

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Pimentón

FUET

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FINOCCHIONA

Georgia, US
Pork Sausage With Fennel, Red Wine.
Rich, Complex

SOBRASADA

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

MAHÓN

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

SAN SIMÓN

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

ETXEGARAI

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

DRUNKEN GOAT

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

SMOKIN' GOAT

Islas Canarias, ES
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

DÉLICE DE BOURGOGNE

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

MAXORATA CON PIMENTÓN

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

JAMÓN MANGALICA

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

APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Manchego,
Fuet, Drunken Goat, Almonds, Olives*

TAPAS

OLIVE OIL PANCAKES

Cultured Membrillo Butter, Maple Syrup

ESTRELLADOS

Papas Fritas, Serrano Ham, Fried Egg

STEAK & EGGS*

Red Chimichurri

VEGGIE BENEDICT

Spinach, Hollandaise

SERRANO HAM BENEDICT

Hollandaise

SHRIMP & GRITS

Peppers, Sherry

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

SPICED CARROTS

Labneh

WHIPPED SHEEP'S CHEESE

Truffle, Honey

TURNIPS

Horseradish Gremolata

CAULIFLOWER

Spicy Almond Romesco

SWEET POTATO HUMMUS

Lavash

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

CRISPY SWEET POTATOES

Mustard Vinaigrette

DELICATA SQUASH

Garlic Oil, Sesame

P.E.I. MUSSELS*

Sofrito

LITTLENECK CLAMS

Sobrasada

SWORDFISH A LA PLANCHA

Salsa Verde

GRILLED SALMON

Fennel Salad

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

CRISPY PORK BELLY

Mojo Picante

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs in Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

GRILLED FLANK STEAK*

Red Chimichurri

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

KALE SALAD

Butternut Squash, Shallot-Thyme Vinaigrette, Valdeón

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Spiced Carrots, Crispy Potatoes

PAELLA VERDURAS

Delicata Squash, Cauliflower, Bell Peppers

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken

PAELLA MARISCOS

Shrimp, Calamari, Clams, Mussels

PARILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN

7

BASQUE BURNT CHEESECAKE

RC Farms Gala Apples

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF BRAD WEBB | SOUS CHEF CESAR DIAZ

*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>	5.25	10.5	42
2021 AT Roca, Reserva, Brut Nature, Clas sic Penedès, Spain	<i>Macabeo Blend</i>	6.75	13.5	54
NV Tierra Limpia, Brut Rose n`, Penedes, Spain	<i>Trepap</i>	6.75	13.5	54

WHITE

2023 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2022 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023 B.R.O.T., Penedès, Spain	<i>Xarel-lo Riesling</i>	6.5	13	52
2021 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	7	14	56
2022 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2023 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	6	12	48

ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.75	9.5	38

RED

2019 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Viñedos Romantica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.75	9.5	38
2021 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2017 Alberto Orte, A Portela, Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepap Blend</i>	5.5	11	44
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2020 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 Garage Wine Company, Revival, Maule, Chile	<i>Pais</i>	5.75	11.5	46
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Grenache Blend</i>	8	16	64

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera, 1L	<i>Manzanilla</i>	9	93
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	14	84
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6.5	52
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	12.5	50

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	10	80
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	17	68

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Biográfico 17
Many of our wines use Biodynamic farming practices - here are three incredible examples

GRENA CHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Coster dels Olivers 18.5
All grenache, but grown in three distinctly different soil types: clay, granite, and llicorella

ACID TRIP Asnella / B.R.O.T / Belinda 16
High. Acid. Wines..

COCKTAILS



BLOODY MARY 10.5
Titos Vodka, Housemade Bloody Mary Mix

MIMOSA 10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

PICA PICA 12.5
Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon,
Aquafaba, Jalapeño

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

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 glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum 11 39
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Picker's Vodka, 13 55
Peach Nectar, Lemon, Grapefruit Bitters

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
Peroni, Lager - Italy 8.5
Wiseacre, Tiny Bomb Pilsner - TN 8
Ye Haw, Dunkel Dark Lager- TN 8
Yazoo, Hefeweizen - TN 7.5
Dogfish Head, Sea Quench Session Sour - DE 8.5
Founders, All Day IPA - MI 7.5
Wiseacre, Bow Echo Hazy IPA - TN 11
Jackalope, Thunder Ann Pale Ale - TN 8
Blackstone, Adam Bomb IPA - TN 8
Lagunitas, Maximus IPA - CA 8.5
Jackalope, Bearwalker Maple Brown - TN 8

CIDERS
Pomarina Brut Sidra (750mL) - Spain 42