

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	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	HOT COPPA Andalucia, ES Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn
BASQUE SALAMI Chicago, US Berkshire Pork Peppery, Fruity	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
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	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
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	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>

TAPAS

SHERRY MAPLE BACON Pedro Ximenez Glaze, Hot Pimentón	10.5	PIQUILLO HUMMUS Lavash, Chives	7.5
OLIVE OIL PANCAKES Whipped Membrillo Butter, Maple Syrup	8.5	WHIPPED SHEEP'S CHEESE Pimentón, Lavash	8.5
VEGETABLE BENEDICT* Spaghetti Squash, Hollandaise	8.5	POTATO TORTILLA Chive Sour Cream	7.5
JAMÓN SERRANO BENEDICT* Tomatoes, Hollandaise	9.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
TORRIJAS Macerated Apples, Crema Catalana	8	PRAWNS A LA PLANCHA Aji Amarillo, Red Onions	15
ESTRELLADOS* Jamón Ibérico, Fries, Garlic Aioli	11.5	MARINATED BOQUERONES Piparras, Castelvetrano Olives	8.5
BRAISED GIGANTE BEANS Jamón Ibérico, Egg	8	MUSSELS Sofrito, Saffron	14.5
SHAKSHUKA Egg, Peppers	11.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
STEAK & EGGS* Red Chimichurri, Crispy Potatoes	15.5	RAINBOW TROUT Mojo Verde	14.5
CHORIZO MONTADITO Scrambled Eggs, Smoked Pepper Aioli, Mahón	9	HARISSA CHICKEN THIGH Aji Verde	10.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	TRUFFLED BIKINI Jamón Serrano, Mahón	9.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	BISON COCA Aleppo Pepper, Pickled Onions, Mint	12.5
CRISPY BRUSSELS SPROUTS Golden Raisin Agrodolce	9.5	PORK BELLY Mojo Rojo	11
CHAMPIÑONES Black Garlic Aioli	10.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Little Gem Lettuce	11
ICEBERG SALAD Champagne Vinaigrette, Manchego, Golden Raisins, Marcona Almonds	12.5
QUINOA SALAD Lemon Vinaigrette, Watercress, Apples, Feta	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Salsa Verde, Fingerling Potatoes, Carrots	29.5
PAELLA VERDURAS Sweet Potatoes, Carrots, Brussels Sprouts, Cauliflower, Garlic Aioli	HALF / FULL 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
ARROZ CON LECHE Cinnamon	10
FLAN CATALÁN	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
BASQUE BURNT CHEESECAKE Poached Apples	10.5

EXECUTIVE CHEF TOMMY LACZYNSKI
EXECUTIVE SOUS CHEF FRANCIS BERRIOS | SOUS CHEF ELIZABETH IBARRA

*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>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	6	12	48
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	7.25	14.5	58
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2022	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6.25	12.5	50
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6	12	48
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2023	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6	12	48
			6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2023	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5.75	11.5	46

RED

2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	7	14	56
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	4.75	9.5 (L)	53
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	6	12	48
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	7.5	15	60
2024	La Vinyeta, 'Juanito' , Emporda, Spain	<i>Monastrell</i>	5.5	11	44
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Uva de Vida, Biografico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

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
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13.4	54
Catón , Alvear, 375mL	<i>Oloroso</i>	13.5	54
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	13.5	54
		8.5	51

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1988, 375mL	<i>Pedro Ximénez</i>	16	64
		18	72

WINE FLIGHTS

3 Half Glasses

TRUST FALL

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.

BIO-CURIOUS

Diorama / Abisso / Biográfico

Many of our wines use Biodynamic farming practices, here are three incredible examples

HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte

Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS

BLOODY MARY

Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA

Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS

MEll Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS

Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

DOS PENÍNSULAS

Libélula Joven Tequila, Peninsula Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK

Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA

P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

GINTONICS

Inspired by three of Spain's most iconic regions.

CATALAN

Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN

Paco Pepe Andalucian 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

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family
Vodka, Peach Nectar, Grapefruit

BEER

DRAFT

Ordell, Lagerado—CO	caña	doble
Crooked Stave, New Zealand Pilsner—CO	3.75	7.5
Ratio, Repeater Pale Ale—CO	4.25	8.5
Denver Beer Co. Incredible Pedal IPA—CO	3.75	7.5
	4	8

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT		7
Peroni, Lager—Italy		8
Firestone Walker, 805 Cerveza—CA		7
Estrella Damm, Daura Gluten-Free Lager—Spain		8.5
Elevation, 8 Second Kolsch—CO		7.5
Crooked Stave, New Zealand Pilsner—CO		8
Dry Dock, Apricot Blonde—CO		8
Crooked Stave, Petit Rose Sour—CO		10
Avery, Electric Sunshine Tart Ale—CO		8.5
Odell, Hazer Tag IPA—CO		8.5
Melvin Brewing, IPA—WY		9.5
Ska Brewing, Modus Hoperandi—CO		8
Telluride, Face Down Brown—CO		8
Left Hand, Milk Stout—CO		8
Great Divide, Yeti Imperial Stout—CO		9
Down East Cider, Original—MA		9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)		36