

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

BASQUE SALAMI

Chicago, US
Berkshire Pork Peppery, Fruity

FUET

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE

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

SALCHICHÓN DE VIC

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

SMOKIN' GOAT

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

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

VALDEÓN

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

AGED MANCHEGO

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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

CAÑA DE CABRA

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

HOT COPPA

Andalucia, ES
Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn

QUESO DE TRUFA

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

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Mahón, Manchego, Membrillo

TAPAS

OLIVE OIL PANCAKES

Whipped Membrillo Butter, Maple Syrup

8.5

RED PEPPER HUMMUS

Piquillo Pepper Purée, Lavash

8.5

SHERRY MAPLE BACON

Pedro Ximenez Glaze, Hot Pimentón

10.5

WHIPPED SHEEP'S CHEESE

Pimentón, Lavash

8.5

VEGETABLE BENEDICT*

Spinach, Garlic, Hollandaise

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

JAMÓN SERRANO BENEDICT*

Tomatoes, Hollandaise

9.5

BOQUERONES

Olives, Piquillo Peppers

7

STEAK & EGGS*

Red Chimichurri, Crispy Potatoes

15.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

TORRIJAS

Macerated Strawberries, Crema Catalana

8

MUSSELS

Sofrito

14.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

STEAMED CLAMS

Sausage, Black Garlic

15.5

GAUCHO SAUSAGE MONTADITO

Scrambled Eggs, Smoked Pepper Aioli, Mahón

9

CRISPY COD

Lemon, Aioli

12.5

BROCCOLINI

Lemon, Garlic

10.5

HARISSA CHICKEN THIGH

Aji Verde

10.5

ROASTED CARROTS

Mojo Verde Canario

7.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

OYSTER MUSHROOMS

Jacob's Farm
Herb Mojo

12.5

BACON-WRAPPED DATES

Valdeón Mousse

8

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

PORK BELLY A LA PLANCHA

Quince Mostarda

10.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

BURRATA

Grilled Grapes, Arugula

12.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

11

BIBB SALAD

Almond Dressing, Onions, Red Peppers

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Salsa Verde, Fingerling Potatoes, Carrots

29.5

PAELLA VERDURAS

Cabbage, Mushrooms, Broccoli, Delicata, Garlic Aioli

19 / 38

PAELLA MARISCOS

Calamari, Prawns, Mussels, Clams, Salmorreta

29 / 58

PAELLA SALVAJE

Chicken Thigh, Pork Belly, Chorizo, Chickpeas

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

DESSERTS

OLIVE OIL CAKE

Sea Salt

10.5

FLAN CATALÁN

8

ARROZ CON LECHE

Cinnamon

10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE

Macerated Strawberries

10.5

EXECUTIVE CHEF EMILIO GARCIA SOUS CHEFS FRANCISCO GUERRA & DEON DAVIS

*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
NV	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

			3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	13	52
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	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
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Alvarinho</i>	4.5	9	36
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	11	44
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Central Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	14	56
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2023	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	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	12	48
2022	Uva de Vida, Biografico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Douro, Portugal	<i>Touriga Nacional</i>	6	12	48
2023	Caves São João, Baga Nova , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	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

SHERRY

DRY

			3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	6	48	
La Cigarrera , 1L	<i>Manzanilla</i>	9	93	
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	

SWEET

			3oz	bottle
Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10	80	
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72	
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36	
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64	

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

BLOODY MARY

Mell 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

GIN & JUS

Paco Pepe London Dry 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 Powder & Tangerine Powder

14

SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

12.5

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

13

IPANEMA

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

13

MR. ROGERS

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

14

GINTONICS

Inspired by three of Spain's most iconic regions.

15

CATALAN

Paco Pepe London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN

Paco Pepe London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

Nordés 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
10.5 38

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family
Vodka, Peach Nectar, Grapefruit

glass carafe
13 52

BEER

DRAFT

Ordell, Lagerado—CO
Crooked Stave, New Zealand Pilsner—CO
Ratio, Repeater Pale Ale—CO
Denver Beer Co. Incredible Pedal IPA—CO

caña doble
3.75 7.5
4.25 8.5
3.75 7.5
4 8

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT
Peroni, Lager—Italy
Estrella Damm, Daura Gluten-Free Lager—Spain
Firestone Walker, 805 Cerveza—CA
Elevation, 8 Second Kolsch—CO
Dry Dock, Apricot Blonde—CO
Crooked Stave, Petit Rose Sour—CO
Avery, Electric Sunshine Tart Ale—CO
Odell, Hazer Tag IPA—CO
Melvin Brewing, IPA—WY
Ska Brewing, Modus Hoperandi—CO
Telluride, Face Down Brown—CO
Left Hand, Milk Stout—CO
Great Divide, Yeti Imperial Stout—CO
Down East Cider, Original—MA
Isastegi, Sagardo Natural Cider—Spain (750mL)

7
8
8.5
7
7.5
8
10
8.5
8.5
9.5
8
8
8
9
9.5
36