

# 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

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

#### CHORIZO PICANTE

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

#### SOBRASADA

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

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

#### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

#### FUET

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

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### AGED MANCHEGO

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

#### CABRA ROMERO

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

#### SMOKIN' GOAT

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

#### MAHÓN

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

#### AGED MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty

#### VALDEÓN

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

#### DÉLICE DE BOURGOGNE

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

#### BREBIS ESPELETTE

Les Pyrénées, FR  
Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed

#### DRUNKEN GOAT

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

#### JAMÓN MANGALICA

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

#### JAMÓN LOMO IBÉRICO

Cordoba, ES  
Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty

#### WAGYU CECINA

Illinois, US  
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

#### 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

*Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras*

### TAPAS

#### YOGURT PARFAIT

Strawberry, Blackberry, Honey

#### ASPARAGUS BENEDICT

Hollandaise, Pimentón

#### TORRIJAS

Blackberries, Crema Catalana

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

#### MANGALICA ESTRELLADOS

Fries, Garlic Aioli, Sunny Side-Up Egg

#### DOUBLE CUT BACON

Pimentón, Maple Syrup

#### STEAK & EGGS

Sunny Side Up Egg, Chimichurri

#### MONTADITO

Ricotta, Smoked Salmon, Capers, Onions

#### HOUSE MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### LEMON HUMMUS

Baked Lavash, Olive Oil

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### POTATO TORTILLA

Chive Sour Cream

#### BOQUERONES

Olives, Pickled Guindillas

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

#### BLACK SEA BASS

Spring Onion Soubise

#### TUNA CRUDO\*

Valencia Orange, Serrano Peppers

#### SAUTÉED MUSSELS

Mustard Seeds, Fennel

#### BACON-WRAPPED DATES

Valdeón Mousse

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### TRUFFLED BIKINI

Jamón Serrano, Mahón

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

#### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

#### MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

#### BURRATA

Roasted Grapes, Figs, Arugula, Candied Walnuts

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

#### WHOLE ROASTED BRANZINO

Arugula Salad, Potatoes

#### PAELLA VERDURAS

Peas, Radishes, Spring Onions, Carrots, Cauliflower, Aioli

#### PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

#### PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

### DESSERTS

#### FLAN CATALÁN

8

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

#### OLIVE OIL CAKE

Sea Salt

#### CREPAS WITH SEASONAL FRUIT

Strawberries, Pistachios

#### BASQUE BURNT CHEESECAKE

Blackberry Compote

## EXECUTIVE CHEF MATT DOROUGH SOUS CHEFS JUAN VALENCIA & DIOGO SOUZA

\*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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
			7	14	56

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2021	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Macabeo</i>	7	14	56
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6	12	48
2023	<b>Aylin</b> , San Antonio, Chile	<i>Arinto, Loureiro</i>	5.5	11	44
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44
2020	<b>1752 Gran Tradición</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2022	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Catarratto</i>	6	12	48
		<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2023	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	6	12	48
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2022	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
			5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	<b>Filipe Ferreira</b> , Douro, Portugal	<i>Touriga</i>	6	12	48
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2022	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2020	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	6	12	48
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	<i>Bobal</i>	5.5	11	44
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.25	12.5	50
2021	<b>Earth First, Clasico</b> , Mendoza, Argentina	<i>Pinot Noir</i>	7	14	56
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Malbec</i>	5	10	40
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Cabernet Blend</i>	6	12	48
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
		<i>Cabernet Franc Blend</i>	5.5	11	44

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8	32
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	13	52
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	14	56

### SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	7.5	60
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
	<i>Pedro Ximénez</i>	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 / Abisso / Clos Lojen 15  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENA CHE (ON THE ROCKS)** Le Naturel / Vino De Montaña / Coster Dels Olivers 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

**UNTOXICATED** Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto 13.5  
Non alcoholic wines, all made using the process of dealcoholization

## COCKTAILS

**MIMOSA** 11  
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach  
Grapefruit Or Guava-Lavender-Lemon

**BLOODY MARY** 11  
Tito's Vodka, Housemade Bloody Mary Mix

**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

**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

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

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

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Bee Pollen & Dragonfruit Powder

**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

**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** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 10.5 38  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka, 13 52  
Peach Nectar, Grapefruit

## BEER

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

### BOTTLES & CANS

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

