

# 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

#### BASQUE SALAMI

Chicago, US  
Berkshire Pork Peppery, Fruity

#### FUET

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

#### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

#### DRUNKEN GOAT

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

#### AGED MAHÓN

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

#### VALDEÓN

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

#### AGED MANCHEGO

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

#### 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

#### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

#### JAMÓN IBÉRICO

Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy 17.5

#### HOT COPPA

Andalucia, ES  
Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn 14

#### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant 8.5

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks 28.5

*Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Mahón, Manchego, Membrillo*

### TAPAS

#### SHERRY MAPLE BACON

Pedro Ximenez Glaze, Hot Pimentón 10.5

#### OLIVE OIL PANCAKES

Whipped Membrillo Butter, Maple Syrup 8.5

#### ESTRELLADOS\*

Ibérico, Fries, Garlic Aioli 11.5

#### VEGETABLE BENEDICT\*

Spinach, Garlic, Hollandaise 8.5

#### JAMÓN SERRANO BENEDICT\*

Tomatoes, Hollandaise 9.5

#### STEAK & EGGS\*

Red Chimichurri, Crispy Potatoes 15.5

#### TORRIJAS

Macerated Strawberries, Crema Catalana 8

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 6.5

#### CHORIZO MONTADITO

Scrambled Eggs, Smoked Pepper Aioli, Mahón 9

#### BROCCOLINI

Lemon, Garlic 10.5

#### ROASTED CARROTS

Mojo Verde Canario 7.5

#### OYSTER MUSHROOMS

*Jacob's Farm*  
Herb Mojo 12.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 7.5

#### BURRATA

Grilled Grapes, Arugula 12.5

#### RED PEPPER HUMMUS

Piquillo Pepper Purée, Lavash 8.5

#### WHIPPED SHEEP'S CHEESE

Pimentón, Lavash 8.5

#### POTATO TORTILLA

Chive Sour Cream 7.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

#### BOQUERONES

Olives, Piquillo Peppers 7

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic 11

#### PRAWNS A LA PLANCHA

Red Chimichurri 13.5

#### STEAMED CLAMS

Sausage, Black Garlic 15.5

#### MUSSELS

Sofrito 14.5

#### CRISPY COD

Lemon, Aioli 12.5

#### STEELHEAD A LA PLANCHA\*

Vizcaina Sauce 14.5

#### HARISSA CHICKEN THIGH

Aji Verde 10.5

#### BACON-WRAPPED DATES

Valdeón Mousse 8

#### PORK BELLY A LA PLANCHA

Quince Mostarda 10.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce 11

#### BIBB SALAD

Almond Dressing, Onions, Red Peppers 9.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 25.5

#### WHOLE ROASTED BRANZINO

Salsa Verde, Fingerling Potatoes, Carrots 29.5

HALF / FULL

#### PAELLA VERDURAS

Cabbage, Mushrooms, Broccoli, Delicata, Garlic Aioli 19 / 38

#### PAELLA MARISCOS

Calamari, Prawns, 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

#### OLIVE OIL CAKE

Sea Salt 10.5

#### FLAN CATALÁN

8

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9.5

#### BASQUE BURNT CHEESECAKE

Poached Apples 10.5

## EXECUTIVE CHEF EMILIO GARCIA SOUS CHEFS FRANCISCO GUERRA & DEON DAVIS

\*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	<i>Xarel-lo Blend</i>	5.5	11	44
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	13	52
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Alvarinho</i>	4.5	9	36
2025	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	12	48
2025	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	11	44
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2024	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	<b>No Es Pituko</b> , Central Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	14	56
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	<b>Uva de Vida, Biografico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	<b>Gota, Bergamota</b> , Douro, Portugal	<i>Touriga Nacional</i>	6	12	48
2023	<b>Caves São João, Baga Nova</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	14	56
2022	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	15	60
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14.5	58
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	6	48
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	9	93
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	13.5	54

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	10	80
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64

# WINE FLIGHTS

3 Half Glasses

## TRUST FALL

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

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

**BIO-CURIOUS** Diorama / Sotabosc / Biográfico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte  
Some relationships are worth celebrating. Wines and people who helped shape our list.

**3oz**

**6oz**

**bottle**

# COCKTAILS

## BLOODY MARY

Mell Vodka, Housemade Bloody Mary Mix

## MIMOSA

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

## TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

## BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

## PICA PICA

Mell Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

## GIN & JUS

Paco Pepe London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger

## DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg

## ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit Powder & Tangerine Powder

## SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

## BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

## IPANEMA

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

# GINTONICS

Inspired by three of Spain's most iconic regions.

## CATALAN

Paco Pepe London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

## VALENCIAN

Paco Pepe 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

Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

**glass** 10.5

**pitcher** 38

## GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family Vodka, Peach Nectar, Grapefruit

**glass** 13

**carafe** 52

# BEER

## DRAFT

Ordell, Lagerado—CO  
Crooked Stave, New Zealand Pilsner—CO  
Ratio, Repeater Pale Ale—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  
Firestone Walker, 805 Cerveza—CA  
Elevation, 8 Second Kolsch—CO  
Dry Dock, Apricot Blonde—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  
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

7.5

8

10

8.5

8.5

9.5

8

8

8

9

9.5

36

