

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
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
MARINATED MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months In Herbed Citrus Oil
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy
TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy

VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent
AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp
SMOKIN’ GOAT Islas Canarias, ES Semi-Soft, Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months Red Wine Soaked
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

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep’s Cheese, Aged 4 Months. Black Truffle, Savory, Piquant	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
<i>Jamón Serrano, Salchichón De Vic, Idiazábal, Manchego, Eggplant Caponata, House Marinated Olives, Pickled Guindilla Peppers, Patatas Bravas</i>	

TAPAS

SERRANO HAM BENEDICT* Hollandaise	9.5
VEGETABLE BENEDICT* Spinach, Mushrooms, Hollandaise	8.5
HUEVOS A LA FLAMENCA* Peppers, Tomatoes	9
SALMON BENEDICT* Smoked Salmon, Hollandaise	12.5
TORRIJAS CATALAN Strawberry, Crema Catalana	8
SALMON MONTADITO Smoked Salmon, Ricotta, Capers, Onions	12.5
OLIVE OIL PANCAKES Membrillo Butter, Maple Syrup	8.5
ESCALIVADA Eggplant, Red Peppers, Sherry Vinaigrette	7.5
YOGURT PARFAIT Honey, Granola, Strawberry	8.5
MANGALICA ESTRELLADOS* Fries, Aioli, Farm Egg	11.5
STEAK AND EGG* Red Chimichurri, Farm Egg	15.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
TRUFFLE SHEEP’S CHEESE Pimentón, Truffle Honey	9.5
CAULIFLOWER Romesco	9.5
TUNA TARTAR* Ajo Blanco, Shallots	17

BROCCOLINI Garlic, Chili Flakes, Lemon	10.5
ARTICHOKES HUMMUS Pepitas, Olive Oil	8.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
POTATO TORTILLA Chive Sour Cream	7.5
PULPO A LA GALLEGA Potatoes, Sweet Pimentón, Olive Oil	16.5
SALPICÓN DE MARISCOS Octopus, Mussels, Scallops, Gambas	13.5
MUSSELS Sofrito	14.5
GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
BACON WRAPPED DATES Valdeón Mousse	8
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
PORK BELLY Celery Root Purée, Red Wine Glaze	10.5
TRUFFLED BIKINI Jamón Serrano, Fresh Mahón, Garlic Aioli	8.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
FLANK STEAK* Chimichurri	15.5
BONE MARROW Bacon Mostarda	14.5
WAGYU BEEF CARPACCIO* Manchego, Crispy Capers, Mustard	13.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BEEF SALAD** Mint Yogurt, Lemon, Walnuts	8.5
MELON SALAD Sheep’s Cheese, Serrano	8.5

LARGE PLATES

BRUNCH FIDEOS Gaucho Sausage, Egg	16.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Arugula, Salad, Fingerling Potatoes	29.5
PAELLA VERDURAS Green Squash, Peas, Green Beans, Red Peppers, Squash, Pickled Onions	HALF / FULL 18 / 36
PAELLA MARISCOS Prawns, Mussels, Calamari, Clams	29 / 58
PAELLA SALVAJE Chicken, Gaucho Sausage, Pickled Red Onions	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
CREPAS WITH SEASONAL FRUIT** Strawberry, Mint, Citrus Cream, Walnuts	8.5
BASQUE BURNT CHEESECAKE Bluberry Compote	10.5
ARROZ CON LECHE Vanilla Bean	7

EXECUTIVE CHEF CESAR MAYORGA | SOUS CHEF CRISTOFER RUIZ

*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.
Items marked with ** are related to tree nuts. 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	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</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>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
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
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	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>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	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
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
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
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
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2023	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
2020	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 , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista, ‘Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
		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, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
		16	64

WINE FLIGHTS

3 Half Glasses	
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
BIO-CURIOUS Diorama / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	15
ACID TRIP Rezabal / B.R.O.T. / Baga Novo High. Acid. Wines.	16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style	14.5

COCKTAILS

BLOODY MARY 360 Vodka, Housemade Bloody Mary Mix	11
AGUA DE VALENCIA Cava, Orange Liqueur Cocchi Americano, Fresh Squeezed Orange Juice	11
MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
GIN & JUS** Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
GINTONICS Inspired by three of Spain’s most iconic regions.	15
CATALAN Paco Pepe Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
VALENCIAN Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
GALICIAN Paco Pepe 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, Blue Ridge Vodka, Peach Nectar, Grapefruit	glass carafe 13 52
BEER	
DRAFT Estrella Galicia, Lager—Spain Port City, Optimal Wit—D.C. Aslin, Orange Starfish, Hazy IPA—VA DC Brau, Public Pale Ale—D.C.	caña doble 4.25 8.5 4 8 4.25 8.5 4.25 7.5
BOTTLES & CANS Heineken, Light—Holland Peroni, Lager—Italy Pabst Blue Ribbon (16oz.)—IL Estrella Damm, Daura Gluten-Free Lager—Spain Atlas, Blood Orange Gose—D.C. Founders, All Day IPA—MI Atlas, Ponzi IPA—D.C. Flying Dog, The Truth Imperial IPA—MD Austin Eastciders, Original Dry Cider—TX Isastegi, Sagardo Natural Cider (750mL)—Spain	7.5 8.5 6.5 8.5 8 7 8 8.5 8 28