

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
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón

SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex
SMOKIN’ GOAT Islas Canarias, ES Pasteurized Semi-Soft Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild
CAÑA DE OVEJA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
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
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent
SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy
TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
HOT COPPA Andalucía, ES Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn	14
AJO NEGRO Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Aged 3 Months, Garlic, Rich, Nutty, Complex	9.5
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
LARDO DE BELLOTTA IBÉRICO Andalucía, ES Cured Ibérico Pork Fat. Spiced, Creamy, Herbaceous	16
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5

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

TAPAS

OLIVE OIL PANCAKES Whipped Membrillo Butter, Maple Syrup	8.5
VEGETABLE BENEDICT Spinach Garlic, Hollandaise	8.5
JAMÓN SERRANO BENEDICT Tomatoes, Hollandaise	9.5
SHERRY MAPLE BACON Pedro Ximenez Glaze, Hot Pimentón	10.5
ESTRELLADOS Mangalica, Fries, Garlic Aioli	11.5
TORRIJAS Cinnamon Sugar, Crema Catalana, Strawberries	8
STEAK & EGGS Red Chimichurri, Crispy Potatoes	15.5
CHORIZO MONTADITO Scrambled Eggs, Smoked Pepper Aioli, Manchego	9
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
CRISPY OYSTER MUSHROOM Herb Mojo	12.5
ROASTED CARROTS Mojo Verde Canario	7.5
ARTICHOKE HUMMUS EVOO, Lavash	8.5
WHIPPED SHEEP’S CHEESE Pimentón, Lavash	8.5
POTATO TORTILLA Chive Sour Cream	7.5

PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
BOQUERONES Olives, Piquillo Peppers	7
HAMACHI CRUDO* Cucumber Aguachile	13.5
PULPO A LA PLANCHA Chickpea Salad	16.5
PRAWNS A LA PLANCHA Red Chimichurri	13.5
CRISPY COD Lemon, Aioli	12.5
GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
HALIBUT A LA PLANCHA Vizcaina Sauce	16
HARISSA CHICKEN THIGH Aji Verde	10.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
SEARED DUCK BREAST* Fingerling Potatoes, Mojo Picon	16
PORK BELLY A LA PLANCHA Quince Mostarda	10.5
MERGUEZ Cucumbers, Tzatziki	9

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Little Gem Lettuce	11
WATERMELON SALAD Harissa, Cucumbers, Feta	8.5
BIBB SALAD** Almond Dressing, Onions, Goat Cheese	9.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Salsa Verde, Chickpea Salad	28.5
PAELLA VERDURAS Scallions, Squash, Broccolini, Garlic Aioli	19 / 38
PAELLA MARISCOS Calamari, Gambas, 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

FLAN CATALÁN	8
CHOCOLATE CAKE ** Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
BASQUE BURNT CHEESECAKE Strawberry Rhubarb	10.5
CREPAS WITH SEASONAL FRUIT ** Citrus Cream, Pistachios	8.5

EXECUTIVE CHEF EMILIO GARCIA
EXECUTIVE SOUS CHEF CESAR LUGARO | SOUS CHEF BRANDON EGLAND

*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	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2022	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022	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
2022	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	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

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
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
2022	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
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2023	Baga Nova , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
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
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Uva de Vida, Biografico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Ncional Blend</i>	5.75	11.5	46
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
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>	5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	6	48
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	9	36
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
	<i>Oloroso</i>	13.4	54

SWEET

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

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / Casa Mariol 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 Leitz / B.R.O.T. / Baga Nova High. Acid. Wines.	15	
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	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 Mell Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Mell Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Paco Pepe London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit Powder & Tangerine Powder	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD'S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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 La Cumbre, A Slice of Hefen—CO Ratio, Dear You—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	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Elevation, 8 Second Kolsch—CO	7.5
Dry Dock, Apricot Blonde—CO	8
Firestone Walker, 805 Cerveza—CA	7
Crooked Stave, New Zealand Pilsner—CO	8
Crooked Stave, Petit Rose Sour—CO	10
Avery, Electric Sunshine Tart Ale—CO	8.5
Odell, Hazer Tag IPA—CO	8.5
Melvin Brewing, IPA—WY	9.5
Ska Brewing, Modus Hoperandi—CO	8
Telluride, Face Down Brown—CO	8
Maredsous, Tripel—Belgium	13
Left Hand, Milk Stout—CO	8
Great Divide, Yeti Imperial Stout—CO	9
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	36