

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SPECK

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

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

FUET

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

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

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

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

VALDEÓN

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

DRUNKEN GOAT

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

CAÑA DE CABRA

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

AGED MAHÓN

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

MAHÓN

Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

DÉLICE DE BOURGOGNE

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

WOOLY WOOLY HONEY AND OREGANO

Castilla-La Mancha, ES
Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet

CAÑA DE OVEJA

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

JAMÓN MANGALICA

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

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

SALAME DI MANZO

Illinois, US
Wagyu Beef, Black Pepper

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Guindilla Peppers, Ginger Marcona Almonds, Fuet, Jamón Serrano, Idiazábal, Manchego

TAPAS

PARFAIT

Granola, Apples, Honey

ESTRELLADOS

Fries, Sunny Side Up Egg, Jamón Mangalica

STEAK & EGGS

Red Chimichurri, Vital Farm Egg

OLIVE OIL PANCAKES

Membrillo Butter, Maple Syrup

VEGETABLE BENEDICT

Mushrooms, Mesclun, Hollandaise

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

MARCONA ALMONDS

Ginger, Orange

CAULIFLOWER

Red Pepper Coulis, Citrus

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

TZATZIKI

Crudite

HOUSE-MADE RICOTTA

Date Honey

BEETS

Dill Aioli, Cilantro, Sea Salt

CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

MUSHROOMS

Urfa Pepper, Scallions

BRUSSELS SPROUTS

Pepitas, Apricot Vinaigrette

ROASTED CARROTS

Spiced Labneh

HUMMUS

Za'atar, Olive Oil

SWEET POTATO

Salsa Verde

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

MARINATED BOQUERONES

Piquillo Pepper, Olive Oil

FAROE ISLAND SALMON

Quinoa, Dill

STEAMED MUSSELS

Italian Sausage, White Wine

CHICKEN THIGH

Tzatziki

MORUNO PORK

Piquillo Pepper, Red Onions

PORK BELLY

Spicy Membrillo

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

TRUFFLED BIKINI

Jamón Serrano, Mahón

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

ARUGULA

Manchego, Apples, Cider

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

HALF / FULL

PAELLA VERDURAS

Brussels Sprouts, Mushrooms, Yams, Red Peppers, Garlic Aioli

PAELLA MARISCOS

Shrimp, Clams, Calamari, Mussels

PAELLA SALVAJE

Sausage, Pork Belly, Chicken, Chorizo, Chistorras, Chickpeas

FIDEOS

Sausage, Chistorras, Chicken, Egg, Pickled Red Onions

PARRILLADA BARCELONA*

Chicken, Pork Loin, Strip Steak, Sausage

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Apples

EXECUTIVE CHEF EMMANUEL ECHEVERRY EXECUTIVE SOUS CHEF ADRIAN UZCATEGUI & SOUS CHEF JUAN D. GOMEZ

*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> | 5.5 | 11 | 44 |
| NV | Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain | <i>Xarel-lo</i> | 7 | 14 | 56 |

WHITE

| | | | 3oz | 6oz | bottle |
|------|---|------------------------------------|------|------|--------|
| 2023 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 6 | 12 | 48 |
| 2020 | Menade , Rueda, Spain | <i>Verdejo</i> | 6.25 | 12.5 | 50 |
| 2023 | B.R.O.T., Blanc Inicial , Penedès, Spain | <i>Xarel-lo, Riesling</i> | 6.25 | 12.5 | 50 |
| 2023 | Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 5.5 | 11 | 44 |
| 2024 | La Vinyeta, 'Pipa' , Emporda, Spain | <i>Malvasia</i> | 6 | 12 | 48 |
| 2024 | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 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 | 10 | 40 |
| 2023 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i> | 6.5 | 13 | 52 |
| 2023 | Clara Sala, Sicilia Bianco , Sicily, Italy | <i>Grillo</i> | 6.25 | 12.5 | 50 |

ROSÉ & SKIN CONTACT

| | | | 3oz | 6oz | bottle |
|------|---|---------------------------|------|------|--------|
| 2022 | Liquid Geography , Bierzo, Spain | <i>Mencia</i> | 5.5 | 11 | 44 |
| 2025 | 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> | 5.75 | 11.5 | 46 |

RED

| | | | 3oz | 6oz | bottle |
|------|--|-------------------------------|------|---------|--------|
| 2019 | Nucerro, Reserva , Rioja, Spain | <i>Tempranillo</i> | 7 | 14 | 56 |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain | <i>Tempranillo</i> | 6 | 12 | 48 |
| 2022 | Azul y Garanza , Navarra, Spain | <i>Tempranillo</i> | 4.75 | 9.5 (L) | 53 |
| 2016 | Alberto Orte, A Portela , Valdeorras, Spain | <i>Mencia</i> | 6.5 | 13 | 52 |
| 2023 | Sotabosc , Montsant, Spain | <i>Garnacha, Cariñena</i> | 6.25 | 12.5 | 50 |
| 2021 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 2020 | Coster dels Olivers , Priorat, Spain | <i>Cariñena, Garnacha</i> | 7.5 | 15 | 60 |
| 2021 | Uva de Vida, Biográfico , Toledo, Spain | <i>Tempranillo, Graciano</i> | 7.5 | 15 | 60 |
| 2023 | Bodegas Ponce, Clos Lojen , Manchuela, Spain | <i>Bobal</i> | 6 | 12 | 48 |
| 2022 | Vins de Pedra, Negre de Folls , Conca De Barberá | <i>Trepát Blend</i> | 6 | 12 | 48 |
| 2022 | Primitivo Quiles, Cono 4 , Alicante, Spain | <i>Monastrell</i> | 5 | 10 | 40 |
| 2023 | Glup Glup , Cariñena, Spain | <i>Garnacha</i> | 4.5 | 9 | 36 |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | <i>Garnacha, Piñuela</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 | Gota, Bergamota , Dão, Portugal | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 | 50 |
| 2018 | Polkura , Colchagua, Chile | <i>Syrah</i> | 6.5 | 13 | 52 |
| 2022 | Casas del Bosque , Casablanca, Chile | <i>Pinot Noir</i> | 7 | 14 | 56 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | <i>País</i> | 5.75 | 11.5 | 46 |
| 2020 | Peñalolen , Maipo, Chile | <i>Cabernet Sauvignon</i> | 7 | 14 | 56 |
| 2018 | Alto de la Ballena , Maldonado, Uruguay | <i>Cabernet Franc Blend</i> | 6 | 12 | 48 |
| 2021 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | <i>Cabernet Blend</i> | 6 | 12 | 48 |

SHERRY

DRY

| | | | 3oz | bottle |
|---|---------------------|-----|-----|--------|
| Jarana , Lustau, 750mL | <i>Fino</i> | 5.5 | 44 | |
| Los Arcos , Lustau, 750mL | <i>Amontillado</i> | 6 | 48 | |
| Península , Lustau, 750mL | <i>Palo Cortado</i> | 9 | 72 | |
| 15 Años , El Maestro Sierra, 375mL | <i>Oloroso</i> | 13 | 52 | |
| La Cigarrera , 1L | <i>Manzanilla</i> | 8.5 | 93 | |

SWEET

| | | | 3oz | bottle |
|---------------------------------------|----------------------|-----|-----|--------|
| Nectar , Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 9.5 | 38 | |
| Toro Albala , 1999, 375mL | <i>Pedro Ximénez</i> | 20 | 80 | |
| Solera 1927 , Alvear, 375mL | <i>Pedro Ximénez</i> | 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)

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo 16
High. Acid. Wines.

BIO-CURIOUS Diorama / Sotabosc / Biografico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

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
Reyka Vodka, Housemade Bloody Mary Mix

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

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

BEEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

PICA PICA 12.5
Reyka 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, Dragonfruit & Tangerine Powders

GIN & JUS 11
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger

SIDE HUSTLE 14
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 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15.5

CATALAN
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucían 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, Big Cypress Vodka, Peach Nectar, Grapefruit 13 52

BEER

DRAFT
Estrella Galicia, Lager—Spain 4.5 9
Hidden Springs, Orange Crush Wheat—FL 4.5 9
Green Bench, Sunshine City IPA—FL 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7
Estrella Damm, Daura Gluten-Free Lager—Spain 9
Peroni, Lager—Italy 9
Green Bench, Postcard Pilsner—FL 8.5
Ology, Rainbow Colored Glasses—FL 12
Motorworks, Adoptable, Lager—FL (16oz) 8.5
Lagunitas, Maximus IPA—CA 9
Coppertail Free Dive, IPA—FL 8.5
Magnanimous Brewing, Juice Lord IPA—FL (16oz) 13.5
Cigar City, Maduro Brown Ale—FL 8.5
Cigar City Cider & Meade, Golden—FL 9
Trabanco, Cosecha, Sidra Natural (700mL)—FL 36

