

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

SOBRASADA

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

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

IDIAZÁBAL

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

SAN SIMÓN

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

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, Finocchiona, Aged Manchego, Drunken Goat, Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers

TAPAS

SERRANO BENEDICT

Pan Tomato, Hollandaise

9.5

HARICOT VERTS

Lemon, Garlic

9

VEGETABLE BENEDICT

Spinach, Hollandaise

8.5

CAULIFLOWER

Mustard Vinaigrette

8.5

ESTRELLADOS

Mangalica Ham, Sunny Side Up Egg

11.5

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Sunflower Seeds

9

OLIVE OIL PANCAKES

Membrillo Butter, Maple Syrup

8.5

LEMON ARTICHOKE HUMMUS

Tahini, Lavash

7.5

SMOKED SALMON

Labneh, Pickled Vegetables

14.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

GAMBAS & GRITS

Chorizo Gravy

11

POTATO TORTILLA

Chive Sour Cream

7.5

PORK BELLY HASH

Fried Egg, Hollandaise

12.5

BOQUERONES

Green Olives, Piquillo Peppers

7

SHAKSHUKA

Egg, Manchego

11.5

MUSSELS

Sobrasada, Sofrito, Lemon

13.5

TORRIJAS

Crema Catalana, Strawberries

8

PRAWNS

Red Chimichurri

10

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

BACON WRAPPED DATES

Valdeón Mousse

8

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

BONE MARROW

Serrano, Onion Jam

15.5

BURRATA

Green Onion Pesto, Blistered Tomato

12.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

PAN CON TOMATE

Olive Oil, Sea Salt

7

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

PORK RIBS

Smoked Apricot Agrodolce

13.5

SALADS

ENSALADA MIXTA

Onions, Giardiniera, Little Gem Lettuce

11

BEEF SALAD

Cucumbers, Mustard

10

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

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

Gaucho, Chicken, Chickpeas, Olives, Egg

28 / 56

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Berry Compote

10

OLIVE OIL CAKE

Sea Salt, La Boella Olive Oil

11

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

8.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

10

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	<i>Xarel-lo Blend</i>	5.5	11	44
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	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
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2022	Azul y Garanja , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	53
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2022	Quieto , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	14	60
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	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.

3oz 6oz bottle

3oz 6oz bottle

3oz 6oz bottle

3oz 6oz bottle

3oz bottle

3oz bottle

17.5

COCKTAILS

BLOODY MARY

360 Vodka, Housemade Bloody Mary Mix

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

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

GIN & JUS

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

DOS PENÍNSULAS

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

ALEBRIJES

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

BOURBON SPICE RACK

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

IPANEMA

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

MR. ROGERS

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

GINTONICS

Inspired by three of Spain's most iconic regions.

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

GUNS & ROSÉS

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

BEER

DRAFT

Trophy Brewing, Trophy Wife Session IPA—NC	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

