

barcelona

BRUNCH

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

<p>JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet</p>	<p>SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean</p>	<p>DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked</p>	<p>JAMÓN MANGALICA 16 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty</p>
<p>FUET California, US Pork Sausage. Rich, Garlic, Black</p>	<p>MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty</p>	<p>CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy</p>	<p>WAGYU CECINA 14 Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey</p>
<p>SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón</p>	<p>VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent</p>	<p>AGED MAHÓN Islas Baleares, ES Hard Cow's Milk, Aged 1 Year, Olive Oil Rubbed, Salty, Sharp</p>	<p>LOMO IBÉRICO DE BELLOTA 16 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón</p>
<p>BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity</p>	<p>AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex</p>	<p>CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild</p>	<p>QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant</p>
<p>CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón</p>	<p>IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity</p>	<p>DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy</p>	<p>DUCK PROSCIUTTO 16 New York, US Moullard Dark Breast. Spiced, Tender, Sweet</p>
<p>SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns</p>			<p>APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks</p>

Patatas Bravas, Jamón Serrano, Basque Salami, Idiazábal, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata

TAPAS

<p>SMOKED SALMON BENEDICT 12.5 Hollandaise</p>	<p>HUMMUS 7.5 Tahini, Lavash</p>
<p>VEGETABLE BENEDICT 8.5 Spinach, Piquillos, Hollandaise</p>	<p>PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli</p>
<p>JAMON SERRANO BENEDICT 9.5 Hollandaise</p>	<p>POTATO TORTILLA 7.5 Chive Sour Cream</p>
<p>TORRIJAS 8 Crema Catalana, Quince</p>	<p>HAMACHI CRUDO* 14.5 Aji Amarillo</p>
<p>OLIVE OIL PANCAKES 8.5 Cinnamon Butter, Maple Syrup</p>	<p>MARINATED BOQUERONES 7 Green Olives, Piquillo Peppers</p>
<p>STEAK & EGG* 15.5 Red Chimichurri, Farm Egg</p>	<p>MUSSELS AL DIABLO 14.5 Lobster, Broth, Tomato</p>
<p>MANGALICA ESTRELLADOS 11.5 Fries, Sunny Side Up Egg, Garlic Aioli</p>	<p>GAMBAS AL AJILLO 11 Guindilla Peppers, Scallions, Garlic</p>
<p>GAUCHO SAUSAGE 7 Chimichurri</p>	<p>PULPO A LA PARRILLA 16.5 Confit Fingerlings, Olives</p>
<p>CHAMPIÑONES 10.5 Salsa Verde, Red Wine Vinaigrette</p>	<p>HAPUKU A LA PLANCHA 14.5 Vizcaina, Gremolata</p>
<p>SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions</p>	<p>GRILLED CHICKEN THIGH 10.5 Aji Verde</p>
<p>GRILLED BROCCOLINI 10.5 Gribichi, Lemon</p>	<p>BACON-WRAPPED DATES 8.5 Valdeón Mousse</p>
<p>ROASTED CABBAGE 8.5 Piquillos, Almonds, Chimichurri</p>	<p>JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli</p>
<p>CAULIFLOWER 9.5 Aji Amarillo Vinaigrette</p>	<p>LAMB CHOP 19.5 Tzatziki</p>
<p>RAINBOW CARROTS 8.5 Pistachios, Spinach</p>	<p>SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce</p>
<p>CRISPY OYSTER MUSHROOMS 12.5 Mojo Verde Aioli</p>	<p>ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce</p>
<p>EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil</p>	
<p>WHIPPED SHEEP'S CHEESE 8.5 <i>Queen's Harvest</i> Pimentón, Truffle Honey</p>	

SALADS

<p>ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce</p>
<p>ENDIVE 10.5 Queso De Trufa, Figs, Walnuts</p>
<p>KALE SALAD 9 <i>Earth N Eats</i> Pears, Walnuts</p>
<p>CHICKEN PIMIENTOS 25.5 Potatoes, Lemon, Hot Cherry Peppers</p>
<p>WHOLE ROASTED BRANZINO 29.5 Baby Carrots, Kale Salad</p>
<p>PAELLA VERDURAS HALF / FULL 19 / 38 Carrots, Cauliflower, Squash, Shiitake Mushrooms, Pickled Onions, Piquillos</p>
<p>PAELLA MARISCOS 29 / 58 Calamari, Mussels, Clams, Shrimp</p>
<p>BRUNCH FIDEOS 17 / 34 Chicken, Gaucho Sausage, Egg</p>
<p>PAELLA SALVAJE 28 / 56 Pork Belly, Gaucho Sausage, Chicken, Pork Loin</p>
<p>PARRILLADA BARCELONA* 34.5 / 69 Strip Steak, Chicken, Pork Loin, Gaucho Sausage</p>

DESSERTS

<p>FLAN CATALÁN 8</p>
<p>BASQUE BURNT CHEESECAKE 10.5 Apple Compote</p>
<p>CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble</p>
<p>CREPAS WITH SEASONAL FRUIT 8.5 <i>Earth-n-Eats Farm</i> Walnuts, Quince, Citrus Cream</p>
<p>OLIVE OIL CAKE 10.5 Sea Salt</p>

EXECUTIVE CHEF JOSE GOMEZ VENTURA SOUS CHEF DANIEL PIERCE & JOSE AGUILAR

*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>	5.5	11	44
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	1752 Gran Tradición , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.75	9.5	38
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Almacenista, 'Gonzalez Obregon' , Lustau, 750mL	<i>Amontillado</i>	11	66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	13	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	8.5	68
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	10	60

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1988, 375mL	<i>Pedro Ximénez</i>	20	160
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>		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 / Abisso / Biografico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo 16
High. Acid. Wines.



COCKTAILS

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 11
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

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

GIN & JUS 11
Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

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

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

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

NON-ALC WHITE OR RED SANGRIA **glass pitcher**
NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint 9.5 34

WHITE OR RED SANGRIA **glass pitcher**
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar 10.5 38

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

BEER

DRAFT **caña doble**
Estrella Galicia, Lager—Spain 4.25 8.5
Port City, Optimal Wit—D.C. 4 8
DC Brau, The Corruption IPA—D.C. 4.25 8.5
Right Proper, Raised by Wolves IPA—D.C. 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Peroni, Lager—Italy 8.5
Heineken, Light—Holland 7.5
Estrella Damm, Inedit—Spain 11
Pabst Blue Ribbon (16oz)—IL 6
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Atlas, Blood Orange Gose—D.C. 8
RAR, Nanticoke Nectar IPA—MD 8.5
Flying Dog, The Truth Imperial IPA—MD 8
Allagash, Tripel—MN 11
Austin Eastciders, Original Dry Cider—TX 8
ANXO, District Dry Cider—D.C. 10
Isastegi, Sagardo Natural Cider (750mL)—Spain 28