

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

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

FUET

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

CHORIZO PICANTE

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

SALCHICHÓN DE VIC

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

AGED MANCHEGO

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

MAHÓN

Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

CAÑA DE CABRA

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

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

WOOLY WOOLY BLACK GARLIC

Castilla-La Mancha, ES
Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet

VALDEÓN

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

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

DÉLICE DE BOURGOGNE

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

JAMÓN IBÉRICO

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

QUESO DE TRUFA

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

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Guindilla Peppers, Marcona Almonds, Chorizo Picante, Jamón Serrano, Drunken Goat, Manchego

TAPAS

PARFAIT 7

Granola, Blueberries, Honey

TORRIJAS 7.5

Citrus Cream, Blueberries

STEAK & EGGS 15.5

Red Chimichurri, Vital Farm Egg

OLIVE OIL PANCAKES 8

Membrillo Butter, Maple Syrup

ESTRELLADOS 11.5

Fries, Sunny Side Up Egg, Lomo Ibérico

VEGETABLE BENEDICT 8.5

Mushrooms, Mesclun, Hollandaise

JAMÓN SERRANO BENEDICT 9.5

Pan Con Tomato, Hollandaise, Pimentón

SHAKSHOUKA 10

Tomato, Egg

HOUSE MADE FOCACCIA 4.5

Rosemary, Sea Salt

MARINATED OLIVES & GIARDINIERA 6.5

Thyme, Lemon Zest

MARCONA ALMONDS 6

Sea Salt

FETA 12

Kalamata Olives, Cucumbers

EGGPLANT CAPONATA 7.5

Bell Peppers, Balsamic, Basil

CHICKPEAS & SOFRITO 10.5

Crispy Serrano, Citrus

SPINACH & CHICKPEA CAZUELA 8.5

Lemon Zest, Cumin, Onions

ZUCCHINI 7.5

Green Chermoula, Pimentón

ARTICHOKE 12

Harissa, Yogurt

CAULIFLOWER 8.5

Mojo Rojo

WATERMELON RADISH 10.5

Citrus, Mint, Kohlrabi Purée

BEETS 8.5

Tzatziki

MUSHROOMS 12.5

Urfa Pepper, Scallions

ROASTED CARROTS 8

Spiced Labneh

HUMMUS 8.5

Za'atar, Olive Oil

WHIPPED SHEEP'S CHEESE 9.5

Truffle Honey

POTATO TORTILLA 7.5

Chive Sour Cream

PATATAS BRAVAS 8.5

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES 8.5

Grapefruit, Fennel

FAROE ISLAND SALMON 15.5

Cucumbers, Sweet Peppers, Red Onions

GAMBAS AL AJILLO 11

Guindilla Pepper, Scallions, Garlic

CLAMS 13.5

Chickpeas, Wine, Garlic, Guindilla Peppers

SWORDFISH A LA PLANCHA 15.5

Spring Mesclun, Pickled Red Onions

CHICKEN THIGH 10.5

Piquillo Peppers, Za'atar, Lemon

MORUNO PORK 10

Piquillo Pepper, Red Onions

JAMÓN & MANCHEGO CROQUETAS 7.5

Garlic Aioli

SPICED BEEF EMPANADAS 8

Red Pepper Sauce

ALBONDIGAS 9.5

Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA 11

Olives, Onions, Giardiniera, Gem Lettuce

ARUGULA 8.5

Manchego, Apples, Cider

LARGE PLATES

CHICKEN PIMIENTOS 25.5

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 29.5

Carrots, Spring Mesclun, Pickled Red Onions

PAELLA VERDURAS 19 / 38

Green Beans, Mushrooms, Carrots, Red Peppers, Garlic Aioli

PAELLA MARISCOS 29 / 58

Shrimp, Clams, Calamari, Mussels

PAELLA SALVAJE 28 / 56

Sausage, Pork, Chicken, Chorizo, Chistorras, Chickpeas

FIDEOS 16 / 32

Sausage, Chistorras, Chicken, Egg, Pickled Red Onions

PARRILLADA BARCELONA* 34.5 / 69

Chicken, Pork Loin, Strip Steak, Sausage

DESSERTS

ARROZ CON LECHE 7

Cinnamon

BASQUE BURNT CHEESECAKE 10.5

Blueberries

OLIVE OIL CAKE 10.5

Sea Salt

CHOCOLATE CAKE 9.5

Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF EMMANUEL ECHEVERRY | SOUS CHEF JUAN D. GOMEZ

*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	Xarel-lo Blend	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Menade , Rueda, Spain	Verdejo	6.5	13	52
2024	Ostatu , Rioja, Spain	Viura, Malvasia	6.25	12.5	50
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	7.25	14.5	58
2025	Pinord, Diorama , Penedès, Spain	Xarel-lo	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2024	La Vinyeta, 'Pipa' , Emporda, Spain	Malvasia	6.25	12.5	50
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6.5	13	52
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	5.5	11	44
2024	Clara Sala, Sicilia Bianco , Sicily, Italy	Grillo	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6.25	12.5	50
			6.5	13	52

ROSÉ & SKIN CONTACT

2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	3oz	6oz	bottle
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	5	10	40
2025	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	Glup Glup , Cariñena, Spain	Garnacha	7	14	56
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.5	9	36
2019	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	7.5	15	60
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14	56
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2018	Polkura , Colchagua, Chile	Syrah	7.5	15	60
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 1L	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8.5	93
Península , Lustau, 750mL	Palo Cortado	6	48
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
Catón , Alvear, 375mL	Oloroso	13	52
East India Solera , Lustau, 750mL	Oloroso Dulce	13.5	54
Asuncion , Alvear, 375mL	Oloroso	9	72
		13.5	54

SWEET

Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	3oz	bottle
Toro Albala , 1999, 375mL	Pedro Ximénez	9.5	38
Solera 1927 , Alvear, 375mL	Pedro Ximénez	20	80
		15	60

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 14
A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS Diorama / Sotabosc / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

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

BEES & BAYS (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 12.5
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

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

LAIRD'S WAY 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15.5

CATALAN
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Citadel Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordes Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

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

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

BEER

DRAFT caña doble
Estrella Galicia, Lager—Spain 4.5 9
Hidden Springs, Orange Crush Wheat—FL 4.5 9
Green Bench, Sunshine City IPA—FL 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7
Peroni, Lager—Italy 9
Green Bench, Postcard Pilsner—FL 8.5
Ology, Rainbow Colored Glasses—FL 12
Motorworks, Adoptable, Lager—FL (16oz) 8.5
Lagunitas, Maximus IPA—CA 9
Coppertail Free Dive, IPA—FL 8.5
Copperpoint, Everflow IPA—FL 9
Magnanimous Brewing, Juice Lord IPA—FL (16oz) 13.5
Cigar City, Maduro Brown Ale—FL 8.5
Cigar City Cider & Meade, Golden—FL 9
Estrella Damm, Daura Gluten-Free Lager—Spain 9
Trabanco, Cosecha, Sidra Natural (700mL)—FL 36

