

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
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl
SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy
MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
WOOLY WOOLY JALAPEÑO Castilla La Mancha,ES Semi-Firm, Aged 5 Months, Sheep's Milk. Buttery, Spicy, Nutty
WOOLY WOOLY BLACK GARLIC Castilla-La Mancha, ES Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
<i>Jamón Serrano, Fuet, Mahón, Drunken Goat, Pickled Vegetables, Olives, Pickled Guindillas, Patatas Bravas</i>	

TAPAS

OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	8.5
JAMON SERRANO BENEDICT Pan Con Tomato, Hollandaise, Pimentón	9.5
VEGETABLE BENEDICT Spinach, Hollandaise	8.5
MANGALICA ESTRELLADOS Fries, Sunny Side Up Egg, Garlic Aioli	11.5
YOGURT PARFAIT Cranberry Mermelada, Apples, Granola	8.5
TORRIJAS Strawberries, Crema Catalana	8
STEAK AND EGGS* Sunny Side Up Egg, Red Pepper Vinaigrette	15.5
HOUSE-MADE FOCCACIA Rosemary, Sea Salt	4
FIDEOS Sausage, Chicken, Egg, Pickled Fennel	16.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	6.5
GRILLED BROCCOLINI Charred Lemon Vinaigrette	10.5
MUSHROOMS A LA PLANCHA Scallions, Urfa Pepper	12.5
ROASTED CARROTS Labneh, Sumac	8.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
QUESO A LA PLANCHA Spicy Membrillo	10.5

POTATO TORTILLA Chive Sour Cream	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
BOQUERONES Garlic, Guindilla Peppers	7.5
TUNA CRUDO* Grapefruit, La Boella Olive Oil	15.5
CHARCOAL-GRILLED PULPO Fresno, Fingerling Potatoes	16.5
SALMON A LA PLANCHA* Arugula, Fennel, Onions	14.5
SEARED SCALLOPS* Saffron Aioli, Chives	18.5
GAMBAS AL AJILLO Guindillas Peppers, Scallions, Garlic	11
MUSSELS Garlic, Lemon, Parsley	14.5
CHARCOAL-GRILLED CHICKEN THIGH Sumac, Aji Amarillo	10.5
CHISTORRAS Red Wine, Onions	10.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
BACON WRAPPED DATES Valdeón Mousse	8
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Little Gem Lettuce	11
WATERCRESS Yellow Squash, Watermelon Radish, Champagne Vinaigrette	9.5
CHARCOAL-GRILLED BRANZINO Potatoes, Roasted Carrots, Salsa Verde	29.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
	HALF / FULL
PAELLA VERDURAS Cauliflower, Fennel, Carrots, Aioli	19 / 38
PAELLA MARISCOS Shrimp, Mussels, Littleneck Clams, Calamari	29 / 58
PAELLA SALVAJE Chicken, Chorizo, Morcilla, Chickpeas	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
PANNA COTTA Strawberries	9
FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Cranberry Mermelada	10.5

EXECUTIVE CHEF EMILIO GARCIA | EXECUTIVE SOUS CHEF DAVID BRICEÑO

*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
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	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	Gañeta , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.5	54
2022	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	La Vinyeta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2019	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>	6	12	48
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
2021	Von Winnings, Semi-Dry , Pfalz, Germany	<i>Riesling</i>	6.75	13.5	50
2023	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

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	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<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
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016	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>	6.25	12.5	50
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Trepat Blend</i>	6	12	48
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Belinda , Mendoza, Argentina – Served Chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2018	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>Syrah</i>	6.5	13	52
2020	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>	6	12	48
		<i>Cabernet Blend</i>	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>	8.5	34
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	9.5	38
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
		15	60

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
ACID TRIP Asnella / B.R.O.T. / Belinda High. Acid. Wines.		16
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

MIMOSA Classic With Fresh Squeezed OJ	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 Reyka 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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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
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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	15
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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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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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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, Big Cypress Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT Estrella Galicia, Lager—Spain Green Bench, Postcard Pilsner—FL Prison Pals, Nelson Hazy IPA—FL J Wakefield Brewing, El Jefe—FL	caña	doble
	4.5	9
	4.25	8.5
	4.75	9.5
	4.75	9

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Peroni, Lager—Italy	9
Estrella Damm, Daura Gluten-Free Lager—Spain	9
La Tropical, Ambar Lager—FL	9
Unseen Creatures, Southpoint Lager (16oz)—FL	12
Dogfish Head, Sea Quench Session Sour—DE	8.5
Estrella Damm, Inedit—Spain	12
Wynwood Brewing, La Rubia, Blonde—FL	8.5
Civil Society, Fresh IPA—FL (16oz)	14
Dogfish Head, 60 Minute IPA—DE	8.5
Sun Lab, Sun Haze IPA—FL (16oz)	12
Lagunitas, Maximus IPA—CA	9
Copperpoint, A-10 Red IPA—FL	9
Cigar City, Maduro Brown Ale—FL	8.5
Tripping Animals, No Mames, Mexican Lager—FL (16oz)	12.5
Hitachino, Nest White—Japan	14.5
Trabanco, Cosecha, Sidra Natural (700mL)—Spain	36