

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

AGED MAHÓN

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

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 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,
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

MARINATED BEETS

Marcona Almonds

8.5

TORRIJAS

Strawberries, Pecans

8

LEMON-ARTICHOKE HUMMUS

Lavash, Salsa Verde

7

MUSHROOM BENEDICT*

Hollandaise

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

SERRANO HAM BENEDICT*

Hollandaise

9.5

BOQUERONES

Radish, Castelvetro Olives

8.5

CURED SALMON BENEDICT*

Hollandaise, Pickled Onions

12.5

SALT COD BUÑUELOS

Chive Aioli

12

MANGALICA ESTRELLADOS*

Hand-Cut Fries, Farm Egg, Garlic Aioli

11.5

STEAMED MUSSELS

Chervil, Saffron

14.5

STEAK & EGGS*

Sunny Side Up Egg, Chimichurri

15.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

HUEVOS A LA FLAMENCA*

Tomatoes, Peppers, Egg, Grilled Sourdough

11.5

SALMON A LA PLANCHA

Vizcaina, Fennel

14.5

BRUNCH FIDEOS*

Gaucho Sausage, Farm Egg, Garlic Aioli

16.5

GRILLED CHICKEN THIGH

Aji Amarillo

10.5

DOUBLE CUT BACON

Maple Syrup, Pimentón

10.5

WAGYU BEEF CARPACCIO

Caper, Idiazábal, Shallots, Harissa Aioli

17.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

10.5

ROASTED CARROTS

Salsa Verde

8.5

PORK BELLY

Rhubarb Jam

10.5

CHAMPIÑONES

Garlic, Lemon

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

ASPARAGUS

Sunflower Seed Romesco

9

BACON-WRAPPED DATES

Valdeón Mousse

8

PORK RIBS

Apricot Agra Dulce

16.5

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 VERDURAS

Snap Peas, Radish, Leeks, Fennel, Pickled Asparagus

HALF / FULL

19 / 38

PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

29 / 58

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

OLIVE OIL CAKE

Sea Salt

10.5

CREPAS WITH SEASONAL FRUIT

Strawberries, Pecans

8.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

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

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2023	Menade , Rueda, Spain	Verdejo	6.5	13	52
2022	Le Naturel , Navarra, Spain	Garnacha Blanca	6	12	48
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.25	12.5	50
2023	Bico Amarelo , Vinho Verde, Portugal	Pedro Ximénez	6	12	48
2023	Aylin , San Antonio, Chile	Loureiro, Alvarinho, Avesso	4.5	9	36
2020	Capítulo 7 , Mendoza, Argentina	Sauvignon Blanc	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Pedro Ximénez	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2022	Clara Sala , Sicily, Italy	Petit Manseng Blend	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	Grillo	6.25	12.5	50
		Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6	12	48
2022	Glup Glup , Cariñena, Spain	Tempranillo	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	Garnacha	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	Tempranillo	4.75	9.5	(L)53
2020	Coster dels Olivers , Priorat, Spain	Mencía	6.5	13	52
2023	Sotabosc , Montsant, Spain	Cariñena, Garnacha	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Garnacha, Cariñena	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	Trepat Blend	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	6	12	48
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Monastrell	5	10	40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Garnacha, Piñuela	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Bobal	5.5	11	44
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	Baga	5.5	11	(L) 62
2019	Polkura , Colchagua, Chile	Cabernet Franc, Malbec	6.5	13	52
2020	Peñalolen , Maipo, Chile	Syrah	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	Cabernet Sauvignon	6.75	13.5	54
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7	14	56
2018	Alto de la Ballena , Maldonado, Uruguay	País	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 1L	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8	82
Carlos VII , Alvear, 375mL	Amontillado	6	48
Península , Lustau, 750mL	Palo Cortado	13	52
15 Años , El Maestro Sierra, 375mL	Oloroso	8.5	68
Asuncion , Alvear, 375mL	Oloroso	12	48
		14	56

SWEET

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

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

APERITIVOS

BarCava / La Cigarrera / El Bandarra Vermut
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS

Diorama / Clara Sala / Clos Lojen
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP

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

COCKTAILS

BLOODY MARY

Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA

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

BEEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PICA PICA

Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

GIN & JUS

Paco Pepe Andalucían Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions.

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
Dark Rum, Guava Nectar

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka,
Peach Nectar, Grapefruit

BEER

DRAFT

Estrella Galicia, Lager—Spain
Lord Hobo, 617 White Ale—MA
Jack's Abby, Post Shift Pilsner—MA
Troegs, Perpetual IPA—PA

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT
Narragansett, Light (16oz.)—RI
Peroni, Lager—Italy
Estrella Damm, Daura Gluten-Free Lager—Spain
Von Trapp, Bohemian Pilsner—VT
Hitachino, Nest White—Japan
Founders, All Day IPA—MI
Night Shift, Whirlpool Hazy NE IPA—MA
Jack's Abby, Hoponius Union IPL—MA
Lagunitas, Maximus IPA—CA
Lord Hobo, Boom Sauce—MA
Allagash, Tripel—ME
Down East Cider, Original—MA
Isastegi, Sagardo Natural Cider—Spain (750mL)



11

11

7

8

12.5

11

13

13.5

13

13

13

14.5

15

15

15

15

10.5

38

13

52

caña

doble

4.25

8.5

4

8

3.75

7.5

4.25

8.5

18.5

13.5

15

16

7

7

8.5

8.5

8

6.5

8.5

7.5

8

13

10.5

9.5

28