

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For One | 21 For Three

#### JAMÓN SERRANO

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

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Pimentón

#### 'NDUJA

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

#### FUET

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

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham, Smoky Lean

#### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### AGED MANCHEGO

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

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

#### AGED MAHÓN

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

#### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

#### DÉLICE DE BOURGOGNE

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

#### SMOKIN' GOAT

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

#### 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

#### CABRA AL GOFIO

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

#### JAMÓN MANGALICA

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

#### CHORIZO IBÉRICO

La Rioja, ES  
Pork Iberian Sausage. Paprika, Salt, Garlic

#### QUESO DE TRUFA

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

#### MAXORATA CON PIMENTÓN

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

#### APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Fuet, Mahón, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata*

### TAPAS

#### OLIVE OIL PANCAKES

Cultured Membrillo Butter, Maple Syrup

#### ESTRELLADOS

Papas Fritas, Serrano Ham, Fried Egg

#### SERRANO HAM BENEDICT

Hollandaise

#### VEGETABLE BENEDICT

Arugula, Hollandaise

#### HUEVOS A LA FLAMENCA

Piperade, Egg, Onions

#### STEAK AND EGGS\*

Red Chimichurri

#### TORRIJAS

Strawberries, Crema Catalana

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### BEETS

Skordalia, Tahini, Chive

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

#### LEEKES

Garlic, Almonds, Champagne Vinegar

#### BROCCOLINI

Confit Garlic, Rosemary

#### CAULIFLOWER

Spiced Almond Romesco

#### BABY CARROTS

Labneh, Dill

#### MUSHROOMS

Scallions, Garlic

#### ASPARAGUS

Aji Amarillo, Capers

#### WHIPPED SHEEP'S CHEESE

Truffle, Honey

#### HUMMUS

Chickpeas, Onions, Peppers, Lavash

#### POTATO TORTILLA

Chive Sour Cream

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### P.E.I. MUSSELS

Sofrito

#### MARINATED BOQUERONES

Piquillo Peppers, Castelvetro Olives

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

#### GRILLED SALMON

Fennel Salad, Olive Oil

#### LITTLENECK CLAMS

Sobrasada

#### ROASTED CHICKEN THIGH

Aji Verde

#### BACON-WRAPPED DATES

Valdeón Mousse

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

#### PORK BELLY

Mojo Picante

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

#### FLANK STEAK

Red Chimichurri

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

#### KALE SALAD

Radish, Snow Peas, Fennel

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

HALF / FULL

#### PAELLA VERDURAS

Pearl Onions, Sunchokes, Snow Peas, Asparagus, Carrots

#### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

#### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

### DESSERTS

#### FLAN CATALÁN

8

#### OLIVE OIL CAKE

Sea Salt

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

#### BASQUE BURNT CHEESECAKE

Strawberries

#### PANTXINETA

Almonds

### EXECUTIVE CHEF CESAR DIAZ

\*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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11	44
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.75	13.5	54

## WHITE

			3oz	6oz	bottle
2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	6	12	48
2023	<b>Menade</b> , Rueda, Spain	Verdejo	6.25	12.5	50
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	7.25	14.5	58
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5.5	11	44
2023	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	5.5	11	44
2023	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	Malvasia	6	12	48
2021	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.5	13	52
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencía	5.5	11	44
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.5	11	44

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	7	14	56
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6.5	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2023	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.75	9.5	38
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	5.25	10.5 (L)	59
2023	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencía	6.5	13	52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	8	16	64
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11	44
2023	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	Monastrell	5	10	40
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7	14	56
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2022	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	7	14	56
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2021	<b>Polkura</b> , Colchagua, Chile	Syrah	7.5	15	60
2023	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5	46
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6.25	12.5	50

# SHERRY

## DRY

			3oz	bottle
<b>Jarana</b> , Lustau, 750mL	Fino	6	48	
<b>La Cigarrera</b> , 375mL	Manzanilla	9	36	
<b>Almacenista</b> , Lustau, 500mL	Manzanilla Amontillada	14	84	
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	6.5	52	
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	12.5	50	
<b>Península</b> , Lustau, 750mL	Palo Cortado	9	72	
<b>Marques de Poley</b> , Toro Albalá, 500mL	Oloroso	10	60	

## SWEET

			3oz	bottle
<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	11	88	
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	9.5	76	
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	10	40	
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	17	68	

# 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.

**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  
Reyka Vodka, Housemade Bloody Mary Mix

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

**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  
Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

**GIN & JUS** 11  
Hayman's London Dry 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** 13.5  
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

**IPANEMA** 13  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**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**  
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 11 39  
Dark Rum, Guava Nectar

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

# BEER

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Austin Eastciders, Original Dry Cider—TX	8
Founders, All Day IPA—MI	7.5
Hap & Harry's, Lager—TN	8
Blackstone, Adam Bomb IPA—TN	8
Dogfish Head, Sea Quench Session Sour—DE	8.5
Estrella Galicia, Lager—Spain	8
Peroni, Lager—Italy	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Yazoo, Hefeweizen—TN	7.5
Jackalope, Thunder Ann Pale Ale—TN	8
Lagunitas, Maximus IPA—CA	8.5
Jackalope, Bearwalker Maple Brown—TN	8
Wiseacre, Bow Echo Hazy IPA—TN	11