

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

SOBRASADA

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

CANTIMPALO CHORIZO

California, US
Beef & Pork Sausage. Smoky, Garlic, Pimentón

FUET

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

CHORIZO PICANTE

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

WOOLY WOOLY BLACK GARLIC

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

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

CAÑA DE CABRA

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

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

VALDEÓN

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

JAMÓN MANGALICA

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

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla Y León, ES
Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich

APERITIVO BOARD

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

Jamón Serrano, Fuet, Mahón, Aged Manchego, Pickled Vegetables, Olives, Pickled Guindillas, Patatas Bravas

TAPAS

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

MANGALICA ESTRELLADOS

Fries, Sunny Side Up Egg, Garlic Aioli

11.5

VEGETABLE BENEDICT

Spinach, Hollandaise

8.5

TORRIJAS

Strawberries, Crema Catalana

8

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

9.5

STEAK AND EGGS*

Sunny Side Up Egg, Red Chimichurri

15.5

FIDEOS

Sausage, Chicken, Egg, Pickled Fennel

16.5

ASPARAGUS

Porcini Aioli

10

BEEF SALAD

Skordalia

9

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

4

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

OKRA

Cherry Tomato, Sherry Vinegar

14.5

ROASTED CARROTS

Labneh, Sumac

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

MUSHROOMS A LA PLANCHA

Scallions, Urfa Pepper

12.5

QUESO A LA PLANCHA

Spicy Membrillo

10.5

BURRATA

Snow Peas, Pea Tendrils

12.5

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

BOQUERONES

Garlic, Guindilla Peppers

7.5

SALMON A LA PLANCHA*

Arugula, Fennel, Onions

14.5

CHARCOAL-GRILLED PULPO

Fresno, Fingerling Potatoes

16.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

SEARED SCALLOPS*

Saffron Aioli, Chives

18.5

MUSSELS

Garlic, Lemon, Parsley

14.5

CHARCOAL-GRILLED CHICKEN THIGH

Sumac, Aji Amarillo

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

PORK BELLY

Red Roasted Pepper, Sherry Vinegar

10.5

CHISTORRAS

Red Wine, Onions

10.5

FLANK STEAK

Red Chimichurri

15.5

BACON WRAPPED DATES

Valdeón Mousse

8

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

11

CUCUMBER SALAD

Mint, Pickle Onions, Olive Oil

7.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

CHARCOAL-GRILLED BRANZINO

Potatoes, Squash

29.5

HALF / FULL

PAELLA VERDURAS

Asparagus, Yellow Squash, Snow Peas, Carrots

19 / 38

PAELLA MARISCOS

Shrimp, Calamari, Clams, Mussels

29 / 58

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE

Strawberries

10.5

CREMA CATALANA

Orange, Gran Gala

8

EXECUTIVE CHEF DAVID BRICEÑO | SOUS CHEF MONTERRAY KEYS

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

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	6.25	12.5	50
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	7.25	14.5	58
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2024	La Vinyeta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2023	Clara Sala, Sicilia Bianco , Sicily, Italy	<i>Grillo</i>	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.25	12.5	50
2023	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
			4.75	9.5	38

ROSÉ

2022	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Trepat Blend</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Tempranillo, Graciano</i>	7.5	15	60
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Baga</i>	5.5	11	(L) 62
2020	Gota, Bergamota , Dão, Portugal	<i>Bobal</i>	6	12	48
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2021	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2024	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2022	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
		13.5	54

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

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.

COCKTAILS

MIMOSA

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

BEES & BAYS (No ABV)

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

TEA TIME (No ABV)

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

PASSENGER PRINCESS

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

GIN & JUS

Paco Pepe Andalucian 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 & Tangerine Powders

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

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

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 4.5 9

Funky Buddha, Floridian—FL 4.5 9

Green Bench, Postcard Pilsner—FL 4.25 8.5

Prison Pals, Nelson Hazy IPA—FL 4.75 9.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7

Estrella Galicia 0.0, Non- Alcoholic—Spain 7.5

Wynwood Brewing, La Rubia, Blonde—FL 8.5

Estrella Damm, Daura Gluten-Free Lager—Spain 9

Estrella Damm, Inedit—Spain 12

Unseen Creatures, Southpoint Lager—FL 9.5

Estrella Damm, Lager—Spain 9.5

La Tropical, Ambar Lager—FL 9

Dogfish Head, Sea Quench Session Sour—DE 8.5

Peroni, Lager—Italy 9

Civil Society, Fresh IPA—FL (16oz) 14

Dogfish Head, 60 Minute IPA—DE 8.5

Lagunitas, Maximus IPA—CA 9

Sun Lab, Sun Haze IPA—FL (16oz) 12

Copperpoint, A-10 Red IPA—FL 9

Cigar City, Maduro Brown Ale—FL 8.5

Hitachino, Nest White—Japan 14.5

Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36

