

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

SPECK

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FINOCCHIONA

Tuscany, IT
Pork Sausage With Fennel, Red Wine
Rich, Complex

AGED MANCHEGO

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

ROMAO

Castilla-La Mancha, ES
Raw Sheep's Milk, Aged 9 Months.
Rosemary

MARINATED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. In Herbed
Citrus Oil

IBORES

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

DRUNKEN GOAT

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

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

SMOKIN' GOAT

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

VALDEÓN

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

JAMÓN MANGALICA

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

BRESAOLA

Lombardy, IT
Cured, Eye Round. Soft Texture,
Sweet, Tender

WAGYU CECINA

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

APERITIVO BOARD

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

*Jamón Serrano, Fuet, Aged Manchego,
Drunken Goat, Olives, Patatas Bravas,
Marcona Almonds, Pickled Haricot & Onions*

TAPAS

SERRANO BENEDICT

Pan Tomato, Hollandaise

9.5

VEGETABLE BENEDICT

Spinach, Hollandaise

8.5

SHAKSHUKA

Egg, Manchego

11.5

PORK BELLY HASH

Fried Egg, Hollandaise

12.5

ESTRELLADOS

Mangalica Ham, Sunny Side Up Egg

11.5

OLIVE OIL PANCAKES

Vermont Butter, Maple Syrup

8.5

WILD MUSHROOM MONTADITO

Fox Farm & Forage Mushrooms
Lemon, Ricotta, Egg

12.5

MERGUEZ

Fried Egg, Roasted Peppers, Onions

11.5

SMOKED SALMON

Labneh, Pickled Vegetables

14.5

TORRIJAS

Crema Catalana, Strawberries

8

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

BURRATA

Green Onion Pesto, Blistered Tomato

12.5

HARICOT VERTS

Lemon, Garlic

9

PAN CON TOMATE

Olive Oil, Sea Salt

7

CHARRED SQUASH

Garlic, Chili, Lemon

8

ASPARAGUS A LA PLANCHA

Charred Lemon Vinaigrette

11.5

LEMON ARTICHOKE HUMMUS

Tahini, Lavash

7.5

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Sunflower Seeds

9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

BOQUERONES

Green Olives, Piquillo Peppers

7

PRAWNS

Red Chimichurri

10

MUSSELS

Sobrasada, Sofrito, Lemon

13.5

CHICKEN THIGH

Aji Amarillo

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

PORK RIBS

Smoked Apricot Agrodolce

13.5

PORK BELLY

Red Pepper Agrodolce

10.5

BACON WRAPPED DATES

Valdeón Mousse

8

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SALADS

ENSALADA MIXTA

Onions, Giardiniera, Little Gem Lettuce

11

RADISH SALAD

Dill, Goat Cheese

9

LARGE PLATES

PORK BELLY FIDEOS

Cherry Peppers, Mushrooms

16.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Asparagus, Salsa Verde, Potatoes, Lemon

28.5

PAELLA VERDURAS

Leeks, Asparagus, Radish, Pickled Onions, Olives, Garlic Aioli

HALF / FULL

18 / 36

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari, Salmorreta

29 / 58

PAELLA SALVAJE

Gaucho, Pork Belly, Chicken, Chickpeas, Olives, Egg

28 / 56

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

FLAN CATALÁN

Sea Salt, La Boella Olive Oil

8

OLIVE OIL CAKE

Sea Salt, La Boella Olive Oil

11

BASQUE BURNT CHEESECAKE

Berry Compote

10

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

8.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

10

EXECUTIVE CHEF DAVID ELLIS | EXECUTIVE SOUS CHEF MICHELLE COSMIANO

*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	5.5	11	44
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	6.5	13	52
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2024	Menade , Rueda, Spain	Verdejo	6.25	12.5	50
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7.25	14.5	58
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11	44
2023	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	6	12	48
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencía	5.5	11	44
2024	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2024	Christophe Aví , Agenais, France	Cabernet Sauvignon	6	12	48
2024	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13	52
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	7	14	56
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5	53
2023	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13	52
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2022	Quieto , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14	56
2021	Polkura , Colchagua, Chile	Syrah	7.5	14	60
2023	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	6	48
Almacenista , Lustau, 500mL	Manzanilla Pasada	14	84
La Cigarrera , 375mL	Manzanilla	8.5	34
Península , Lustau, 750mL	Palo Cortado	9	72
Carlos VII , Alvear, 375mL	Amontillado	14	56
15 Años , El Maestro Sierra, 375mL	Oloroso	13	52
Marques de Poley , Toro Albala, 500mL	Oloroso	8.5	51

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	10	80
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
East India Solera , Lustau, 750mL	Oloroso Dulce	9	72
Solera 1927 , Alvear, 375mL	Pedro Ximénez	16	64
Toro Albala , 1999, 375mL	Pedro Ximénez	20	80

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.

TRUST FALL

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

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
360 Vodka, Housemade Bloody Mary Mix

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

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

IPANEMA 14
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

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

PICA PICA 12.5
360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

GIN & JUS 12
Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger

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

SIDE HUSTLE 13
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 14
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15

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

VALENCIAN
Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Paco Pepe Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 11 39
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills 13 52
Vodka, Peach Nectar, Grapefruit

BEER

BOTTLES & CANS

Estrella Galicia, Lager—Spain	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC	8.5
Peroni, Lager—Italy	8.5
Fullsteam, Paycheck Pilsner—NC	8.5
Foothills, Jade IPA—NC	8.5
Lynnwood Brewing Concern, Blonde Moment—NC	9.5
Fullsteam, Rocket Science IPA—NC	8.5
Allagash, Tripel—ME	10.5
Lynnwood Brewing, Bill & Ted's Excellent Amber—NC	9.5
Bull City, Off Main Cider—NC	8
Isastegi, Sagardo Natural Cider—Spain (750mL)	28