

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

FINOCCHIONA
Tuscany, IT
Pork Sausage With Fennel, Red Wine
Rich, Complex

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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

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 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Ibérico. Marbled, Tender, Nutty, Creamy

BRESAOLA 10.5
Lombardy, IT
Cured, Eye Round. Soft Texture,
Sweet, Tender

APERITIVO BOARD 28
An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Fuet, Aged Manchego,
Drunken Goat, Marinated Olives, Patatas
Bravas, Marcona Almonds, Guindilla
Peppers*

TAPAS

SERRANO BENEDICT 9.5
Pan Tomate, Hollandaise

VEGETABLE BENEDICT 8.5
Spinach, Hollandaise

ESTRELLADOS 11.5
Mangalica Ham, Sunny Side Up Egg

OLIVE OIL PANCAKES 8.5
Membrillo Butter, Maple Syrup

PORK BELLY HASH 12.5
Fried Egg, Hollandaise

SMOKED SALMON 14.5
Labneh, Pickled Vegetables

SHAKSHUKA 11.5
Egg, Manchego

TORRIJAS 8
Crema Catalana, Peaches, Cherries

STEAK & EGG* 15.5
Red Chimichurri

GAMBAS & GRITS 11
Chorizo Gravy

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

LEEKs 9
Sunflower Romesco

CAULIFLOWER 9.5
Mustard Vinaigrette

OKRA 9
Heirloom Cherry Tomatoes, Cumin

PAN CON TOMATE 7
Olive Oil, Sea Salt

CHAMPIÑONES 11
Fox Farm & Forage
Sherry, Thyme

ZUCCHINI CORN BUÑUELOS 8.5
Dill, Lemon

LEMON ARTICHOKE HUMMUS 7.5
Tahini, Lavash

WHIPPED SHEEP'S CHEESE 9
Pimentón Honey, Sunflower Seeds

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

BOQUERONES 7
Green Olives, Piquillo Peppers

SWORDFISH A LA PLANCHA 15.5
Pipirrana

MUSSELS 13.5
Sobrasada, Sofrito, Lemon

CHICKEN THIGH 10.5
Aji Amarillo

LAMB KOFTA 14.5
Green Goddess

WAGYU CARPACCIO* 17.5
Idiazábal, Harissa Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

BONE MARROW 15.5
Serrano, Onion Jam

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

PORK BELLY 10.5
Red Pepper Agrodolce

SALADS

ENSALADA MIXTA 11
Onions, Giardiniera, Little Gem Lettuce

WATERMELON SALAD 8.5
Red Onions, Cucumbers, Lime

HEIRLOOM TOMATO SALAD 11
Basil, Olive Oil

LARGE PLATES

PORK BELLY FIDEOS 18.5
Cherry Peppers, Mushrooms

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Asparagus, Salsa Verde, Potatoes, Lemon

PAELLA VERDURAS HALF / FULL 18 / 36
Leeks, Asparagus, Radish, Pickled Onions, Olives, Garlic Aioli

PAELLA MARISCOS 29 / 58
Shrimp, Mussels, Clams, Calamari, Salmorreta

PAELLA SALVAJE 28 / 56
Chicken, Gaucho Sausage, Chickpeas, Olives, Egg

PARRILLADA BARCELONA* 33 / 66
Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

BASQUE BURNT CHEESECAKE 10
Berry Compote

CREMA CATALANA 9
Raspberry

OLIVE OIL CAKE 11
Sea Salt, La Boella Olive Oil

CREPAS WITH SEASONAL FRUIT 8.5
Citrus Cream, Peaches, Cherries, Walnuts

CHOCOLATE CAKE 10
Coffee Crème Anglaise, Almond Crumble

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>	3oz	6oz	bottle
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

2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
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
2025	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2024	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2025	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	40
2024	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	Clara Sala, Sicilia Bianco , Sicily, Italy	<i>Grillo</i>	6.25	12.5	50
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2025	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	53
2024	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	La Vinyeta, 'Juanito' , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020	Gota, Bergamota , Dão, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2024	Quieto , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2024	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	14	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5.5	44
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	6	48
La Cigarrera , 375mL	<i>Manzanilla</i>	14	84
Península , Lustau, 750mL	<i>Palo Cortado</i>	8.5	34
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	14	56
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	13	52
		8.5	51

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	80
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	16	64
		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.

COCKTAILS

BLOODY MARY 360 Vodka, Housemade Bloody Mary Mix 11

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BEEES & BAYS (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 12.5
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 14
Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

IPANEMA 14
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

MR. ROGERS 15
Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon

GINTONICS

Inspired by three of Spain’s most iconic regions. 15

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 **glass** **pitcher**
Rioja Wine, Elderflower, Citrus Infused 11 39
Dark Rum, Guava Nectar

GUNS & ROSÉS **glass** **carafe**
Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills 13 52
Vodka, Peach Nectar, Grapefruit

BEER

DRAFT **caña** **doble**
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

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