

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 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

SOBRASADA

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

SWEET COPPA

New Jersey, US
Aged Pork Shoulder, Spiced, Sweet, Tangy

CHORIZO PICANTE

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

FINOCCHIONA

Georgia, US
Pork Sausage With Fennel, Red Wine. Rich, Complex

FUET

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

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

SMOKIN' GOAT

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

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

SAN SIMÓN

Galicia, ES
Firm, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

CABRA ROMERO

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

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

JAMÓN MANGALICA

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

MAXORATA CON PIMENTÓN

Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

APERITIVO BOARD

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

Olives, Marcona, Patatas Bravas, Jamón Serrano, Fuet, Etxegarai, Manchego

TAPAS

TORRIJAS

Seasonal Berries, Crème Catalan

7.5

QUESO A LA PLANCHA

Pimentón Honey, Almonds

12.5

OLIVE OIL PANCAKES

Whipped Butter, Maple Syrup

8

BUTTERNUT SQUASH HUMMUS

Pita Chips, Pepitas Aillade

9

SERRANO BENEDICT

Pimentón Hollandaise

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

JAMÓN MANGALICA ESTRELLADOS

Hand-Cut Fries, Shishito Peppers, Fried Egg

12

BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6

SWEET POTATO HASH

Brussels Sprouts, Mojo Picante, Fried Egg

9.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

SPINACH BENEDICT

Pimentón Hollandaise

8.5

TROUT A LA PLANCHA

Salsa Verde

14.5

SHRIMP & GRITS

Peppers, Sherry

11

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

HOT CHICKEN & CHURROS

Pimentón, Cinnamon Sugar

12.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

STEAK & EGGS

Red Chimichurri

14.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

9.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

ROASTED CARROTS

Labneh

8.5

ALBONDIGAS

Spiced Meatballs, Jamón-Tomato Sauce

9.5

CRISPY BRUSSELS SPROUTS

Pimentón, Pickled Red Onions

9

CRISPY PORK BELLY

Mojo Picante

10.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

SHORT RIB

Fennel Purée, Truffle Chimichurri

18.5

ROASTED MUSHROOMS

Scallions, Garlic

11

SALADS

BEET SALAD

Lemon Herb Ricotta, Walnuts

8.5

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PAELLA VERDURAS

Broccolini, Carrots, Brussels Sprouts, Aioli

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Prawns, Mussels, Clams, Calamari

28 / 56 / 98

PAELLA SALVAJE

Pork Belly, Chorizo, Chickpeas, Pickled Onions, Garlic Aioli

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Strawberries

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Dulce de Leche

8

EXECUTIVE CHEF JORDAN ARCURI
SOUS CHEFS DANIEL BOGGS, RYAN THIBERT

*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	<i>Xarel-lo Blend</i>	5	10	40
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.75	13.5	54
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

WHITE

		3oz	6oz	bottle
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2021 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2021 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2021 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2020 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.75	13.5	54

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2020 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 Glup Glup , Carinena, Spain	<i>Garnacha</i>	4.75	9.5	38
2021 Le Naturel , Navarra, Spain	<i>Garnacha</i>	5.5	11	44
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	7	14	56
2019 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 Joan d'Anguera, Finca L'Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	5.5	11	44
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2016 Fontes Cunha, 'Mondeco', Dão , Portugal	<i>Touriga National Blend</i>	4.25	8.5	34
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Belinda , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. des Tournelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Delgado Zuleta , Lustau, 750mL	<i>Fino</i>	5	40
La Cigarrera , 375mL	<i>Manzanilla</i>	9	38
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6.5	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12.5	50

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	10	80
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	17	68

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 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Finca L'Argatá 18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 16
High. Acid. Wines.

COCKTAILS



BLOODY MARY 10.5
Hangar One Vodka, Housemade Bloody Mary Mix

MIMOSA 10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING 12
Chamomile Infused Hangar One Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 16
Redemption Rye Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's Gin 14.5

FRUIT

Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns

LEAF

Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER

Fever Tree Elderflower, Rosebud, Lime, Cucumber

CLASSIC BARCELONA GINTONIC

Indian Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Picker's Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7
Estrella Galicia, Lager - Spain 8
Hap & Harry's, Lager - TN 7.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Ye Haw, Dunkel Dark Lager- TN 7.5
Wild Heaven, White Blackbird Saison - GA 8.5
Yazoo, Hefeweizen - TN 7.5
Dogfish Head, Sea Quench Session Sour - DE 8.5
Kentucky Ale, Bourbon Barrel Ale - KY 12

CIDERS

Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42