

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

SOBRASADA

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

SALCHICHÓN DE VIC

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

FUET

California, US
Pork Sausage. Rich, Garlic, Black

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

CHORIZO PICANTE

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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

SAN SIMÓN

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

DÉLICE DE BOURGOGNE

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

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

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

MAHÓN

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

JAMÓN MANGALICA

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

DUCK PROSCIUTTO

New York, US
Moulted Dark Breast. Spiced, Tender, Sweet

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

WAGYU CECINA

Chicago, US
Cured Beef For 12-16 Weeks, Pressed & Cold Smoked With Hickory Pepperi, Smokey

APERITIVO BOARD

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

Patatas Bravas, Jamón Serrano, Fuet, Idiazabal, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata

TAPAS

PARFAIT 8.5
Granola, Apples, Honey

STEAK & EGG* 15.5
Red Chimichurri, Farm Egg

JAMON SERRANO BENEDICT 8.5
Hollandaise

SALMON BENEDICT 12.5
Hollandaise

VEGETABLE BENEDICT 8.5
Kale, Piquillos, Hollandaise

MANGALICA ESTRELLADOS 11.5
Fries, Sunny Side Up Egg, Garlic Aioli

OLIVE OIL PANCAKES 8.5
Butter, Maple Syrup

TORRIJAS 8
Crema Catalana, Blood Orange

CHARRED BROCCOLINI 10.5
Bagna Cauda

SWISS CHARD 8
Golden Raisins

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

FRIED OYSTER MUSHROOMS 12.5
Mojo Verde Aioli

PICKLED BEETS 8.5
Crème Fraîche, Almonds

CAULIFLOWER 9
Turmeric, Pickled Onions

SMOKED HUMMUS 7.5
Tahini, Lavash

WHIPPED SHEEP'S CHEESE 8.5
Pimentón, Truffle Honey

POTATO TORTILLA 7.5
Chive Sour Cream

GRILLED SWEET POTATOES 9
Smoked Pepper Vinaigrette

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 6
Olives, Roasted Peppers, Onions

PULPO A LA PARRILLA 16.5
Confit Fingerlings, Olives

CRUDO* 15.5
Hamachi, Jalapeño, Herb Oil

MUSSELS AL DIABLO 14.5
Sofrito

HALIBUT A LA PLANCHA 15.5
Fennel, Chickpeas

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

PRAWNS 15
Harissa Vinaigrette

GRILLED CHICKEN THIGH 10.5
Dill, Lemon

FLANK STEAK 14.5
Chimichurri

WAGYU CARPACCIO* 13
Capers, Mustard Vinaigrette

ROASTED PORK BELLY 10.5
Aji Amarillo

CHORIZO W/ SWEET & SOUR FIGS 11.5
Sherry Vinegar, Garlic

BACON-WRAPPED DATES 8.5
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

NY STRIP 16.5
Truffle Vinaigrette

FABADA 10.5
Morcilla, Cannelini Beans

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD 8.5
Migas, Manchego

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Carrots, Kale Salad

BRUNCH FIDEOS 16.5 / 33
Chorizo, Gaucho, Egg, Garlic

PAELLA VERDURAS 19 / 38
Butternut Squash, Cauliflower, Fennel

PAELLA MARISCOS 29 / 58
Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE 28 / 56
Chicken, Chorizo, Gaucho Sausage, Pork Belly

PARILLADA BARCELONA* 34.5 / 69
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 8.5
Apples, Pecans

BASQUE BURNT CHEESECAKE 10.5
Luxardo Cherries

EXECUTIVE CHEF CHRISTINA BRADSHAW SOUS CHEFS JUAN DE JESUS & HAMSEL KNAUTH

*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	Xarel-lo Blend	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

WHITE

2022	Neboa , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.75	13.50	54
2023	Menade , Rueda, Spain	Verdejo	6.5	13	52
2022	Le Naturel , Navarra, Spain	Garnacha Blanca	6	12	48
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2022	Asnella , Vinho Verde, Portugal	Pedro Ximénez	6	12	48
2020	Capítulo 7 , Mendoza, Argentina	Arinto, Loureiro	5.5	11	44
2024	Aylin , San Antonio, Chile	Pedro Ximénez	5	10	40
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Sauvignon Blanc	5.5	11	44
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2023	Iniceri, Abisso , Sicily, Italy	Petit Manseng Blend	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	Catarratto	6	12	48
		Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	Mencia	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	5	10	40
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	6	12	48
			5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2022	Pedro González Mittelbrunn , Castilla Y León, Spain	Tempranillo	6	12	48
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Prieto Picudo	5	10	40
2022	Glup Glup , Cariñena, Spain	Tempranillo	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	Garnacha	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	Tempranillo	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	Mencia	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	Garnacha, Cariñena	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	Trepat Blend	5.5	11	44
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Monastrell	4.75	9.5	38
2021	Uva de Vida, Biográfico , Toledo, Spain	Garnacha, Piñuela	6.5	13	52
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Tempranillo, Graciano	7	14	56
2021	Earth First, Clasico , Mendoza, Argentina	Bobal	6	12	48
2023	Belinda , Mendoza, Argentina – Served Chilled	Malbec	5	10	40
2021	Quieto, Gran Corte , Mendoza, Argentina	Bonarda, Pedro Ximénez	5	10	40
2020	Peñalolen , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2021	Polkura , Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2022	Casas del Bosque , Casablanca, Chile	Syrah	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7	14	56
2019	Alto de la Ballena , Maldonado, Uruguay	País	5.75	11.5	46
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	Cabernet Franc Blend	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Grenache Blend	7	14	56
		Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
Tradicion , Bodegas Tradicion, 750mL	Fino	5.5	44
La Cigarrera , 375mL	Manzanilla	9	72
Los Arcos , Lustau, 750mL	Amontillado	8	32
Almacenista, 'Gonzalez Obregon' , Lustau, 750mL	Amontillado	6	48
Carlos VII , Alvear, 375mL	Amontillado	11	66
Península , Lustau, 750mL	Amontillado	13	52
15 Años , El Maestro Sierra, 375mL	Palo Cortado	8.5	68
Marques de Poley , Toro Albala, 375mL	Oloroso	12	48
	Oloroso	10	60

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	8.5	68
Toro Albala , 1988, 375mL	Pedro Ximénez	9	36
Solera 1927 , Alvear, 375mL	Pedro Ximénez	20	160
	Pedro Ximénez	60	

WINE FLIGHTS

3 Half Glasses

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

BIO-CURIOUS Diorama / Abisso / Clos Lojen
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Cuvée Paul
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / B.R.O.T. / Negre De Folls
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

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

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

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
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar
glass pitcher
10.5 38

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

BEER

DRAFT
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
Pabst Blue Ribbon (16oz)—IL 6
Estrella Damm, Inedit—Spain 11
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Atlas, Blood Orange Gose—D.C. 8
Bell's, Oberon Eclipse Citrus Wheat—MI 7.5
Old Ox, Golden Ox—VA 8.5
Atlas, Ponzi IPA—D.C. 8.5
RAR, Nanticoke Nectar IPA—MD 8.5
Flying Dog, The Truth Imperial IPA—MD 8
Allagash, Tripel—MN 11
The Duck-Rabbit, Milk Stout—NC 7.5
Duclaw, Sweet Baby Jesus Porter—MD 7
Old Ox, Black Ox Rye Porter—VA 9
Austin Eastciders, Original Dry Cider—TX 8
ANXO, District Dry Cider—D.C. 10
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

