

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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

CHORIZO PICANTE
La Rioja, ES
Pork Sausage, Smokey, Spicy, Pimenton

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

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

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

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

ROMAO
Castilla-La Mancha, ES
Raw Sheep's Milk, Aged 9 Months.
Rosemary

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

SMOKIN' GOAT
Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days.
Smoked, Creamy, Mild

IBORES
Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

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

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

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

MARINATED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year,
EVOO Rubbed. Salty, Sharp

JAMÓN MANGALICA 15
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

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

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

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

*Marinated Olives, Patatas Bravas,
Jamón Serrano, Fuet, Manchego, Drunken
Goat, Marcona Almonds, Giardiniera*

TAPAS

SPECK BENEDICT 9.5
Pan Tomate, Hollandaise

VEGETABLE BENEDICT 8.5
Spinach, Hollandaise

PORK BELLY HASH 12.5
Fried Egg, Hollandaise

ESTRELLADOS 11.5
Mangalica Ham, Sunny Side Up Egg

TORRIJAS 8
Crema Catalana, Spiced Apples

OLIVE OIL PANCAKES 8.5
Vermont Butter, Maple Syrup

SMOKED SALMON 14.5
Labneh, Pickled Vegetables

GAMBAS & GRITS 11
Chorizo Gravy

SHAKSHUKA 11.5
Egg, Manchego

STEAK & EGG* 15.5
Red Chimichurri

MERGUEZ 11.5
Fried Egg, Roasted Peppers, Onions

WILD MUSHROOM MONTADITO 12.5
Fox Farm & Forage Mushrooms
Truffle Ricotta, Mushrooms, Egg

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

CHARRED SQUASH 8
Garlic, Chili, Lemon

ROASTED BEETS 8.5
Salsa Verde

LEMON ARTICHOKE HUMMUS 7.5
Tahini, Lavash

BURRATA 12.5
Spring Onion Pesto, Blistered Tomato

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 7
Green Olives, Piquillo Peppers

SALT COD BUÑUELOS 11.5
Chive Aioli

MUSSELS 13.5
Sobrasada, Sofrito, Lemon

SWORDFISH A LA PLANCHA 15.5
Pipirrana

CHICKEN THIGH 10.5
Aji Amarillo

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

CHORIZO W/ SWEET & SOUR FIGS 10.5
Sherry Vinegar, Garlic

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

BACON WRAPPED DATES 8
Valdeón Mousse

PORK BELLY 10.5
Red Pepper Agrodolce

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Little Gem Lettuce

WATERMELON SALAD 8.5
Red Onions, Cucumbers, Lime

LARGE PLATES

PORK BELLY & CHORIZO FIDEOS 16.5
Cherry Peppers

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

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

PAELLA VERDURAS HALF / FULL 18 / 36
Cauliflower, Carrots, Fennel, Haricot Verts, Olives, Garlic
Aioli

PAELLA SALVAJE 28 / 56
Chorizo, Chicken, Pork Belly, Olives, Egg

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

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

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 11
Sea Salt, La Boella Olive Oil

BASQUE BURNT CHEESECAKE 10
Spiced Apples

CHOCOLATE CAKE** 10
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT** 8.5
Citrus Cream, Spiced Apples, Walnuts

EXECUTIVE CHEF DAVID ELLIS

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.
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
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>			
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>			

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>			
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>			
2024	Menade , Rueda, Spain	<i>Verdejo</i>			
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>			
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>			
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>			
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>			
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>			
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>			
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>			
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>			
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>			
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>			
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>			
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>			

ROSÉ & SKIN CONTACT

2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>			
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>			
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>			

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>			
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>			
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>			
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>			
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>			
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>			
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>			
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>			
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>			
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>			
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>			
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>			
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>			
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>			
2021	Polkura , Colchagua, Chile	<i>Syrah</i>			
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>			
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>			
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>			
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>			
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>			

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>		
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>		
La Cigarrera , 375mL	<i>Manzanilla</i>		
Península , Lustau, 750mL	<i>Palo Cortado</i>		
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>		

SWEET

Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>		
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>		

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
ACID TRIP Asnella / B.R.O.T. / Baga Nova High. Acid. Wines.	16
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 360 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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BEEES & 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 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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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 & Tangerine Powders	13.5
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GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	14
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LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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GINTONICS

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 Paco Pepe Andalucían 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
	11	39

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

BEER

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	6.5
Peroni, Lager—Italy	8.5
Estrella Galicia, Lager—Spain	8.5
R & D Brewing, Passionfruit Gose—NC	8.5
Fullsteam, Paycheck Pilsner—NC	8.5
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC	8.5
R & D Brewing, Passionfruit Gose—NC	8.5
Lynnwood Brewing Concern, Blonde Moment—NC	9.5
Fullsteam, Rocket Science IPA—NC	8.5
Jade IPA, Foothills Brewing—NC	8.5
Bull City, Off Main Cider—NC	8
Lynnwood Brewing, Bill & Ted’s Excellent Amber—NC	9.5
Allagash, Tripel—ME	10.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28