

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE

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

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

ALISIOS

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

AGED MANCHEGO

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

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. Creamy, Mild

DRUNKEN GOAT

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

IDIAZÁBAL

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

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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA

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

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla Y León, ES
Mountain Air-Cured Ibérico Pork Sausage.
Peppery & Rich

QUESO DE TRUFA

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

APERITIVO BOARD

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

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

TAPAS

OLIVE OIL PANCAKES

Salted Butter, Maple Syrup

TORRIJAS

Apple, Cinnamon

GRILLED VEGETABLE FRITTATA

Basil Aioli

VEGETABLE BENEDICT

Squash, Onion, Hollandaise

JAMÓN SERRANO BENEDICT

Tomato, Hollandaise

SHRIMP & GRITS

Roasted Peppers, Shallots

HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side-Up Egg

CHORIZO MIGAS

Fried Egg, Garlic Aioli

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

GREEN BEANS

Lemon, Aleppo Pepper

CRISPY CAULIFLOWER

Olive Tapenade

COLLARD GREENS

Fennel

SEARED CABBAGE

Romesco

GRILLED BROCCOLINI

Grain Mustard Aioli

BRUSSELS SPROUTS

Maple-Sherry Vinaigrette

HUMMUS

Lavash, Salsa Verde

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

POTATO TORTILLA

Chive Sour Cream

CHAMPIÑONES

Ellijay Farms
Garlic, Scallions

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MONKFISH A LA PLANCHA

Pepper, Kohlrabi Escabeche

SMOKED SALMON MONTADITO

Cream Cheese, Capers, Red Onion

BOQUERONES

Garlic, Lemon, Parsley, Raisins

MUSSELS AL DIABLO

Roasted Tomatoes

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

PRAWNS A LA PARRILLA

Piperade

BACON-WRAPPED DATES

Valdeón Mousse

GRILLED CHICKEN THIGH

Aji Amarillo

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

FIELD GREENS

Manchego, Lemon Vinaigrette

ARUGULA SALAD

Cranberry, Pepitas, Balsamic

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Potatoes, Arugula Salad

PAELLA VERDURAS

Green Bean, Mushroom, Squash

PAELLA MARISCOS

Gambas, Mussels, Clams, Calamari

PAELLA SALVAJE

Ground Pork, Chicken, Chorizo, Garbanzo Beans

PARILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Cherries

ARROZ CON LECHE

Coconut Milk, Cinnamon

EXECUTIVE CHEF CHRISTOPHER LI | SOUS CHEF TYLER WALLACE

*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	Xarel-lo Blend	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal	Trepat	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2022	Menade , Rueda, Spain	Verdejo	6.5	13	52
2022	Le Naturel , Navarra, Spain	Garnacha Blanca	6.25	12.5	50
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2023	La Vineyta, 'Pipa' , Montilla-Moriles, Spain	Malvasia	6.25	12.5	50
2021	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2022	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	6	12	48
2020	Capítulo 7 , Mendoza, Argentina	Pedro Ximénez	5.5	11	44
2023	Aylin , San Antonio, Chile	Pedro Ximénez	5	10	40
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Sauvignon Blanc	6	12	48
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2022	Iniceri, Abisso , Sicily, Italy	Petit Manseng Blend	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	Catarratto	6	12	48
		Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	Mencia	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5	10	40
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	5.5	11	44
			6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	Prieto Picudo	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	5	10	40
2022	Glup Glup , Cariñena, Spain	Garnacha	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	Tempranillo	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	Mencia	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Trepat Blend	5.5	11	44
2022	Camino de Navaherros , Sierra De Gredos, Spain	Monastrell	5	10	40
2021	Uva de Vida, Biográfico , Toledo, Spain	Garnacha	6.25	12.5	50
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Tempranillo, Graciano	7	14	56
2020	Earth First, Crianza , Mendoza, Argentina	Bobal	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	Malbec	5.75	11.5	46
2023	Belinda , Mendoza, Argentina – Served Chilled	Cabernet Franc, Malbec	6.5	13	52
2020	Peñalolen , Maipo, Chile	Bonarda, Pedro Ximénez	5	10	40
2019	Polkura , Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2022	Casas del Bosque , Casablanca, Chile	Syrah	6.5	13	52
2021	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7	14	56
2018	Alto de la Ballena , Maldonado, Uruguay	País	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 375mL	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8.5	34
Carlos VII , Alvear, 375mL	Amontillado	6	48
Península , Lustau, 750mL	Palo Cortado	13.5	54
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
Marques de Poley , Toro Albala, 500mL	Oloroso	12	48
		10	60

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala , 1999, 375mL	Pedro Ximénez	9	36
Solera 1927 , Alvear, 375mL	Pedro Ximénez	20	80
		16	64

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / 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
BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples	15
GRENACHE (ON THE ROCKS) Le Naturel / Camino De Navaherros / Coster Dels Olivers All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella	17.5
ACID TRIP Asnella / B.R.O.T. / Negre De Folls High. Acid. Wines.	15

COCKTAILS

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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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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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
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PICA PICA Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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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, Bee Pollen & Dragonfruit 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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LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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GINTONICS

Inspired by three of Spain's most iconic regions.	15
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CATALAN Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman's 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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	10.5	38
Dark Rum, Guava Nectar		

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

BEER

DRAFT	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Creature Comforts, Tropicália IPA—GA	4.5	9
Glover Park, Witness Belgian Wit—GA	4	8
Sweetwater, 420 Pale Ale—GA	4.25	8.5

BOTTLES & CANS	
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	8
Wild Heaven, Emergency Drinking Beer—GA	7.5
Yuengling, Light—PA	6.5
Pabst Blue Ribbon (16oz.)—IL	6
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Three Taverns, Rapturous Raspberry Sour—GA	8.5
Wild Heaven, White Blackbird—GA	8.5
Terrapin, Recreation Ale—GA	7
Monday Night Brewing, Slap Fight IPA—GA	8.5
Jekyll Brewing, Hop Dang Diggity IPA—GA	8
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	11
Left Hand, Milk Stout—CO	9.5

