FUET

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

CHORIZO PICANTE

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

SMOKIN' GOAT

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

DRUNKEN GOAT

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

AGED MANCHEGO

Castilla La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

CAÑA DE CABRA

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

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

IBORES

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

ALISIOS

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

DÉLICE DE BOURGOGNE

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

JAMÓN MANGALICA

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

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

APERITIVO BOARD

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

Jamón Serrano, Fuet, Drunken Goat Manchego, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

OLIVE OIL PANCAKES

Maple Syrup, Quince Butter

8.5

TORRIJAS

Spiced Apples

8

MUSHROOM BENEDICT*

Hollandaise

8.5

SERRANO HAM BENEDICT*

Hollandaise

9.5

CURED SALMON BENEDICT*

Hollandaise, Pickled Onions

12.5

MANGALICA ESTRELLADOS*

Hand-Cut Fries, Farm Egg, Garlic Aioli

11.5

STEAK & EGGS*

Sunny Side Up Egg, Chimichurri

15.5

DOUBLE CUT BACON

Maple Syrup, Pimentón

10.5

HUEVOS A LA FLAMENCA*

Tomatoes, Peppers, Egg, Grilled Sourdough

11.5

CHARRED CABBAGE

Harissa, Jicama Relish

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

CHAMPIÑONES

Garlic, Lemon

10.5

MARINATED BEETS

Marcona Almonds

8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

BRAISED SWISS CHARD

Mangalica, Fennel, Migas

9.5

SWEET POTATO HUMMUS

Lavash, Salsa Verde

7

WHIPPED SHEEP'S CHEESE

Spiced Pepitas, Pimentón Honey

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

SALT COD BUÑUELOS

Chive Aioli

12

BOQUERONES

Radish, Castelvetro Olives

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

GRILLED CHICKEN THIGH

Aji Amarillo

10.5

WAGYU BEEF CARPACCIO

Caper, Idiazábal, Shallots, Harissa Aioli

17.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

PORK BELLY

Red Pepper Agrodolce

10.5

BACON-WRAPPED DATES

Valdeón Mousse

8

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

ARUGULA SALAD

Frisée, Radicchio, Couscous, Sunflower Seeds, Smoked Honey Vinaigrette

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Brussels Sprouts, Potatoes

29.5

HALF / FULL
PAELLA VERDURAS 19 / 38

Brussels Sprouts, Butternut Squash, Fennel, Chickpeas

PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

29 / 58

PAELLA SALVAJE*

Chicken, Pork Belly, Chorizo, Fried Egg, Chickpeas

28 / 56

PARRILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

10.5

CREPAS WITH SEASONAL FRUIT

Hazelnut Butter, Spiced Apples

8.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE

Poached Pears

10.5

ARROZ CON LECHE BRÛLÉE

Vanilla, Cinnamon, Coconut Milk

7

EXECUTIVE CHEF COREY O'SHEA | SOUS CHEF RUDY CANALES

*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	Xarel-lo Blend	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Classic Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2023	Menade , Rueda, Spain	Verdejo	6.5	13	52
2022	Le Naturel , Navarra, Spain	Garnacha Blanca	6	12	48
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.25	12.5	50
2023	Bico Amarelo , Vinho Verde, Portugal	Pedro Ximénez	6	12	48
2023	Aylin , San Antonio, Chile	Loureiro, Alvarinho, Avesso	4.5	9	36
2020	Capítulo 7 , Mendoza, Argentina	Sauvignon Blanc	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Pedro Ximénez	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2022	Clara Sala , Sicily, Italy	Petit Manseng Blend	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	Grillo	6.25	12.5	50
		Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6	12	48
2022	Glup Glup , Cariñena, Spain	Tempranillo	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	Garnacha	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	Tempranillo	4.75	9.5	(L)53
2020	Coster dels Olivers , Priorat, Spain	Mencía	6.5	13	52
2023	Sotabosc , Montsant, Spain	Cariñena, Garnacha	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Garnacha, Cariñena	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	Trepat Blend	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	6	12	48
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Monastrell	5	10	40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Garnacha, Piñuela	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Bobal	5.5	11	44
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	Baga	5.5	11	(L) 62
2019	Polkura , Colchagua, Chile	Cabernet Franc, Malbec	6.5	13	52
2020	Peñalolen , Maipo, Chile	Syrah	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	Cabernet Sauvignon	6.75	13.5	54
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7	14	56
2018	Alto de la Ballena , Maldonado, Uruguay	País	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 1L	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8	82
Carlos VII , Alvear, 375mL	Amontillado	6	48
Península , Lustau, 750mL	Palo Cortado	13	52
15 Años , El Maestro Sierra, 375mL	Oloroso	8.5	68
Asuncion , Alvear, 375mL	Oloroso	12	48
		14	56

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	10	80
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	7.5	60
Solera 1927 , Alvear, 375mL	Pedro Ximénez	9	36
		16	64

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 / Clara Sala / Clos Lojen 15
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

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
Tito's 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
Tito's 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 13
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 14.5
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
Nordés 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, Bully Boy Vodka, Peach Nectar, Grapefruit 13 52

BEER

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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Narragansett, Light (16oz.)—RI 7
Peroni, Lager—Italy 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Von Trapp, Bohemian Pilsner—VT 8
Hitachino, Nest White—Japan 14
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
Lord Hobo, Boom Sauce—MA 13
Allagash, Tripel—ME 10.5
Down East Cider, Original—MA 9.5
Isastegi, Sagardo Natural Cider—Spain (750mL) 28