

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	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	JAMÓN MANGALICA 16 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	HOT COPPA 14 Andalucia, ES Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	SMOKIN' GOAT Islas Canarias, ES Pasteurized 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	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked		<i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Mahón, Manchego</i>
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón			

TAPAS

OLIVE OIL PANCAKES 8.5 Whipped Membrillo Butter, Maple Syrup	BURRATA** 12.5 Arugula, Basil, Truffle, Almonds
VEGETABLE BENEDICT 8.5 Squash, Garlic, Hollandaise	PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
JAMÓN SERRANO BENEDICT 9.5 Tomatoes, Hollandaise	POTATO TORTILLA 7.5 Chive Sour Cream
SHERRY MAPLE BACON 10.5 Pedro Ximenez Glaze, Hot Pimentón	BOQUERONES 7 Olives, Piquillo Peppers
ESTRELLADOS 11.5 Mangalica, Fries, Garlic Aioli	PRAWNS A LA PLANCHA 13.5 Red Chimichurri
TORRIJAS 8 Cinnamon Sugar, Crema Catalana, Strawberries	CRISPY COD 12.5 Lemon, Aioli
STEAK & EGGS 15.5 Red Chimichurri, Crispy Potatoes	GAMBAS AL AJILLO 11 Guindilla Pepper, Scallions, Garlic
CHORIZO MONTADITO 9 Scrambled Eggs, Smoked Pepper Aioli, Manchego	TROUT A LA PLANCHA 14.5 Vizcaina Sauce
MARINATED OLIVES & GIARDINIERA 6.5 Thyme, Lemon Zest	HARISSA CHICKEN THIGH 10.5 Aji Verde
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
CRISPY OYSTER MUSHROOM 12.5 Herb Mojo	BACON-WRAPPED DATES 8 Valdeón Mousse
ROASTED CORN 8 Scallion Aioli, Grape Tomatoes	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
BROCCOLINI 10.5 Lemon, Garlic	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil	PORK BELLY A LA PLANCHA 10.5 Quince Mostarda
ROASTED CARROTS 7.5 Mojo Verde Canario	MERGUEZ 9 Cucumbers, Tzatziki
ROASTED BEETS 9 Ajo Blanco, Balsamic	
ARTICHOKE HUMMUS 8.5 EVOO, Lavash	

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Little Gem Lettuce	WATERMELON SALAD 8.5 Harissa, Cucumbers, Feta
BIBB SALAD** 9.5 Almond Dressing, Onions, Goat Cheese	

LARGE PLATES

CHICKEN PIMIENTOS 25.5 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED BRANZINO 28.5 Salsa Verde, Fingerling Potatoes, Broccolini
HALF / FULL	
PAELLA VERDURAS 19 / 38 Scallions, Squash, Broccolini, Garlic Aioli	PAELLA MARISCOS 29 / 58 Calamari, Gambas, Mussels, Clams, Salmorreta
PAELLA SALVAJE 28 / 56 Chicken Thigh, Pork Belly, Chorizo, Chickpeas	PARRILLADA BARCELONA* 34.5 / 69 Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

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

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>	5.5	11	44
			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	12	48
			6.5	13	52
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>	5.5	11	44
			5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
			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

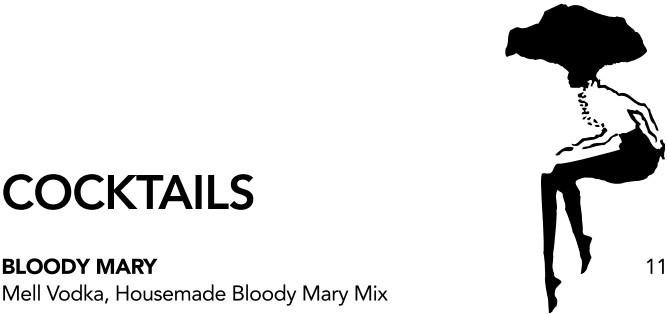
			3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>		6	48
La Cigarrera , 375mL	<i>Manzanilla</i>		9	36
Los Arcos , Lustau, 750mL	<i>Amontillado</i>		6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>		14	56
Península , Lustau, 750mL	<i>Palo Cortado</i>		9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>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

SWEET

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

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 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

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