

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

FUET

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

CHORIZO PICANTE

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

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

CAÑA DE CABRA

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

DRUNKEN GOAT

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

ALISIOS

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

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

IBORES

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

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

DÉLICE DE BOURGOGNE

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

JAMÓN IBÉRICO

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

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

Strawberries

8

ASPARAGUS BENEDICT*

Hollandaise

8.5

SERRANO HAM BENEDICT*

Hollandaise

9.5

CURED SALMON BENEDICT*

Hollandaise, Pickled Asparagus

12.5

JAMON SERRANO ESTRELLADOS*

Hand-Cut Fries, Farm Egg, Garlic Aioli

11.5

STEAK & EGGS*

Sunny Side Up Egg, Chimichurri

15.5

HUEVOS A LA FLAMENCA*

Tomatoes, Peppers, Egg, Grilled Sourdough

11.5

BRUNCH FIDEOS*

Gaucho Sausage, Farm Egg, Garlic Aioli

16.5

DOUBLE CUT BACON

Maple Syrup, Pimentón

10.5

MARINATED BEETS

Marcona Almonds

8.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

ROASTED CARROTS

Salsa Verde

8.5

CHAMPIÑONES

Garlic, Lemon

10.5

LEMON-ARTICHOKE HUMMUS

Lavash, Salsa Verde

7

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

BOQUERONES

Radish, Castelvetro Olives

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

PULPO A LA PLANCHA

Fingerling Potatoes, 'Nduja

16.5

SALMON A LA PLANCHA

Vizcaina, Fennel

14.5

STEAMED MUSSELS

Chervil, Saffron

14.5

GRILLED CHICKEN THIGH

Aji Amarillo

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

WAGYU BEEF CARPACCIO

Caper, Idiazábal, Shallots, Harissa Aioli

17.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

10.5

PORK BELLY

Rhubarb Jam

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

BACON-WRAPPED DATES

Valdeón Mousse

8

PORK RIBS

Apricot Agrodolce

16.5

LAMB CHOP

Green Goddess

18.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

ARUGULA

Chicory, 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

PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

HALF / FULL

29 / 58

PAELLA VERDURAS

Snap Peas, Radish, Leeks, Fennel, Pickled Asparagus

19 / 38

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

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

OLIVE OIL CAKE

Sea Salt

10.5

CREPAS WITH SEASONAL FRUIT

Strawberries, Pecans

8.5

BASQUE BURNT CHEESECAKE

Apricot

10.5

ARROZ CON LECHE BRULÉ

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

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>				6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58			
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>				5	10	40
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>				4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>				6.25	12.5	50
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>				7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>				6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36			
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>				6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>				5.5	11	44
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>				6.5	13	52
2024	Mary Taylor, Clara Sala , Sicily, Italy	<i>Grillo</i>	6.25	12.5	50			
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>				6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>				6.5	13	52
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>				7	14	56
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>				4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>				4.75	9.5	(L)53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>				6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>				6	12	48
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>				7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>				5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>				6	12	48
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>				5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>				6	12	48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>				5.5	11	44
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>				6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>				5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>				6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>				7	14	56
2019	Polkura , Colchagua, Chile	<i>Syrah</i>				7.5	15	60
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>				7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>				5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>				5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>				6	12	48

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS Diorama / Sotabosc / Clos Lojen
Many of our wines use Biodynamic farming practices, here are three incredible examples

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte
Some relationships are worth celebrating. Wines and people who helped shape our list.



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 Andalucian 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 Andalucian Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucian 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
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