

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	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	HOT COPPA Andalucía, ES Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	SMOKIN' GOAT Islas Canarias, ES Pasteurized 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	LARDO DE BELLOTTA IBÉRICO Andalucía, ES Cured Ibérico Pork Fat. Spiced, Creamy, Herbaceous
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	<i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Mahón, Manchego</i>

TAPAS

OLIVE OIL PANCAKES Whipped Membrillo Butter, Maple Syrup	8	BURRATA Arugula, Basil, Truffle, Almonds	12.5
VEGETABLE BENEDICT Spinach Garlic, Hollandaise	8.5	ARTICHOKE HUMMUS EVOO, Lavash	8.5
JAMÓN SERRANO BENEDICT Tomatoes, Hollandaise	9.5	POTATO TORTILLA Chive Sour Cream	7.5
SHERRY MAPLE BACON Pedro Ximenez Glaze, Hot Pimentón	10.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
ESTRELLADOS Mangalica, Fries, Garlic Aioli	11.5	HAMACHI CRUDO* Cucumber Aguachile	13.5
TORRIJAS Cinnamon Sugar, Crema Catalana, Strawberries	8	BOQUERONES Olives, Piquillo Peppers	7
STEAK & EGGS Red Chimichurri, Crispy Potatoes	15.5	PRAWNS A LA PLANCHA Red Chimichurri	13.5
CHORIZO MONTADITO Scrambled Eggs, Smoked Pepper Aioli, Manchego	9	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	HALIBUT A LA PLANCHA Vizcaina Sauce	16
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	MUSSELS Sofrito	14.5
ASPARAGUS Chorizo, Lemon	8.5	CRISPY COD Lemon, Aioli	12.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	HARISSA CHICKEN THIGH Aji Verde	10.5
CRISPY OYSTER MUSHROOM Herb Mojo	12.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
ROASTED CARROTS Mojo Verde Canario	7.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
CAULIFLOWER Salsa Verde	9.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
BROCCOLINI Lemon, Garlic	10.5	PORK BELLY A LA PLANCHA Quince Mostarda	10.5
WHIPPED SHEEP'S CHEESE Pimentón, Lavash	8.5	MERGUEZ Cucumbers, Tzatziki	9

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Little Gem Lettuce	11
RADICCHIO SALAD Pecans, Valdeón	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Salsa Verde, Cauliflower	28.5
PAELLA VERDURAS Scallions, Squash, Broccolini, Garlic Aioli	HALF / FULL 19 / 38
PAELLA MARISCOS Calamari, Gambas, Mussels, Clams, Salmorreta	29 / 58
PAELLA SALVAJE Chicken Thigh, Pork Belly, Chorizo, Chickpeas	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
BASQUE BURNT CHEESECAKE Strawberry Rhubarb	10.5
CREPAS WITH SEASONAL FRUIT Citrus Cream, Pistachios	8.5

EXECUTIVE CHEF EMILIO GARCIA

EXECUTIVE SOUS CHEF CESAR LUGARO

*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
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2022	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2022	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
			6	12	48

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	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Baga Nova , Bairrada, Portugal – Served Chilled	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Baga</i>	5.5	11	(L) 62
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
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2020	Peñalolen , Maipo, Chile	<i>Trepat Blend</i>	5.5	11	44
2021	Uva de Vida, Biografico , Toledo, Spain	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	Filipe Ferreira , Douro, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga Ncional Blend</i>	5.75	11.5	46
2021	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
		<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

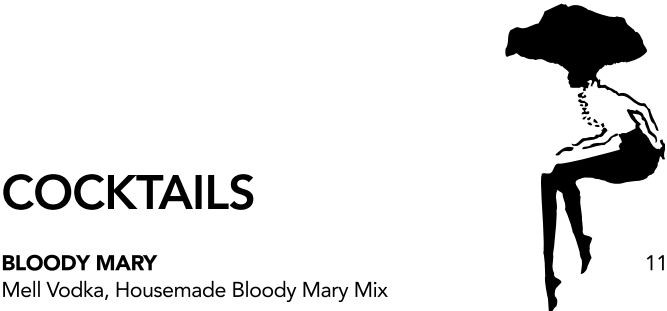
			3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>		6	48
La Cigarrera , 375mL	<i>Manzanilla</i>		9	36
Los Arcos , Lustau, 750mL	<i>Amontillado</i>		6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>		14	56
Península , Lustau, 750mL	<i>Palo Cortado</i>		9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>		13	52
Asuncion , Alvear, 375mL	<i>Oloroso</i>		13.4	54

SWEET

			3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>		9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>		16	64
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>		9	36

WINE FLIGHTS

3 Half Glasses				
APERITIVOS BarCava / La Cigarrera / Casa Mariol Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)			13.5	
ACID TRIP Leitz / B.R.O.T. / Baga Nova High. Acid. Wines.			15	
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.			14.5	



COCKTAILS

BLOODY MARY Mell Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
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PICA PICA Mell Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit Powder & Bee Pollen	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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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	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	10.5	38

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

BEER

DRAFT Odell, Lagerado—CO La Cumbre, A Slice of Hefen—CO Ratio, Dear You—CO Denver Beer Co. Incredible Pedal IPA—CO	caña	doble
	3.75	7.5
	4.25	8.5
	3.75	7.5
	4	8

BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Peroni, Lager—Italy Estrella Damm, Daura Gluten-Free Lager—Spain Elevation, 8 Second Kolsch—CO Dry Dock, Apricot Blonde—CO Firestone Walker, 805 Cerveza—CA Crooked Stave, New Zealand Pilsner—CO Crooked Stave, Petit Rose Sour—CO Avery, Electric Sunshine Tart Ale—CO Odell, Hazer Tag IPA—CO Melvin Brewing, IPA—WY Ska Brewing, Modus Hoperandi—CO Telluride, Face Down Brown—CO Maredsous, Tripel—Belgium Left Hand, Milk Stout—CO Great Divide, Yeti Imperial Stout—CO Down East Cider, Original—MA Isastegi, Sagardo Natural Cider—Spain (750mL)		
	7	
	8	
	8.5	
	7.5	
	8	
	7	
	8	
	10	
	8.5	
	8.5	
	9.5	
	8	
	8	
	13	
	8	
	9	
	9.5	
	36	