

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

CHORIZO PICANTE

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

SALCHICHÓN DE VIC

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

FUET

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

CAÑA DE CABRA

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

DRUNKEN GOAT

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

AGED MANCHEGO

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

IDIAZABAL

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

CABRA ROMERO

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

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

VALDEÓN

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

TETILLA

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

DÉLICE DE BOURGOGNE

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

JAMÓN IBÉRICO

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

QUESO DE TRUFA

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

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

APERITIVO BOARD

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

*Jamón Serrano, Fuet, Drunken Goat
Manchego, Pickled Vegetables, Olives,
Almonds, Patatas Bravas*

TAPAS

OLIVE OIL PANCAKES

Maple Syrup, Quince Butter

8.5

TORRIJAS

Strawberries

8

ASPARAGUS BENEDICT*

Hollandaise

8.5

SERRANO HAM BENEDICT*

Hollandaise

9.5

CURED SALMON BENEDICT*

Hollandaise, Pickled Asparagus

12.5

JAMÓN IBÉRICO ESTRELLADOS*

Hand-Cut Fries, Farm Egg, Garlic Aioli

11.5

STEAK & EGGS*

Sunny Side Up Egg, Chimichurri

15.5

HUEVOS A LA FLAMENCA*

Tomatoes, Peppers, Egg, Grilled Sourdough

11.5

CRISPY ARTICHOKE

Saffron Aioli

9

MARINATED BEETS

Ricotta Salata, Mint

8.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

ASPARAGUS

Sunflower Seed Romesco

9

ROASTED CARROTS

Salsa Verde

8.5

CHAMPIÑONES

Garlic, Lemon

10.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

RICOTTA

Fennel Pollen, Pimentón Honey

8.5

LEMON-ARTICHOKE HUMMUS

Lavash, Salsa Verde

7

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

MARINATED BOQUERONES

Green Olives, Piquillos

8.5

SALMON A LA PLANCHA

Vizcaina, Fennel

14.5

STEAMED MUSSELS

Chervil, Saffron

14.5

GRILLED CHICKEN THIGH

Aji Amarillo

10.5

WAGYU BEEF CARPACCIO

Caper, Idiazábal, Shallots, Harissa Aioli

17.5

PULPO A LA PLANCHA

Fingerling Potatoes, 'Nduja

16.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

PORK BELLY

Spicy Membrillo

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

BACON-WRAPPED DATES

Valdeón Mousse

8

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

ARUGULA

Chicory, Couscous, Sunflower Seeds, Smoked Honey
Vinaigrette

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

PAELLA VERDURAS

Haricot Verts, Radish, Leeks, Fennel, Asparagus

HALF / FULL

19 / 38

PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

29 / 58

PAELLA SALVAJE

Chicken, Pork Belly, Chorizo, Chickpeas

28 / 56

SQUID INK FIDEOS

Calamari, Garlic Aioli

14.5 / 29

PARRILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE

Apricot

10.5

ARROZ CON LECHE BRÛLÉE

Vanilla, Cinnamon, Coconut Milk

7

OLIVE OIL CAKE

Sea Salt

10.5

EXECUTIVE CHEF ALEXANDER FALCONER | SOUS CHEF RUDY CANALES

*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

			3oz	6oz	bottle
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
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
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	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
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Mary Taylor, Clara Sala , Sicily, Italy	<i>Grillo</i>	6.25	12.5	50
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5	10	40

RED

			3oz	6oz	bottle
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
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2022	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
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	6	12	48
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
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
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022	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
2018	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

			3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44	
La Cigarrera , 1L	<i>Manzanilla</i>	8	82	
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48	
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	13	52	
Península , Lustau, 750mL	<i>Palo Cortado</i>	8.5	68	
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48	

SWEET

			3oz	bottle
Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10	80	
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60	
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.

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

Tito's Vodka, Housemade Bloody Mary Mix

11

MIMOSA

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

11

BEEES & 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

PICA PICA

Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

12.5

GIN & JUS

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

11

DOS PENÍNSULAS

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

13

ALEBRIJES

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

13.5

SIDE HUSTLE

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

13

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

LAIRD'S WAY

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

14.5

GINTONICS

Inspired by three of Spain's most iconic regions.

15

CATALAN

Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN

Paco Pepe Andalucían 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, Bully Boy Vodka,
Peach Nectar, Grapefruit

glass

carafe

13 52

BEER

DRAFT

Estrella Galicia, Lager—Spain

Lord Hobo, 617 White Ale—MA

Jack's Abby, Post Shift Pilsner—MA

Troegs, Perpetual IPA—PA

caña

doble

4.25 8.5

4 8

3.75 7.5

4.25 8.5

BOTTLES & CANS

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

Narragansett, Light (16oz.)—RI

Peroni, Lager—Italy

Estrella Damm, Daura Gluten-Free Lager—Spain

Von Trapp, Bohemian Pilsner—VT

Hitachino, Nest White—Japan

Founders, All Day IPA—MI

Night Shift, Whirlpool Hazy NE IPA—MA

Jack's Abby, Hoponius Union IPL—MA

Lagunitas, Maximus IPA—CA

Lord Hobo, Boom Sauce—MA

Allagash, Tripel—ME

Down East Cider, Original—MA

Isastegi, Sagardo Natural Cider—Spain (750mL)

7

7

8.5

8.5

8

14

6.5

8.5

7.5

8

13

10.5

9.5

28