

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	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	HOT COPPA Andalucia, ES Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn	14
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	SMOKIN' GOAT Islas Canarias, ES Pasteurized Semi-Soft Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	<i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Mahón, Manchego, Membrillo</i>	
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex		

TAPAS

OLIVE OIL PANCAKES Whipped Membrillo Butter, Maple Syrup	8.5	WHIPPED SHEEP'S CHEESE Pimentón, Lavash	8.5
SHERRY MAPLE BACON Pedro Ximenez Glaze, Hot Pimentón	10.5	QUESO A LA PLANCHA Caña De Cabra, Pimentón	10
GAUCHO SAUSAGE MONTADITO Scrambled Eggs, Smoked Pepper Aioli, Mahón	9	POTATO TORTILLA Chive Sour Cream	7.5
VEGETABLE BENEDICT* Spinach, Garlic, Hollandaise	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
JAMÓN SERRANO BENEDICT* Tomatoes, Hollandaise	9.5	BOQUERONES Olives, Piquillo Peppers	7
STEAK & EGGS* Red Chimichurri, Crispy Potatoes	15.5	MUSSELS Sofrito	14.5
TORRIJAS Macerated Strawberries, Crema Catalana	8	PRAWNS A LA PLANCHA Red Chimichurri	13.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	STEAMED CLAMS Sausage, Black Garlic	15.5
ROASTED CARROTS Mojo Verde Canario	7.5	HARISSA CHICKEN THIGH Aji Verde	10.5
CRISPY BRUSSEL SPROUTS Walnut Agrodolce	10.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	BACON-WRAPPED DATES Valdeón Mousse	8
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	PORK BELLY A LA PLANCHA Quince Mostarda	10.5
RED PEPPER HUMMUS Piquillo Pepper Purée, Lavash	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Little Gem Lettuce	11
CANTALOUPE SALAD Crispy Serrano, Sheep's Cheese, Mint	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
PAELLA VERDURAS Cabbage, Mushrooms, Broccoli, Delicata, Garlic Aioli	19 / 38
PAELLA MARISCOS Calamari, Prawns, Mussels, Clams, Salmorreta	29 / 58
PAELLA SALVAJE Chicken Thigh, Pork Belly, Chorizo, Chickpeas	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

OLIVE OIL CAKE Sea Salt	10.5
FLAN CATALÁN	8
ARROZ CON LECHE Cinnamon	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
BASQUE BURNT CHEESECAKE Macerated Strawberries	10.5

EXECUTIVE CHEF EMILIO GARCIA

SOUS CHEFS FRANCISCO GUERRA & DEON DAVIS

*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	12	48
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
2022	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
2024	La Vineyta, 'Pipa',	Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	Bico Amarelo,	Vinho Verde, Portugal	<i>Alvarinho</i>	4.5	9	36
2025	Aylin,	San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	12	48
2025	Bodega Cerro Chapeu,	Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	11	44
2024	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Haus Rothenberg, Feinherb,	Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	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 Aví,	Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko,	Central Valley, Chile	<i>Sauvignon Blanc</i>	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	13	52
2024	Glup Glup,	Cariñena, Spain	<i>Tempranillo</i>	6.5	14	56
2023	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	(L) 53
2024	Sotabosc,	Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers,	Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	Vins de Pedra, Negre de Folls,	Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2021	Península, Vino de Montaña,	Sierra De Gredos, Spain	<i>Trepat Blend</i>	5.5	11	44
2022	Uva de Vida, Biografico,	Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020	Gota, Bergamota,	Douro, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Nova,	Bairrada, Portugal – Served Chilled	<i>Touriga Nacional</i>	6	12	48
2023	Quieto, Gran Corte,	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>	6.75	14	56
2024	Casas del Bosque,	Casablanca, Chile	<i>Syrah</i>	6.5	15	60
2022	Garage Wine Company, Revival,	Maule, Chile	<i>Pinot Noir</i>	7	14.5	58
2020	Alto de la Ballena,	Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
			<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

Jarana,	Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera,	1L	<i>Manzanilla</i>	6	48
Los Arcos,	Lustau, 750mL	<i>Amontillado</i>	9	93
Península,	Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años,	El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion,	Alvear, 375mL	<i>Oloroso</i>	13	52
			13.5	54

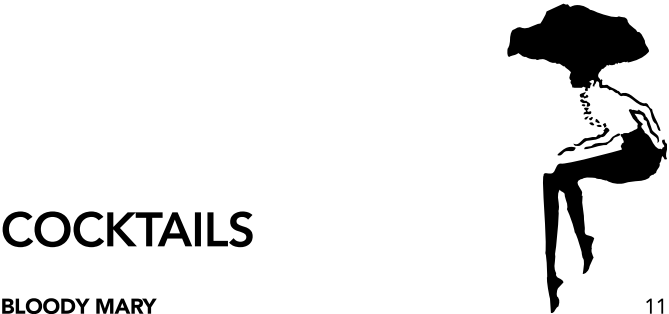
SWEET

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

WINE FLIGHTS

3 Half Glasses

TRUST FALL	18.5
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.	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 Mell 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
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
PASSENGER PRINCESS MEll Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
GIN & JUS Paco Pepe London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit Powder & Tangerine Powder	14
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
GINTONICS Inspired by three of Spain’s most iconic regions.	15
CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 10.5 pitcher 38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family Vodka, Peach Nectar, Grapefruit	glass 13 carafe 52
BEER	
DRAFT Ordell, Lagerado—CO Crooked Stave, New Zealand Pilsner—CO Ratio, Repeater Pale Ale—CO Denver Beer Co. Incredible Pedal IPA—CO	caña 3.75 doble 7.5 4.25 8.5 3.75 7.5 4 8
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Peroni, Lager—Italy Firestone Walker, 805 Cerveza—CA Elevation, 8 Second Kolsch—CO Dry Dock, Apricot Blonde—CO Crooked Stave, Petit Rose Sour—CO Avery, Electric Sunshine Tart Ale—CO Odell, Hazer Tag IPA—CO Melvin Brewing, IPA—WY Ska Brewing, Modus Hoperandi—CO Telluride, Face Down Brown—CO Left Hand, Milk Stout—CO Great Divide, Yeti Imperial Stout—CO Down East Cider, Original—MA Isastegi, Sagardo Natural Cider—Spain (750mL)	7 8 7 7.5 8 10 8.5 8.5 9.5 8 8 9 9.5 36