

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
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
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
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy
CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
WOOLY WOOLY BLACK GARLIC Castilla-La Mancha, ES Semi-Firm, Sheep S Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet

IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
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

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SALAME DI MANZO Illinois, US Wagyu Beef, Black Pepper	14
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
<i>Marinated Olives, Patatas Bravas, Guindillas, Almonds, Salchichón De Vic, Jamón Serrano, Manchego, Idiazábal</i>	

TAPAS

OLIVE OIL PANCAKES Butter, Maple Syrup	8
PARFAIT Granola, Strawberries, Honey	7
VEGETABLE BENEDICT Mushrooms, Arugula, Hollandaise	8.5
JAMON SERRANO BENEDICT Pan Con Tomato, Hollandaise, Pimentón	9.5
STEAK & EGGS Red Chimichurri, Vital Farm Egg	14.5
ESTRELLADOS Fries, Sunny Side Up Egg, Spicy Sausage	11.5
TORRIJAS Citrus Cream, Strawberry Cava	7.5
HOUSE MADE FOCACCIA Rosemary, Sea Salt	4.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5
GREEN BEANS Horseradish Gremolata	8.5
MUSHROOMS Urfa Pepper, Scallions	12.5
ZUCCHINI Smoked Salt	8.5
CATALAN RATATOUILLE Bread Crumbs	9
ASPARAGUS Tahini Harissa, Lemon	10
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5

EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
CHICKPEAS & SOFRITO Crispy Serrano, Citrus	10.5
WHIPPED GOAT CHEESE Dates & Honey	10
HUMMUS Za'atar, Olive Oil	8.5
POTATO TORTILLA Chive Sour Cream	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
MARINATED BOQUERONES Pickled Guindillas, Olive Oil	8.5
GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
STEAMED MUSSELS Arrabbiata, Gaucho Sausage	14.5
CHICKEN THIGH Mojo Verde Aloli	10.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
SHORT RIB COCA Caramelized Onions, Mahón	14.5
MORUNO PORK Piquillo Pepper, Red Onions	10
TRUFFLED BIKINI Jamón Serrano, Mahón	10.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
SPRING MESCLUN Strawberry, Drunken Goat, Granola	8.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE BRANZINO Asparagus, Spring Mesclun, Pickled Red Onions	29.5
HALF / FULL	
FIDEOS Sausage, Chicken, Egg, Pickled Red Onions	16 / 32
PAELLA VERDURAS Zucchini, Asparagus, Roasted Red Pepper, Garlic Aioli	19 / 36
PAELLA SALVAJE Sausage, Chicken, Chorizo, Pork Belly, Chickpeas	28 / 56
PAELLA MARISCOS Shrimp, Clams, Mussels, Calamari	29 / 58
PARRILLADA BARCELONA* Chicken, Pork Loin, Strip Steak, Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
BASQUE BURNT CHEESECAKE Strawberry Cava	10.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
ARROZ CON LECHE Coconut Milk, Cinnamon	7.5

EXECUTIVE CHEF VICTOR M LOPEZ

EXECUTIVE SOUS CHEF ALVARO VAZQUEZ | 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.
Items marked with ** are related to tree nuts. 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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Gañeta , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.5	54
2020	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	La Vinyeta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2022	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
2023	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2016	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	6	12	48
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	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>	6.5	13	52
2021	Belinda , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2018	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	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
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6	12	48
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13.5	54
La Cigarrera , 1L	<i>Manzanilla</i>	8.5	93

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	20	80
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses			
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5	
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		16	
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.		14.5	

COCKTAILS

BLOODY MARY Reyka 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		7	
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8	
GIN & JUS** Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger		11	
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders		13.5	
PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5	
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		13	
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		14	
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13	
LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters		15	
GINTONICS Inspired by three of Spain’s most iconic regions.		15.5	
CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary			
VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme			
GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint			
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	
DRAFT Estrella Galicia, Lager—Spain Green Bench, Sunshine City IPA—FL Hidden Springs, Orange Crush Wheat—FL	caña	doble	
	4.5	9	
	4.25	8.5	
	4.5	9	
BEER BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT Peroni, Lager—Italy Green Bench, Postcard Pilsner—FL Motorworks, Adoptable, Lager—FL (16oz) Ology, Rainbow Colored Glasses—FL Magnanimous Brewing, Juice Lord IPA—FL (16oz) Lagunitas, Maximus IPA—CA Copperpoint, Everflow IPA—FL 3 Daughters, Rod Bender, Red Ale—FL Coppertail Free Dive, IPA—FL Cigar City, Maduro Brown Ale—FL Cigar City Cider & Meade, Golden—FL Trabanco, Cosecha, Sidra Natural (700mL)—FL Estrella Damm, Daura Gluten-Free Lager—Spain			
			7
			9
			8.5
			8.5
			12
			13.5
			9
			9
			9
			8.5
			8.5
			9
			36
			9