

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For One | 19.5 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

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

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

FINOCCHIONA
Georgia, US
Pork Sausage With Fennel, Red Wine.
Rich, Complex

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

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

ALISIOS
Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

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

MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

CAÑA DE OVEJA
Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind. Buttery, Tangy

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

SAN SIMÓN
Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

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

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

AGED MAHÓN
Menorca, ES
Aged 8+ Months, Unpasteurized Cow's Milk
Firm, Nutty, Complex

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

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Manchego,
Fuet, Idiazábal, Marinated Olives,
Giardiniera*

TAPAS

ESTRELLADOS 11
Fries, Aioli, Mangalica, Sunny Side-Up Egg

TORRIJAS 7.5
Crema Catalana, Blueberries

OLIVE OIL PANCAKES 8
Maple Butter, Maple Syrup

JAMÓN SERRANO BENEDICT 8.5
Pan Con Tomato, Hollandaise

STEAK & EGG 14.5
Red Chimichurri, Sunny Side-Up Egg

VEGETABLE BENEDICT 6.5
Spinach, Piquillo Peppers, Summer Squash

MARINATED OLIVES & GIARDINIERA 5
Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 5.5
Bell Peppers, Balsamic, Basil

CHICKPEAS & SOFRITO 8.5
Crispy Serrano, Citrus

PAN CON TOMATE 6.5
Garlic, Maldon Salt

CHAMPIÑONES 10.5
Garlic, Scallions

SUMMER SQUASH 8.5
Mojo Picon

CAULIFLOWER 8.5
Lemon Vinaigrette, Pimentón

ROASTED CARROTS 8.5
Harissa Yogurt, Parsley

CRISPY OKRA 8
Tomato Conserva

WHIPPED SHEEP'S CHEESE 9.5
Honey, Pimentón

BURRATA 11
Grilled Eggplant, Calabrian Peppers

PIQUILLO HUMMUS 7.5
Olive Oil, Pimentón

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7
Chive Sour Cream

BOQUERONES 6
Garlic, EVOO, Parsley

MUSSELS 13.5
Salsa Diablo

SALMON A LA PLANCHA 15.5
Beets, Green Onion Gremolata

GRILLED CHICKEN THIGH 9.5
Aji Amarillo

BACON-WRAPPED DATES 8
Valdeón Mousse

PORK LOIN 10.5
Saffron, Sofrito

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

ALBÓNDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

SALADS

BIBB 9.5
Watermelon Radish, Chives

ENSALADA MIXTA 9
Olives, Onions, Guiardiniera, Little Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Roasted Radish, Squash, Salsa Verde, Lemon

BRUNCH FIDEOS HALF / FULL 17 / 34
Pork Belly, Farm Egg

PAELLA VERDURAS 18 / 36
Squash, Carrots, Mushrooms, Watermelon Radish

PAELLA MARISCOS 28 / 56
Clams, Mussels, Calamari

PAELLA SALVAJE 28 / 56
Chicken, Sausage, Pork Belly, Pickled Red Onions

DESSERTS

BASQUE BURNT CHEESECAKE 9
Blueberries

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

ARROZ CON LECHE 7
Coconut Milk, Cinnamon

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF SAMEER HUNTER

SOUS CHEF TAYLOR NEFF

*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
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal	<i>Trepat</i>	6.5	13	52

WHITE

2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	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	10	40
2024	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
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2024	La Vineyta, ‘Pipa’ , Montilla-Moriles, Spain	<i>Malvasia</i>	6	12	48
2023	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2024	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
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	44
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	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2025	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
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 , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2020	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>Garnacha</i>	7	14	56
2023	Azul y Garanza , Navarra, 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
2025	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2025	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>	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo , 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>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2025	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
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 1L	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	93
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	13.5	54
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	10	60

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	80
	<i>Pedro Ximénez</i>	16	64

WINE FLIGHTS

3 Half Glasses

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años	14
A progression of dry style sherries, from bright and saline to rich and oxidative.	

BIO-CURIOUS Diorama / Biografico / Sotabosc	15
Many of our wines use Biodynamic farming practices, here are three incredible examples	

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte	17.5
Some relationships are worth celebrating. Wines and people who helped shape our list.	

COCKTAILS

BLOODY MARY Tito’s 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	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS 360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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GIN TONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían 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, Lillet Rosé, Bustletown Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT Estrella Galicia, Lager—Spain Glover Park, Witness Belgian Wit—GA Sweetwater, 420 Pale Ale` —GA	caña	doble
	4.25	8.5
	4	8
	4.25	8.5

BOTTLES & CANS

Peroni, Lager—Italy	8.5
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7.5
Monday Night Brewing, Slap Fight IPA—GA	8.5
Three Taverns, Rapturous Raspberry Sour—GA	8.5
Pabst Blue Ribbon (16oz.)—IL	6.5
Yuengling, Light—PA	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Terrapin, Recreation Ale—GA	7
Allagash, Tripel—MN	11
Lagunitas, Maximus IPA—CA	8.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	32