

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

SOBRASADA

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

FUET

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

CHORIZO PICANTE

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

IDIAZÁBAL

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

AGED MANCHEGO

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

SMOKIN' GOAT

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

DRUNKEN GOAT

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

VALDEÓN

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

SAN SIMÓN

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

ALISIOS

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

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JAMÓN MANGALICA

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

MAXORATA

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy

QUESO DE TRUFA

Jumilla, ES
Semi-Hard, Goat Milk, Black Truffle. Savory, Piquant

APERITIVO BOARD

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

Jamón Serrano, Fuet, Mahón, Manchego, Pickled Vegetables, Olives, Pickled Guindillas, Patatas Bravas

TAPAS

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

GRILLED BROCCOLINI

Charred Lemon Vinaigrette

10.5

JAMON SERRANO BENEDICT

Pan Con Tomate, Hollandaise, Pimentón

9.5

MUSHROOMS A LA PLANCHA

Scallions, Urfa Pepper

12.5

VEGGIE BENEDICT

Spinach, Hollandaise

8.5

ROASTED CAULIFLOWER

Yogurt, Lemon

8.5

YOGURT PARFAIT

Cranberry Mermelada, Apple, Granola

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

CHORIZO MIGAS

Sunny Side Up Egg, Garlic Aioli

9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

TORRIJAS

Apples, Crema Catalana

8

GAMBAS AL AJILLO

Guindillas Peppers, Scallions, Garlic

11

FIDEOS

Sausage, Chicken, Egg, Peas

16.5

CHARCOAL-GRILLED PULPO

Fresno, Fingerling Potatoes

16.5

STEAK AND EGGS

Sunny Side Up Egg, Red Pepper Vinaigrette

15.5

CHARCOAL-GRILLED MAHI

Garlic, Shallots, Piquillo Peppers

14.5

QUESO A LA PLANCHA

Spicy Membrillo

10.5

SALMON A LA PLANCHA

Arugula, Fennel, Onions

14.5

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

4

PORK CHEEKS

Fennel Purée

12.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

CHISTORRAS

Red Wine, Onions

10.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

11.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

6.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

ROASTED CARROTS

Labneh, Sumac

8.5

BACON WRAPPED DATES

Valdeón Mousse

8

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

11

KALE SALAD

Quinoa, Cranberries, Champagne Vinaigrette

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

CHARCOAL-GRILLED BRANZINO

Potatoes, Roasted Carrots, Salsa Verde

29.5

PAELLA VERDURAS

Cauliflower, Fennel, Carrots, Herb Aioli

HALF / FULL

19 / 38

PAELLA MARISCOS

Shrimp, Littleneck Clams, Calamari

29 / 58

PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

28 / 56

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE

Cranberry Mermelada

10.5

EXECUTIVE CHEF JAVIER NARVAEZ | SOUS CHEF DAVID BRICEÑO

*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
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain
NV	Tierra Limpia, Brut Rosé , Penedès, Spain

WHITE

2023	Mila , Rías Baixas, Spain
2023	Rezabal , Getariako Txakolina, Spain
2022	Menade , Rueda, Spain
2023	Le Naturel , Navarra, Spain
2023	Pinord, Diorama , Penedès, Spain
2023	La Vinyeta, 'Pipa' , Emporda, Spain
2023	B.R.O.T., Blanc Inicial , Penedès, Spain
2023	Orto Vins, Les Argiles , Montsant, Spain
2019	Alvear, 3 Miradas , Montilla-Moriles, Spain
2022	Asnella , Vinho Verde, Portugal
2020	Capítulo 7 , Mendoza, Argentina
2023	Aylin , San Antonio, Chile
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay
2023	Iniceri, Abisso , Sicily, Italy
2023	Leitz, Feinherb , Rheingau, Germany

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain
2023	Familia Schroeder, Saurus , Patagonia, Argentina
2023	Christophe Avi , Agenais, France
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain

RED

2019	Nucerro, Reserva , Rioja, Spain
2020	Marqués de Tomares, Crianza , Rioja, Spain
2021	Pedro González Mittelbrunn , Castilla Y León, Spain
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain
2023	Glup Glup , Cariñena, Spain
2021	Azul y Garanza , Navarra, Spain
2016	Alberto Orte, A Portela , Valdeorras, Spain
2023	Sotabosc , Montsant, Spain
2020	Coster dels Olivers , Priorat, Spain
2022	Vins de Pedra, Negre de Folls , Conca De Barberá
2022	Primitivo Quiles, Cono 4 , Alicante, Spain
2020	Península, Vino de Montaña , Sierra De Gredos, Spain
2021	Uva de Vida, Biográfico , Toledo, Spain
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain
2021	Earth First, Clasico , Mendoza, Argentina
2021	Quieto, Gran Corte , Mendoza, Argentina
2021	Belinda , Mendoza, Argentina – Served Chilled
2020	Peñalolen , Maipo, Chile
2018	Polkura , Colchagua, Chile
2022	Casas del Bosque , Casablanca, Chile
2022	Garage Wine Company, Revival , Maule, Chile
2018	Alto de la Ballena , Maldonado, Uruguay
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon

SHERRY

DRY

Jarana , Lustau, 750mL
La Cigarrera , 375mL
Los Arcos , Lustau, 750mL
Península , Lustau, 750mL
15 Años , El Maestro Sierra, 375mL
Asuncion , Alvear, 375mL

SWEET

East India Solera , Lustau, 750mL
Nectar , Gonzalez Byass, 375mL
Toro Albala , 1999, 750mL
Solera 1927 , Alvear, 375mL

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
BIO-CURIOS Diorama / Pedro González Mittelbrunn / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / 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. / Belinda High. Acid. Wines.	15

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5.5	11	44
<i>Macabeo Blend</i>	7	14	56
<i>Trepat</i>	6.5	13	52
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6.25	12.5	50
<i>Garnacha Blanca</i>	5.5	11	44
<i>Xarel-lo</i>	4.75	9.5	38
<i>Malvasia</i>	6	12	48
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	6	12	48
<i>Arinto, Loureiro</i>	5.5	11	44
<i>Pedro Ximénez</i>	5	10	40
<i>Sauvignon Blanc</i>	6	12	48
<i>Chardonnay</i>	5	10	40
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Catarratto</i>	6	12	48
<i>Riesling</i>	6.5	13	52

	3oz	6oz	bottle
<i>Mencía</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Malvar, Airén</i>	5.5	11	44

	3oz	6oz	bottle
<i>Tempranillo</i>	7	14	56
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	5	10	40
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Mencía</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6.25	12.5	50
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepat Blend</i>	6	12	48
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Tempranillo, Graciano</i>	7.5	15	60
<i>Bobal</i>	6	12	48
<i>Malbec</i>	5.5	11	44
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Bonarda, Pedro Ximénez</i>	5	10	40
<i>Cabernet Sauvignon</i>	7	14	56
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	6	12	48
<i>Grenache Blend</i>	7	14	56
<i>Cabernet Blend</i>	6	12	48

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8.5	34
<i>Amontillado</i>	6	48
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	13	52
<i>Oloroso</i>	13.5	54

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9.5	38
<i>Pedro Ximénez</i>	20	160
<i>Pedro Ximénez</i>	15	60

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
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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
PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	14
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
GINTONICS Inspired by three of Spain's most iconic regions.	15
CATALAN Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
VALENCIAN Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
SANGRIA	
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, Big Cypress Vodka, Peach Nectar, Grapefruit	glass 13 carafe 52
BEER	
DRAFT J Wakefield Brewing, El Jefe—FL Wynwood Brewing, Laces IPA—FL	caña 4.75 doble 9.5
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT Peroni, Lager—Italy Estrella Damm, Daura Gluten-Free Lager—Spain La Tropical, Ambar Lager—FL Tripping Animals, No Mames, Mexican Lager—FL (16oz) Dogfish Head, Sea Quench Session Sour—DE Estrella Damm, Inedit—Spain Hitachino, Nest White—Japan Wynwood Brewing, La Rubia, Blonde—FL Dogfish Head, 60 Minute IPA—DE Civil Society, Fresh IPA—FL (16oz) Sun Lab, Sun Haze IPA—FL (16oz) Veza Sur, South Coast IPA—FL Lagunitas, Maximus IPA—CA Copperpoint, A-10 Red IPA—FL Cigar City, Maduro Brown Ale—FL Wynwood Brewing, Pops Porter—FL Trabanco, Cosecha, Sidra Natural (700mL)—Spain	7 9 9 9 12.5 8.5 12 14.5 8.5 8.5 14 12 8.5 9 9 8.5 8.5 8.5 9

