

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

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

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

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

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

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

MAHÓN
Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

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

WOOLY WOOLY DIABLO
Castilla-La Mancha, ES
Semi-Firm, Sheep's Milk, Aged 5 Months, Espelette Pepper, Buttery, Semi-Sweet

WOOLY WOOLY BLACK GARLIC
Castilla-La Mancha, ES
Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet

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

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

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

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. Savory, Black Truffle

DUCK PROSCIUTTO 16
Indianapolis, IN
Moultard Dark Breast. Spiced, Tender, Sweet

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

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

TAPAS

PARFAIT Granola, Strawberries, Honey	7
TORRIJAS Citrus Cream, Strawberries	7.5
OLIVE OIL PANCAKES Membrillo Butter, Maple Syrup	8
ESTRELLADOS Fries, Sunny Side Up Egg, Jamón Ibérico	11.5
SHAKSHUKA Tomato, Egg	13.5
VEGETABLE BENEDICT Summer Squash, Hollandaise	8.5
JAMÓN SERRANO BENEDICT Pan Con Tomato, Hollandaise, Pimentón	9.5
STEAK & EGGS Red Chimichurri, Vital Farm Egg	15.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
ROASTED CARROTS Spiced Labneh	8
BROCCOLINI Idiazábal, Dijon Mustard	10.5
HEIRLOOM TOMATOES Sherry, Chives	10.5
ZUCCHINI Green Chermoula, Pimentón	7.5
HOUSE MADE FOCACCIA Rosemary, Sea Salt	4.5
PAN CON TOMATE Vine Tomatoes, Sourdough	6.5
BERENGENA FRITA Honey, Lemon Zest	9.5

HUMMUS Piquillo, Olive Oil	8.5
WHIPPED SHEEP'S CHEESE Truffle Honey	9.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
POTATO TORTILLA Chive Sour Cream	7.5
MARINATED BOQUERONES Grapefruit, Fennel	8.5
TUNA CRUDO* Piparra Mignonette	16.5
GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
PULPO A LA GALLEGA Creamer Potatoes, Olive Oil, Pimentón	16.5
SAUTÉED MUSSELS Coriander, Cumin	14.5
FAROE ISLAND SALMON Cucumbers, Sweet Peppers, Red Onions	15.5
CHICKEN THIGH Lemon Yogurt	10.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
PORK BELLY Cherry Pepper Chimichurri	10.5
MORUNO PORK Piquillo Pepper, Red Onions	10
SPICED BEEF EMPANADAS Red Pepper Sauce	8
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
ARUGULA Manchego, Apples, Cider	8.5
CANTALOUPE Serrano, Sherry, Chives	10.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE BRANZINO Carrots, Arugula, Pickled Red Onions	29.5
PAELLA VERDURAS Zucchini, Mushrooms, Carrots, Red Peppers	HALF / FULL 19 / 38
PAELLA MARISCOS Shrimp, Clams, Calamari, Mussels	29 / 58
PAELLA SALVAJE Pork Belly, Beef, Chicken	28 / 56
PARRILLADA BARCELONA* Chicken, Pork Loin, Strip Steak, Sausage	34.5 / 69
FIDEOS Sausage, Chicken, Egg, Pickled Red Onions	16 / 32

DESSERTS

OLIVE OIL CAKE Sea Salt	10.5
FLAN CATALÁN	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
BASQUE BURNT CHEESECAKE Strawberries	10.5
ARROZ CON LECHE Cinnamon	7

EXECUTIVE CHEF RICARDO MIRANDA | SOUS CHEF EMMANUEL PIGON

*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
NV	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
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
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2024	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
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	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

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	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>	6.5	13	52
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
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
2021	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>	6	12	48
2025	La Vinyeta, 'Juanito' , Emporda, Spain	<i>Monastrell</i>	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
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	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	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
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>	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Catón , Alvear, 375mL	<i>Oloroso</i>	13	52
East India Solera , Lustau, 750mL	<i>Oloroso</i>	13.5	54
Asuncion , Alvear, 375mL	<i>Oloroso Dulce</i>	9	72
	<i>Oloroso</i>	13.5	54

SWEET

Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	3oz	bottle
Toro Albala , 1994, 375mL	<i>Pedro Ximénez</i>	9.5	38
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	80
	<i>Pedro Ximénez</i>	15	60

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.		18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.		14
BIO-CURIOUS Diorama / Sotabosc / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.		17.5

COCKTAILS

BLOODY MARY Reyka Vodka, Housemade Bloody Mary Mix	11
MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11

BEEES & 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 Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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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	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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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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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.	15.5
CATALAN Paco Pepe Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	

VALENCIAN Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordes 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, Big Cypress Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT Estrella Galicia, Lager—Spain Green Bench, Sunshine City IPA—FL Hidden Springs, Orange Crush Wheat—FL	caña	doble
	4.5	9
	4.25	8.5
	4.5	9

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Peroni, Lager—Italy	9
Green Bench, Postcard Pilsner—FL	8.5
Cigar City, Fancy Papers Hazy IPA—FL	9
Motorworks, Adoptable, Lager—FL (16oz)	8.5
Ology, Rainbow Colored Glasses—FL	12
Lagunitas, Maximus IPA—CA	9
Coppertail Free Dive, IPA—FL	8.5
Copperpoint, Everflow IPA—FL	9
Magnanimous Brewing, Juice Lord IPA—FL (16oz)	13.5
Cigar City, Maduro Brown Ale—FL	8.5
Cigar City Cider & Meade, Golden—FL	9
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Keel Farms, Elderberry Cider—FL (16oz)	9
Trabanco, Cosecha, Sidra Natural (700mL)—FL	36