

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	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	LARDO DE BELLOTTA IBÉRICO Andalucía, ES Cured Ibérico Pork Fat. Spiced, Creamy, Herbaceous	14
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	FINOCCHIONA California, US Pork Sausage With Fennel, Red Wine. Rich, Complex	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	MALVAROSA Valencia, ES Semi-Firm, Sheep's Milk, Aged 3 Months. Buttery, Rich	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	SMOKIN' GOAT Islas Canarias, ES Pasteurized Semi-Soft Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Marcona Almonds</i>	
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean				
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black				

TAPAS

OLIVE OIL PANCAKES Membrillo Butter, Pedro Ximenez Syrup	8	WHIPPED SHEEP'S CHEESE Pimentón, Pita	8.5
VEGETABLE BENEDICT* Spinach, Garlic, Hollandaise	7.5	POTATO TORTILLA Chive Sour Cream	7
SERRANO BENEDICT* Tomatoes, Hollandaise	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
TRES LECHES OVERNIGHT OATS Pepitas, Poached Pears	7.5	PRAWNS A LA PLANCHA Red Chimichurri	11.5
TORRIJAS Cinnamon Sugar, Crema Catalana, Pears	7.5	CRISPY FISH Lemon Aioli	12
SHERRY MAPLE BACON Pedro Ximenez Glaze, Hot Pimentón	9.5	PULPO A LA PLANCHA Chickpea Salad	15.5
MANGALICA ESTRELLADOS Fries, Garlic Aioli	11	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
STEAK AND EGGS Crispy Potatoes, Red Chimichurri	14.5	SEARED DIVER SCALLOPS Butternut Squash, Za'atar	18.5
CHORIZO MONTADITO Scrambled Egg, Smoked Pepper Aioli, Manchego	7	HARISSA CHICKEN THIGH Aji Verde	10
HOUSE MARINATED OLIVES Garlic, Citrus, Thyme, Giardiniera	5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
CRISPY CAULIFLOWER Salsa Verde	9	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
ROASTED CARROTS Harissa, Almond Dukkah	7.5	LAMB LOIN CHOP Pomegranate, Quinoa, Pine Nuts	16
ASPARAGUS Mustard Vinaigrette	9	BACON-WRAPPED DATES Valdeón Mousse	8
BURRATA Pears, Dill	11.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
PIQUILLO HUMMUS EVOO, Pita	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
KALE SALAD Pears, Manchego, Pepitas	9.5
ROASTED BEETS Orange, Almonds	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED STRIPED BASS Salsa Verde, Seasonal Salad	26.5
PAELLA VERDURAS Squash, Mushrooms, Cauliflower, Garlic Aioli	half / full / double 16 / 36 / 64
PAELLA MARISCOS P.E.I. Mussels, Clams, Calamari, Gambas, Salmorreta	28 / 56 / 98
PAELLA SALVAJE Chicken Thigh, Pork Belly, Chorizo, Chickpeas	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Pork Loin, Chicken, Chorizo	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BURNT BASQUE CHEESECAKE Honey Apples	9
CREPAS WITH SEASONAL FRUIT Pears, Citrus Cream, Pistachios	8

EXECUTIVE CHEF DANIEL LACOUNTE

*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
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-Lo</i>	4.75	9.5	38
2022 La Vineyta, ‘Pipa’, Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 Leitz , Feinherb, Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2021 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 Christophe Avi, Agenais , France	<i>Cabernet Sauvignon</i>	4.5	9	36
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Airén, Malvar</i>	5.5	11	44
		5	10	40

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	6	12	48
2020 Bardos, Viñedos de Altura , Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6	12	48
2021 Azul y Garanza , Navarra, Spain (L)	<i>Tempranillo</i>	4.5	9	36
2017 Alberto Orte , A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	48
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Mencia</i>	6.5	13	52
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Trepát Blend</i>	5.25	10.5	42
2022 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha</i>	5.75	11.5	46
2021 Uva de Vida, Biográfico , Toledo, Spain	<i>Bobal</i>	5.25	10.5	42
2021 Earth First, Classic , Mendoza, Argentina	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Quieto, Gran Corte , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2021 Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>País</i>	5.75	11.5	46
2021 Dom. des Tourelles , Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion, Bodegas Tradicion , 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 1L		9.5	76
Los Arcos , Lustau, 750mL	<i>Manzanilla</i>	8.5	93
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	11.5	46
Asuncion , Alvear, 375mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	11	44

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
		15	60

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 / Pedro González / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
ACID TRIP Asnella / L’Alpage / Belinda	15
High. Acid. Wines.	

COCKTAILS

BLOODY MARY Mell Vodka, Housemade Bloody Mary Mix	10
MIMOSA Choice of: Classic with Fresh Squeezed OJ, Guava-Lavender-Lemon or Orange-Peach-Grapefruit	10.5
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	6
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table	12
SUMMER STREET SLING Chamomile Infused Mell Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
BOURBON SPICE RACK Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
LAIRD’S WAY Monkey Shoulder Scotch, Dolin Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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 pitcher 9.5 34
GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe 12.5 50
BEER	
DRAFT Odell, Lagerado - CO La Cumbre, Slice of Hefen - NM Ratio Beerworks, Dear You French Saison - CO Denver Beer Co., Incredible Pedal IPA - CO	caña doble 3.75 7.5 4.25 8.5 3.75 7.5 4 8
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT Clausthaler Dry-Hopped, Non-Alcoholic Crooked Stave, New Zealand Pilsner – CO Firestone Walker, 805 Cerveza – CA Dry Dock, Apricot Blonde – CO Crooked Stave, Petit Rose Sour – CO Estrella Damm, Daura Gluten-Free Lager – Spain Elevation, 8 Second Kolsch - CO Peroni, Lager – Italy Melvin Brewing, IPA – WY Odell, Hazer Tag Hazy IPA – CO Ska Brewing, Modus Hoperandi – CO Telluride, Face Down Brown – CO Hitachino, Nest White – Japan Avery, Electric Sunshine Tart Ale – CO Maredsous, Tripel – Belgium Left Hand, Milk Stout – CO Great Divide, Yeti Imperial Stout – CO	7 6.5 8 7 8 10 8.5 7.5 8 9.5 8.5 8 8 14 8.5 13 8 9
CIDERS Down East Cider, Original Blend – MA Isastegi, Sagardo Natural Cider (750mL) – Spain Pomarina Brut Sidra (750mL) – Spain	9.5 36 42

