

# 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

#### CHORIZO PICANTE

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

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### FUET

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

#### SALCHICHÓN DE VIC

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

#### SOBRASADA

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

#### CHORIZO DE PAMPLONA

País Vasco, ES  
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

#### 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

#### DÉLICE DE BOURGOGNE

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

#### MAHÓN

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

#### DRUNKEN GOAT

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

#### CABRA ROMERO

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

#### TETILLA

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

#### AGED MAHÓN

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

#### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

#### JAMÓN MANGALICA

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

#### APERITIVO BOARD

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

*Jamón Serrano, Chorizo Picante, Idiazábal, Manchego, Patatas Bravas, Piparras, Almonds*

### TAPAS

#### SERRANO HAM BENEDICT

Hollandaise

9.5

#### VEGATABLE BENEDICT

Spaghetti Squash, Hollandaise

8.5

#### ESTRELLADOS

Garlic Aioli, Mangalica, Fried Egg

11.5

#### YOGURT PARFAIT

Granola, Honey, Granny Smith Apples

8

#### TORRIJAS

Crema Catalana, Poached Grapes

8

#### STEAK & EGGS

Red Chimichurri

15.5

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

#### FIDEOS

Pork Belly, Fried Egg

16.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

#### SPAGHETTI SQUASH

Pesto, Ricotta Salata, Pepitas

8

#### BEETS

Arugula, Pepita Dukkah

8.5

#### CAULIFLOWER

Harissa, Scallions

8

#### CARROTS

Sorak, Sumac

9

#### PARSNIP GRATIN

Mahón, Migas

8.5

#### BEET HUMMUS

Za'atar, Lavash

7.5

#### BURRATA

Figs, Serrano, Walnuts, Balsamic

13

#### ROASTED SWEET POTATOES

Lemon Dill Aioli

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### BOQUERONES

Olive Tapenade

7.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Sherry, Garlic

10.5

#### PULPO GALLEGO

Red Onions, Celery, Potatoes

15.5

#### GRILLED CHICKEN THIGH

Tzatziki

10.5

#### HANGER STEAK\*

Sunchokes, Mushrooms

14.5

#### BIKINI

Serrano, Drunken Goat

9.5

#### STUFFED PIQUILLO PEPPERS

Rice, Beef, Aioli Verde

8.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

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

#### FRISÉE

Grapes, Candied Walnuts

9.5

### 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, Parsnip

18 / 36

#### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29 / 58

#### PAELLA SALVAJE

Pork Loin, Chicken, Pork Belly

28 / 56

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

### DESSERTS

#### FLAN CATALÁN

Sea Salt

8

#### OLIVE OIL CAKE

Sea Salt

10

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### BASQUE BURNT CHEESECAKE

Poached Grapes

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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.25	10.5	42
2023	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	Macabeo Blend	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	6	12	48
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6	12	48
2023	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5	10	40
2022	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	6.5	13	52
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2023	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11	44
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2023	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2025	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	6.5	13	52
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6	12	48
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13	52
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6	12	48
2023	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11	44
2023	<b>La Vinyeta, Bongo*</b> , Toledo, Spain	Tempranillo, Graciano	5	10	40
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7	14	56
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	5.5	11	44
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	<b>Polkura</b> , Colchagua, Chile	Syrah	6	12	48
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2023	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14	56
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5	46
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5	10	40
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

# SHERRY

## DRY

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

## SWEET

<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	8	64
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
<b>Solera 1927</b> , 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)

**BIO-CURIOUS** Diorama / Abisso/ Biográfico 16  
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.



# 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

**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  
Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

**GIN & JUS** 11  
Hayman's London Dry 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 & Bee Pollen 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  
Aguaviva 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**  
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 10.5  
Dark Rum, Guava Nectar 38

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

# BEER

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

## BOTTLES & CANS

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