

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

VALDEÓN

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

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

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

WAGYU BEEF

Fossil Farms – New Jersey, US
Beef Sausage. Garlic, Rich, Complex

LAMB SALAMI

Fossil Farms – New Jersey, US
Lamb Sausage. Rosemary, Garlic, Aromatic

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

CARROTS

Sorak, Sumac

9

VEGETABLE BENEDICT

Arugula, Asparagus, Hollandaise

8.5

BEET HUMMUS

Za'atar, Lavash

7.5

YOGURT PARFAIT

Granola, Honey, Granny Smith Apples

8

BURRATA

Truffled Peas, Crispy Serrano

13

ESTRELLADOS

Garlic Aioli, Mangalica, Fried Egg

11.5

POTATO TORTILLA

Chive Sour Cream

7.5

TORRIJAS

Crema Catalana, Strawberry

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

STEAK & EGGS

Red Chimichurri

15.5

BOQUERONES

Olive Tapenade

7.5

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

PULPO GALLEGO

Red Onions, Celery, Potatoes

15.5

FIDEOS

Pork Belly, Fried Egg

16.5

SALMON A LA PLANCHA*

Watercress, Pickled Onions

14.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

GAMBAS AL AJILLO

Guindilla Peppers, Sherry, Garlic

10.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

MUSSELS

Garlic, Lemon, Parsley

13

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

GRILLED CHICKEN THIGH

Aji Verde

10.5

GARBANZO SALAD

Roasted Tomatoes, Red Onions, Cumin

8.5

WAGYU BEEF CARPACCIO*

Arugula, Manchego, Carrots, Truffle Vinaigrette

14.5

MUSHROOMS & GOAT CHEESE

Balsamic

9.5

PORK BELLY

Mojo, Pickled Onions

10.5

ASPARAGUS

Whole Grain Mustard, Shallots

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

BEETS

Arugula, Pepita Dukkah

8.5

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, Almonds, Pink Peppercon Vinaigrette

9

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

Snap Peas, Asparagus, Leeks, Cauliflower

18 / 36

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29 / 58

PAELLA SALVAJE

Pork Loin, Chicken, Pork Belly, Gaucho Sausage

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Strawberry Compote

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

		3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	5.25	10.5 42
2023	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	7	14 56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13 52

WHITE

			3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain	Albariño	6.5	13 52	
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13 52	
2024	Menade , Rueda, Spain	Verdejo	6	12 48	
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10 40	
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5 38	
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5 50	
2020	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	5.5	11 44	
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52	
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13 52	
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5 38	

ROSÉ & SKIN CONTACT

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

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	6.5	13 52	
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13 52	
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13 52	
2024	Glup Glup , Cariñena, Spain	Garnacha	4.5	9 36	
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L) 53	
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13 52	
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12 48	
2023	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15 60	
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11 44	
2023	La Vinyeta, Bongo* , Toledo, Spain	Tempranillo, Graciano	5	10 40	
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12 48	
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14 56	
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	5.5	11 44	
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6	12 48	
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L) 62	
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52	
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14 56	
2021	Polkura , Colchagua, Chile	Syrah	7.5	15 60	
2023	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.25	14.5 58	
2021	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5 46	
2020	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5	10 40	
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12 48	

SHERRY

DRY

			3oz	bottle
	Jarana , Lustau, 750mL	Fino	5.5	44
	La Cigarrera , 375mL	Manzanilla	8	32
	Almacenista , Lustau, 500mL	Manzanilla Amontillada	11	66
	Los Arcos , Lustau, 750mL	Amontillado	6	48
	Carlos VII , Alvear, 375mL	Amontillado	13	52
	Península , Lustau, 750mL	Palo Cortado	8	64
	15 Años , El Maestro Sierra, 375mL	Oloroso	12	48
	Asuncion , Alvear, 375mL	Oloroso	14	56
	VORS , Bodegas Tradicion, 750mL	Oloroso	19	152

SWEET

			3oz	bottle
	East India Solera , Lustau, 750mL	Oloroso Dulce	8	64
	Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
	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)

BIO-CURIOUS Diorama / Le Naturel/ 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.

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

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