

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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

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

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

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

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

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

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

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 MANGALICA 16
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey

QUESO DE TRUFA 8
Castilla-La Mancha, ES
Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Jamón Serrano, Fuet, Mahón, Aged Manchego, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

TORRIJAS 8
Strawberries, Crema Catalana

OLIVE OIL PANCAKES 8.5
Maple Syrup, Quince Butter

MANGALICA ESTRELLADOS* 11.5
Hand-Cut Fries, Farm Egg, Garlic Aioli

ASPARAGUS BENEDICT* 8.5
Hollandaise

SERRANO HAM BENEDICT* 9.5
Hollandaise

SALMON BENEDICT* 12.5
Hollandaise

STEAK & EGGS* 15.5
Sunny Side Up Egg, Chimichurri

DOUBLE CUT BACON 10.5
Maple Syrup, Pimentón

HUEVOS A LA FLAMENCA* 11.5
Tomatoes, Peppers, Egg, Naan Bread

HOUSE MARINATED OLIVES 6.5
Garlic, Thyme, Citrus, Giardiniera

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

ROASTED RADISHES 8
Toum, Dill

CHAMPIÑONES 10.5
Garlic, Lemon

ROASTED CARROTS 8.5
Spiced Labneh, Sumac, Mint

HOUSE-MADE NAAN BREAD 5.5
Za’atar, La Boella Olive Oil

MUSHROOM MONTADITO 9.5
Ricotta, Piquillo Peppers

LEMON HUMMUS 7
Lavash

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

BOQUERONES 8.5
Radish, Castelvetrano Olives

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

GRILLED CHICKEN THIGH 10.5
Aji Verde

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

TRUFFLED BIKINI 10.5
Jamón Serrano, San Simón

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

BACON-WRAPPED DATES 8
Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS 11.5
Sherry Vinegar, Garlic

BEEF TARTARE* 14.5
Del Terruño Farm
Capers, Serrano Peppers

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

SPINACH & CECINA 9.5
Pickled Shallots, Marcona Almonds, Horseradish

MARINATED BEETS 8.5
House-Made Ricotta, Marcona Almonds

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Asparagus, Potatoes

BRUNCH FIDEOS* 16.5
Gaucho Sausage, Farm Egg, Garlic Aioli

PAELLA VERDURAS 19 / 38
Asparagus, Fava Beans, Radishes, Spring Onions, Basil Aioli

PAELLA MARISCOS 29 / 58
Gambas, Mussels, Littleneck Clams, Calamari

PAELLA SALVAJE 28 / 56
Chicken, Chorizo, Gaucho Sausage, Chickpeas

PARRILLADA BARCELONA* 34.5 / 69
NY Strip, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 8.5
Citrus Cream, Strawberries, Almonds

BASQUE BURNT CHEESECAKE 10.5
Rhubarb

EXECUTIVE CHEF MATT DOROUGH | 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
2022	AT Roca, Reserva, Brut Nature,	Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
				7	14	56

WHITE

2023	Mila,	Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal,	Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade,	Rueda, Spain	<i>Verdejo</i>	6	12	48
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
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
2022	Asnella,	Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin,	San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020	Capítulo 7,	Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2024	Bodegas Cerro Chapeu,	Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2022	Iniceri, Abisso,	Sicily, Italy	<i>Catarratto</i>	6	12	48
2022	B.R.O.T., Blanc Inicial,	Penedès, Spain	<i>Xarel-lo, Riesling</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
2023	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi,	Agenais, France	<i>Pinot Noir</i>	5	10	40
2022	Los Conejos Malditos, Blanco Con Madre,	Toledo, Spain	<i>Cabernet Sauvignon</i>	6	12	48
			<i>Malvar, Airén</i>	5.5	11	44

RED

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

SHERRY

DRY

Jarana,	Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion,	Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera,	1L	<i>Manzanilla</i>	9	72
Los Arcos,	Lustau, 750mL	<i>Amontillado</i>	8	82
Carlos VII,	Alvear, 375mL	<i>Amontillado</i>	6	48
Península,	Lustau, 750mL	<i>Amontillado</i>	13	52
15 Años,	El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
Asuncion,	Alvear, 375mL	<i>Oloroso</i>	12	48
		<i>Oloroso</i>	14	56

SWEET

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

COCKTAILS

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		

ACID TRIP	Asnella / B.R.O.T./ Belinda	16
High. Acid. Wines.		

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	

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	

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

SIDE HUSTLE	13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	

ALEBRIJES	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	

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
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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 Dark Rum, Guava Nectar	10.5	38

GUNS & ROSÉS	glass	carafe
Sao Joao Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Grapefruit	13	52

BEER

DRAFT	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
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
Notch, Left of the Dial IPA—MA	7.5
Lagunitas, Maximus IPA—CA	8
Lord Hobo, Boom Sauce—MA	13
Allagash, Tripel—ME	10.5
Kentucky Ale, Bourbon Barrel Ale—KY	10
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28