

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 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

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FINOCCHIONA

Tuscany, IT
Pork Sausage With Fennel, Red Wine Rich, Complex

AGED MANCHEGO

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

DRUNKEN GOAT

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

MARINATED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

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

ROMAO

Castilla-La Mancha, ES
Raw Sheep's Milk, Aged 9 Months. Rosemary

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

DÉLICE DE BOURGOGNE

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

JAMÓN IBÉRICO

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

BRESAOLA

Lombardy, IT
Cured, Eye Round. Soft Texture, Sweet, Tender

APERITIVO BOARD

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

Jamón Serrano, Fuet, Aged Manchego, Drunken Goat, Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers

TAPAS

SERRANO BENEDICT

Pan Tomato, Hollandaise

9.5

STUFFED PIQUILLOS

Drunken Goat, Sea Salt

9

VEGETABLE BENEDICT

Spinach, Hollandaise

8.5

LEMON ARTICHOKE HUMMUS

Tahini, Lavash

7.5

PORK BELLY HASH

Fried Egg, Hollandaise

12.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

ESTRELLADOS

Mangalica Ham, Sunny Side Up Egg

11.5

POTATO TORTILLA

Chive Sour Cream

7.5

OLIVE OIL PANCAKES

Membrillo Butter, Maple Syrup

8.5

BOQUERONES

Green Olives, Piquillo Peppers

7

WILD MUSHROOM MONTADITO

Fox Farm & Forage Mushrooms
Lemon, Ricotta, Egg

12.5

MUSSELS

Sobrasada, Sofrito, Lemon

13.5

SMOKED SALMON

Labneh, Pickled Vegetables

14.5

MAHI MAHI A LA PLANCHA

Pipirrana

15.5

GAMBAS & GRITS

Chorizo Gravy

11

CHICKEN THIGH

Aji Amarillo

10.5

STEAK & EGG*

Red Chimichurri

15.5

WAGYU CARPACCIO*

Idiazábal, Harissa Aioli

17.5

MERGUEZ

Fried Egg, Roasted Peppers, Onions

11.5

LAMB KOFTA

Green Goddess

14.5

SHAKSHUKA

Egg, Manchego

11.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

BONE MARROW

Serrano, Onion Jam

15.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

PORK BELLY

Red Pepper Agrodolce

10.5

PAN CON TOMATE

Olive Oil, Sea Salt

7

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Sunflower Seeds

9

PORK RIBS

Smoked Apricot Agrodolce

13.5

SALADS

ENSALADA MIXTA

Onions, Giardiniera, Little Gem Lettuce

11

RADISH SALAD

Dill, Goat Cheese

9

LARGE PLATES

PORK BELLY FIDEOS

Cherry Peppers, Mushrooms

16.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Asparagus, Salsa Verde, Potatoes, Lemon

28.5

PAELLA VERDURAS

Leeks, Asparagus, Radish, Pickled Onions, Olives, Garlic Aioli

HALF / FULL

18 / 36

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari, Salmorreta

29 / 58

PAELLA SALVAJE

Gaucha, Pork Belly, Chicken, Chickpeas, Olives, Egg

28 / 56

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucha Sausage

33 / 66

DESSERTS

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Berry Compote

10

OLIVE OIL CAKE

Sea Salt, La Boella Olive Oil

11

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

10

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

8.5

EXECUTIVE CHEF DAVID ELLIS | EXECUTIVE SOUS CHEF MICHELLE COSMIANO

*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
2022	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
2025	Ostatu , Rioja, Spain	Viura, Malvasia	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	7.25	14.5	58
2023	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	5.5	11	44
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6	12	48
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	7	14	56
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6.25	12.5	50
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	40
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencia	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	5	10	40
2024	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
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	Tempranillo	7	14	56
2023	Glup Glup , Cariñena, Spain	Garnacha	4.75	9.5	53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	4.5	9	36
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	5.5	11	44
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	7	14	56
2022	Quieto , Mendoza, Argentina	Cabernet Franc, Malbec	5.5	11	44
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2021	Polkura , Colchagua, Chile	Syrah	7	14	56
2023	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.5	14	60
2022	Garage Wine Company, Revival , Maule, Chile	País	7.25	14.5	58
2020	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	5.5	11	44
			6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
Los Arcos , Lustau, 750mL	Amontillado	5.5	44
Almacenista , Lustau, 500mL	Manzanilla Pasada	6	48
La Cigarrera , 375mL	Manzanilla	14	84
Península , Lustau, 750mL	Palo Cortado	8.5	34
Carlos VII , Alvear, 375mL	Amontillado	9	72
15 Años , El Maestro Sierra, 375mL	Oloroso	14	56
Marques de Poley , Toro Albala, 500mL	Oloroso	13	52
		8.5	51

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	10	80
East India Solera , Lustau, 750mL	Oloroso Dulce	9	36
Solera 1927 , Alvear, 375mL	Pedro Ximénez	9	72
Toro Albala , 1999, 375mL	Pedro Ximénez	16	64
		20	80

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.

HELLO, OLD FRIEND

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



COCKTAILS

BLOODY MARY

360 Vodka, Housemade Bloody Mary Mix

11

MIMOSA

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

11

BEES & BAYS (No ABV)

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

8

TEA TIME (No ABV)

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

9

PASSENGER PRINCESS

360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters

13.5

GIN & JUS

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

12

DOS PENÍNSULAS

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

13

ALEBRIJES

Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

14

BOURBON SPICE RACK

Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

14

IPANEMA

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

14

MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon

15

GINTONICS

Inspired by three of Spain's most iconic regions.

15

CATALAN

Beefeater Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN

Beefeater Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

Beefeater Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA

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

glass

pitcher

11 39

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills
Vodka, Peach Nectar, Grapefruit

glass

carafe

13 52

BEER

DRAFT

Trophy Brewing, Trophy Wife Session IPA—NC

caña

doble

4.25 8.5

R & D Brewing, Riviera Lager—NC

3.75 7.5

Tobacco Wood, 565 Amber Ale—NC

4.25 8.5

Raleigh Brewing, Not Another Hazy NE IPA —

4.25 8.5

BOTTLES & CANS

Athletic Brewing, Upside Dawn, Non- Alcoholic—CT

7

Estrella Galicia, Lager—Spain

8.5

Estrella Damm, Daura Gluten-Free Lager—Spain

8.5

Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC

8.5

Peroni, Lager—Italy

8.5

Fullsteam, Paycheck Pilsner—NC

8.5

Foothills, Jade IPA—NC

8.5

Lynnwood Brewing Concern, Blonde Moment—NC

9.5

Fullsteam, Rocket Science IPA—NC

8.5

Allagash, Tripel—ME

10.5

Lynnwood Brewing, Bill & Ted's Excellent Amber—NC

9.5

Bull City, Off Main Cider—NC

8

Isastegi, Sagardo Natural Cider—Spain (750mL)

28