

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

<p><b>JAMÓN SERRANO</b> Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet</p>	<p><b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean</p>	<p><b>DRUNKEN GOAT</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked</p>	<p><b>JAMÓN MANGALICA</b> 16 Castilla Y León, ES Aged 36-42 Months, Acorn &amp; Pasture Fed Mangalica. Marbled, Tender, Nutty</p>
<p><b>FUET</b> California, US Pork Sausage. Rich, Garlic, Black</p>	<p><b>MAHÓN</b> Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty</p>	<p><b>CABRA ROMERO</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy</p>	<p><b>WAGYU CECINA</b> 14 Illinois, US Aged 12-16 Weeks, Pressed &amp; Cold Smoked Wagyu. Hickory Pepper, Smokey</p>
<p><b>SORIA CHORIZO</b> California, US Pork Sausage. Smoky, Garlic, Pimentón</p>	<p><b>VALDEÓN</b> Castilla Y León, ES Creamy Blue, Cow &amp; Goat's Milk, Cave-Aged 2 Months. Mildly Pungent</p>	<p><b>AGED MAHÓN</b> Islas Baleares, ES Hard Cow's Milk, Aged 1 Year, Olive Oil Rubbed, Salty, Sharp</p>	<p><b>LOMO IBÉRICO DE BELLOTA</b> 16 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón</p>
<p><b>BASQUE SALAMI</b> Illinois, US Berkshire Pork, Peppery, Fruity</p>	<p><b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex</p>	<p><b>CAÑA DE CABRA</b> Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild</p>	<p><b>QUESO DE TRUFA</b> 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant</p>
<p><b>CHORIZO PICANTE</b> La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón</p>	<p><b>IDIAZÁBAL</b> País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity</p>	<p><b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy</p>	<p><b>DUCK PROSCIUTTO</b> 16 New York, US Moullard Dark Breast. Spiced, Tender, Sweet</p>
<p><b>SALCHICHÓN DE VIC</b> Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns</p>			<p><b>APERITIVO BOARD</b> 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><b>SMOKED SALMON BENEDICT</b> 12.5 Hollandaise</p>	<p><b>PATATAS BRAVAS</b> 8.5 Salsa Brava, Garlic Aioli</p>
<p><b>VEGETABLE BENEDICT</b> 8.5 Kale, Piquillos, Hollandaise</p>	<p><b>POTATO TORTILLA</b> 7.5 Chive Sour Cream</p>
<p><b>JAMON SERRANO BENEDICT</b> 9.5 Hollandaise</p>	<p><b>MARINATED BOQUERONES</b> 7 Green Olives, Piquillo Peppers</p>
<p><b>TORRIJAS</b> 8 Crema Catalana, Pear</p>	<p><b>MUSSELS AL DIABLO</b> 14.5 Lobster, Broth, Tomato</p>
<p><b>OLIVE OIL PANCAKES</b> 8.5 Cinnamon Butter, Maple Syrup</p>	<p><b>HAMACHI CRUDO*</b> 14.5 Aji Amarillo</p>
<p><b>STEAK &amp; EGG*</b> 15.5 Red Chimichurri, Farm Egg</p>	<p><b>GAMBAS AL AJILLO</b> 11 Guindilla Peppers, Scallions, Garlic</p>
<p><b>MANGALICA ESTRELLADOS</b> 11.5 Fries, Sunny Side Up Egg, Garlic Aioli</p>	<p><b>PULPO A LA PARRILLA</b> 16.5 Confit Fingerlings, Olives</p>
<p><b>GAUCHO SAUSAGE</b> 7 Chimichurri</p>	<p><b>TROUT A LA PLANCHA</b> 14.5 Vizcaina, Gremolata</p>
<p><b>CHAMPIÑONES</b> 10.5 Salsa Verde, Red Wine Vinaigrette</p>	<p><b>GRILLED CHICKEN THIGH</b> 10.5 Aji Verde</p>
<p><b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5 Lemon Zest, Cumin, Onions</p>	<p><b>PORK BELLY</b> 10.5 Mojo Rojo</p>
<p><b>GRILLED BROCCOLINI</b> 10.5 Gribichi, Lemon</p>	<p><b>BACON-WRAPPED DATES</b> 8.5 Valdeón Mousse</p>
<p><b>ROASTED CABBAGE</b> 8.5 Piquillos, Almonds, Chimichurri</p>	<p><b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7.5 Garlic Aioli</p>
<p><b>CAULIFLOWER</b> 9.5 Aji Amarillo Vinaigrette</p>	<p><b>FLANK STEAK</b> 15.5 Chimichurri</p>
<p><b>RAINBOW CARROTS</b> 8.5 Pistachios, Spinach</p>	<p><b>WAGYU CARPACCIO*</b> 13 Capers, Mustard Vinaigrette</p>
<p><b>CRISPY OYSTER MUSHROOMS</b> 12.5 Mojo Verde Aioli</p>	<p><b>LAMB CHOP</b> 19.5 Tzatziki</p>
<p><b>EGGPLANT CAPONATA</b> 7.5 Bell Peppers, Balsamic, Basil</p>	<p><b>SPICED BEEF EMPANADAS</b> 8.5 Red Pepper Sauce</p>
<p><b>WHIPPED SHEEP'S CHEESE</b> 8.5 <i>Queen's Harvest</i> Pimentón, Truffle Honey</p>	<p><b>ALBONDIGAS</b> 9.5 Spiced Meatballs In Jamón-Tomato Sauce</p>
<p><b>HUMMUS</b> 7.5 Tahini, Lavash</p>	

### SALADS

<p><b>ENSALADA MIXTA</b> 11 Olives, Onions, Giardiniera, Gem Lettuce</p>
<p><b>ENDIVE</b> 10.5 Queso De Trufa, Figs, Walnuts</p>
<p><b>KALE SALAD</b> 9 <i>Earth N Eats</i> Pears, Walnuts</p>

### LARGE PLATES

<p><b>CHICKEN PIMIENTOS</b> 25.5 Potatoes, Lemon, Hot Cherry Peppers</p>
<p><b>WHOLE ROASTED BRANZINO</b> 29.5 Baby Carrots, Kale Salad</p>
<p><b>PAELLA VERDURAS</b> HALF / FULL 19 / 38 Carrots, Cauliflower, Squash, Shiitake Mushrooms, Pickled Onions, Piquillos</p>
<p><b>PAELLA MARISCOS</b> 29 / 58 Calamari, Mussels, Clams, Shrimp</p>
<p><b>BRUNCH FIDEOS</b> 17 / 34 Chicken, Gaucho Sausage, Egg</p>
<p><b>PAELLA SALVAJE</b> 28 / 56 Pork Belly, Gaucho Sausage, Chicken, Pork Loin</p>
<p><b>PARRILLADA BARCELONA*</b> 34.5 / 69 Strip Steak, Chicken, Pork Loin, Gaucho Sausage</p>

### DESSERTS

<p><b>FLAN CATALÁN</b> 8</p>
<p><b>BASQUE BURNT CHEESECAKE</b> 10.5 Apple Compote</p>
<p><b>CHOCOLATE CAKE</b> 9 Coffee Crème Anglaise, Almond Crumble</p>
<p><b>CREPAS WITH SEASONAL FRUIT</b> 8.5 <i>Earth-n-Eats Farm</i> Walnuts, Pear, Citrus Cream</p>
<p><b>OLIVE OIL CAKE</b> 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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	6.5	13	52

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Toro Albala</b> , 1988, 375mL	<i>Pedro Ximénez</i>	20	160
<b>Solera 1927</b> , 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