

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

'NDUJA

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

CHORIZO PICANTE

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

FUET

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

AGED MANCHEGO

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

BREBIS ESPELETTE

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

VALDEÓN

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

AGED MAHÓN

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

MAHÓN

Islas Baleares, 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

DRUNKEN GOAT

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

CABRA ROMERO

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

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

CAÑA DE CABRA

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

JAMÓN IBÉRICO

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

WAGYU CECINA

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

JAMÓN LOMO IBÉRICO

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

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

TAPAS

YOGURT PARFAIT

Strawberries, Honey

8

ROASTED CARROTS

Spiced Labneh, Sumac

8.5

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

LEMON HUMMUS

Baked Lavash, Olive Oil

7.5

TORRIJAS

Strawberries, Crema Catalana

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

ASPARAGUS BENEDICT

Hollandaise, Pimentón

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

9.5

STEAMED MUSSELS

Merguez Sausage, Mint

14.5

JAMÓN IBÉRICO ESTRELLADOS

Fries, Garlic Aioli, Sunny Side Up Egg

11.5

HAMACHI CRUDO*

Calabrian Pepper, Watermelon Radish

16

DOUBLE CUT BACON

Pimentón, Maple Syrup

10.5

BOQUERONES

Olives, Pickled Guindillas

8

STEAK & EGGS

Sunny Side Up Egg, Chimichurri

15.5

SALMON A LA PLANCHA

Chraimeh, Pickled Fennel

14.5

SMOKED SALMON MONTADITO

Ricotta, Capers, Onions

12.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

10.5

MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

11.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

HOUSE MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

10.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

ASPARAGUS SALAD

Baby Arugula, Champagne Vinaigrette, Marcona Almonds

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Asparagus, Potatoes

29.5

PAELLA VERDURAS

Cauliflower, Squash, Carrots, Snap Peas, Chive Aioli

HALF / FULL

19 / 38

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

29 / 58

PAELLA SALVAJE

Chicken, Pork Belly, Chistorra, Chickpeas

28 / 56

PARRILLADA BARCELONA*

Strip Steak, 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, Pistachios

8.5

BASQUE BURNT CHEESECAKE

Raspberries

10.5

EXECUTIVE CHEF MATT DOROUGH

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

WHITE

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

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5	10	40

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	4.75	9.5	(L)53
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepát Blend</i>	6	12	48
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5.5	11	44
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	6	12	48
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	5	10	40
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2023	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	5.5	11	44
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	6	12	48
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.5	11	44
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	7	14	56
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	5.5	11	44
			6	12	48

SHERRY

DRY

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

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 17.5
High. Acid. Wines

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
Tito's 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

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

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

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

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

BEER

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

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

