

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

FUET
California, US
Pork Sausage. Rich, Garlic, Black

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

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

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

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

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

VALDEÓN
Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

IDIAZÁBAL
País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

DRUNKEN GOAT
Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

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

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

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

JAMÓN MANGALICA 16
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey

LOMO IBÉRICO DE BELLOTA 16
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

DUCK PROSCIUTTO 16
New York, US
Moulard Dark Breast. Spiced, Tender, Sweet

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Patatas Bravas, Jamón Serrano, Salchichón De Vic, Idiazábal, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata

TAPAS

JAMON SERRANO BENEDICT 9.5
Hollandaise

VEGETABLE BENEDICT 8.5
Spinach, Piquillos, Hollandaise

TORRIJAS 8
Crema Catalana, Quince

SMOKED SALMON BENEDICT 12.5
Hollandaise

OLIVE OIL PANCAKES 8.5
Cinnamon Butter, Maple Syrup

STEAK & EGG* 15.5
Red Chimichurri, Farm Egg

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

GAUCHO SAUSAGE 7
Chimichurri

CHAMPIÑONES 10.5
Salsa Verde, Red Wine Vinaigrette

ROASTED CABAGGE 8.5
Piquillos, Almonds, Chimichurri

GRILLED BROCCOLINI 10.5
Gribichi, Lemon

CAULIFLOWER 9.5
Aji Amarillo Vinaigrette

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

RAINBOW CARROTS 8.5
Pistachios, Spinach

CRISPY OYSTER MUSHROOMS 12.5
Mojo Verde Aioli

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

WHIPPED SHEEP'S CHEESE 8.5
Queen's Harvest
Pimentón, Truffle Honey

HUMMUS 7.5
Tahini, Lavash

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

HAMACHI CRUDO* 14.5
Aji Amarillo

MARINATED BOQUERONES 7
Green Olives, Piquillo Peppers

MUSSELS AL DIABLO 14.5
Lobster, Broth, Tomato

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

PULPO A LA PARRILLA 16.5
Confit Fingerlings, Olives

SALMON A LA PLANCHA 14.5
Vizcaina, Gremolata

GRILLED CHICKEN THIGH 10.5
Aji Verde

BACON-WRAPPED DATES 8.5
Valdeón Mousse

FLANK STEAK 15.5
Chimichurri

PORK BELLY 10.5
Mojo Rojo

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

WAGYU CARPACCIO* 13
Capers, Mustard Vinaigrette

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

ENDIVE 10.5
Queso De Trufa, Figs, Walnuts

KALE SALAD 9
Earth N Eats
Pears, Walnuts

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Baby Carrots, Kale Salad

BRUNCH FIDEOS HALF / FULL 17 / 34
Chicken, Gaucho Sausage, Egg

PAELLA VERDURAS 19 / 38
Squash, Carrots, Parsnips, Pickled Onions, Piquillos

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

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

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

DESSERTS

FLAN CATALÁN 8

BASQUE BURNT CHEESECAKE 10.5
Apple Compote

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 8.5
Earth-n-Eats Farm
Walnuts, Quince, Citrus Cream

OLIVE OIL CAKE 10.5
Sea Salt

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>	3oz	6oz	bottle
2022	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

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

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	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
2024	No Es Pituko , Curicó Valley, Chile	<i>Cabernet Sauvignon</i>	6	12	48
		<i>Sauvignon Blanc</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2024	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2024	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2021	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Bobal</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2021	Peñalolen , Maipo, Chile	<i>Baga</i>	5.5	11 (L)	62
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2022	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<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 , 375mL	<i>Manzanilla</i>	9	72
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8	32
Almacenista, ‘Gonzalez Obregon’ , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Amontillado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	10	60

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
Toro Albala , 1988, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
	<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
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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	10.5	38
Dark Rum, Guava Nectar		

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