

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild	CHORIZO IBÉRICO La Rioja, ES Pork Iberian Sausage. Paprika, Salt, Garlic	10
‘NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	QUESO DE TRUFA Castilla, La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle	8.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	MAXORATA CON PIMENTÓN Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy	8.5
SPECK Alto Adige, IT Spice-Rubbed Ham, Smoky Lean	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity			<i>Patatas Bravas, Jamón Serrano, Fuet, Mahón, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata</i>	

TAPAS

OLIVE OIL PANCAKES Cultured Membrillo Butter, Maple Syrup	8.5	WHIPPED SHEEP'S CHEESE Truffle, Honey	8.5
ESTRELLADOS Papas Fritas, Serrano Ham, Fried Egg	12	HUMMUS Chickpeas, Onions, Peppers, Lavash	8.5
SERRANO HAM BENEDICT Hollandaise	9.5	POTATO TORTILLA Chive Sour Cream	7.5
VEGETABLE BENEDICT Arugula, Hollandaise	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
HUEVOS A LA FLAMENCA Piperade, Egg, Onions	11.5	P.E.I. MUSSELS Sofrito	14
STEAK AND EGGS* Red Chimichurri	14.5	MARINATED BOQUERONES Piquillo Peppers, Castelvetro Olives	7.5
TORRIJAS Strawberries, Crema Catalana	8	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GRILLED SALMON Fennel Salad, Olive Oil	14.5
BEETS Skordalia, Tahini, Chive	8.5	LITTLENECK CLAMS Sobrasada	13
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	ROASTED CHICKEN THIGH Aji Verde	10.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	BACON-WRAPPED DATES Valdeón Mousse	8
LEEKS Garlic, Almonds, Champagne Vinegar	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
BROCCOLINI Confit Garlic, Rosemary	9.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
CAULIFLOWER Spiced Almond Romesco	8.5	PORK BELLY Mojo Picante	10.5
BABY CARROTS Labneh, Dill	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
MUSHROOMS Scallions, Garlic	10.5	FLANK STEAK Red Chimichurri	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	10
KALE SALAD Radish, Snow Peas, Fennel	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
	HALF / FULL
PAELLA VERDURAS Pearl Onions, Sunchokes, Snow Peas, Asparagus, Carrots	18 / 36
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29 / 58
PAELLA SALVAJE Chorizo, Pork Belly, Chicken, Chickpeas	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Gaucho Sausage, Pork Loin	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Strawberries	10
PANTXINETA Almonds	9

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años 14
A progression of dry style sherries, from bright and saline to rich and oxidative.

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5
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

BEES & 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