

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	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	WAGYU BRESAOLA Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender	10.5
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	ROMAO Castilla-La Mancha, ES Raw Sheep's Milk, Aged 9 Months. Rosemary	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
CHORIZO PICANTE La Rioja, ES Pork Sausage, Smokey, Spicy, Pimenton	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind, Buttery, Tangy	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Drunken Goat, Marcona Almonds, Guindilla Peppers</i>	
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	MARINATED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp		
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex				
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean				

TAPAS

SERRANO BENEDICT Pan Tomato, Hollandaise	9.5	BURRATA Spring Onion Pesto, Blistered Tomato	12.5
VEGETABLE BENEDICT Spinach, Hollandaise	8.5	WHIPPED SHEEP'S CHEESE Pimentón Honey, Sunflower Seeds	8.5
PORK BELLY HASH Fried Egg, Hollandaise	12.5	POTATO TORTILLA Chive Sour Cream	7.5
ESTRELLADOS Mangalica Ham, Sunny Side Up Egg	11.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
GAMBAS & GRITS Chorizo Gravy	11	BOQUERONES Green Olives, Piquillo Peppers	7
TORRIJAS Crema Catalana, Strawberries	8	MUSSELS Sobrasada, Sofrito, Lemon	13.5
SHAKSHUKA Egg, Manchego	11.5	PRAWNS Red Chimichurri	10
STEAK & EGG* Red Chimichurri	15.5	SWORDFISH A LA PLANCHA Pipirrana	15.5
OLIVE OIL PANCAKES Vermont Butter, Maple Syrup	8.5	OYSTERS <i>Blue Point</i> Pipirrana	14
SMOKED SALMON Labneh, Pickled Vegetables	14.5	CHICKEN THIGH Aji Amarillo	10.5
MERGUEZ Fried Egg, Roasted Peppers, Onions	11.5	LAMB CHOP* Green Goddess	18.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	WAGYU CARPACCIO* Idiazábal, Harissa Aioli	17.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	BONE MARROW Serrano, Onion Jam	15.5
ASPARAGUS A LA PLANCHA Charred Lemon	11.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
ROASTED CARROTS Salsa Verde	8.5	BACON WRAPPED DATES Valdeón Mousse	8
PAN CON TOMATE Olive Oil, Sea Salt	6.5	PORK BELLY Red Pepper Agrodolce	10.5
SWEET PEA HUMMUS Tahini, Lavash	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Little Gem Lettuce	11
ARUGULA & QUINOA SALAD Smoked Honey, Golden Beets	9.5

LARGE PLATES

CHORIZO AND PORK BELLY FIDEOS Mushrooms, Cherry Peppers	16.5
WHOLE ROASTED BRANZINO Broccolini, Salsa Verde, Potatoes, Lemon	28.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
	HALF / FULL
PAELLA VERDURAS Radish, Corn, Okra, Asparagus, Olives, Garlic Aioli	18 / 36
PAELLA SALVAJE Pork Belly, Chorizo, Chicken, Chickpeas, Olives, Egg	28 / 56
PAELLA MARISCOS Gambas, Calamari, Mussels, Clams, Salmorreta	29 / 58
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt, La Boella Olive Oil	11
BASQUE BURNT CHEESECAKE Strawberries	10
CREPAS WITH SEASONAL FRUIT** Citrus Cream, Strawberries, Walnuts	8.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	10

EXECUTIVE CHEF DAVID ELLIS

*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
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
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
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

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
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Prieto Picudo</i>	5	10	40
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
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	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
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

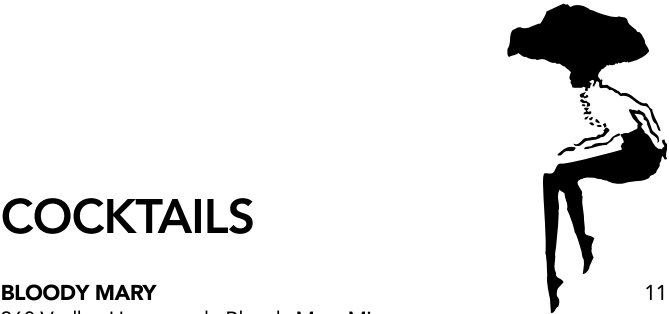
Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	14	84
Península , Lustau, 750mL	<i>Palo Cortado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		13	52

SWEET

Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	3oz	bottle
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	16	64
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	9	72
		20	80

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
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
ACID TRIP Asnella / B.R.O.T. / Baga Nova 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 360 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
PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		13
GIN & JUS** Citadelle Gin, Lime, Green Grape, Pink Peppercorn, Ginger		12
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders		13.5
SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava		13
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		14
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon		14
LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters		15
GINTONICS Inspired by three of Spain’s most iconic regions.		15
CATALAN Citadelle Gin, Fevertree Mediterranean Tonic, Grapefruit, Lime, Rosemary		
VALENCIAN Citadelle Gin, Fevertree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme		
GALICIAN Citadelle Gin, Fevertree Indian Tonic, Lemon, Green Apple, Mint		
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	11	39
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52
DRAFT Raleigh Brewing, Not Another Hazy NE IPA — Trophy Brewing, Trophy Wife Session IPA—NC R & D Brewing, Riviera Lager—NC Tobacco Wood, 565 Amber Ale—NC	caña	doble
	4.25	8.5
	4.25	8.5
	3.75	7.5
	4.25	8.5
BOTTLES & CANS Heineken 0.0, Alcohol Free—Holland Peroni, Lager—Italy Estrella Galicia, Lager—Spain R & D Brewing, Passionfruit Gose—NC Estrella Damm, Daura Gluten-Free Lager—Spain Fullsteam, Paycheck Pilsner—NC Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC R & D Brewing, Passionfruit Gose—NC Lynnwood Brewing Concern, Blonde Moment—NC Fullsteam, Rocket Science IPA—NC Jade IPA, Foothills Brewing—NC Bull City, Off Main Cider—NC Lynnwood Brewing, Bill & Ted’s Excellent Amber—NC Allagash, Tripel—ME Isastegi, Sagardo Natural Cider—Spain (750mL)		
	6.5	
	8.5	
	8.5	
	8.5	
	8.5	
	8.5	
	8.5	
	8	
	9.5	
	10.5	
	28	