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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

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

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

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

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

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

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

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

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

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

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

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

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

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn Marbled, Tender, Nutty

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, Marinated Olives, Marcona Almonds, Guindilla Peppers, Caponata

TAPAS

SMOKED SALMON BENEDICT* 12.5
Hollandaise

VEGETABLE BENEDICT* 8.5
Arugula, Piquillos, Hollandaise

TORRIJAS 8
Crema Catalana, Quince Compote

JAMON SERRANO BENEDICT* 9.5
Hollandaise

OLIVE OIL PANCAKES 8.5
Cinnamon Butter, Maple Syrup

JAMÓN IBÉRICO, ESTRELLADOS 11.5
Fries, Sunny Side Up Egg, Garlic Aioli

STEAK & EGG* 15.5
Red Chimichurri, Farm Egg

GAUCHO SAUSAGE 7
Chimichurri

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

BRUSSELS SPROUTS 10.5
Smoked Pepper Sauce

CAULIFLOWER 9.5
Eart N eats
Yellow Pepper Vinaigrette, Pickled Onions

KABOCHA SQUASH 9.5
Earth N Eats
Pomegranate

CRISPY OYSTER MUSHROOMS 12.5
Tartare

RAINBOW CARROTS 8.5
Pistachios, Spinach

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

WHIPPED SHEEP'S CHEESE 8.5
Pimentón, Truffle Honey

HUMMUS 7.5
Tahini, Lavash

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA* 7.5
Chive Sour Cream

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

SALMON CRUDO* 14.5
Aleppo Pepper, Radish

MARINATED BOQUERONES 7
Green Olives, Piquillo Peppers

SEABASS A LA PLANCHA* 15
Escalivada, Bilbaina

MUSSELS AL DIABLO 14.5
Tomatoes, Garlic, Chili Flakes

PULPO A LA PARRILLA 16.5
Confit Fingerlings, Soubise

GRILLED CHICKEN THIGH 10.5
Aji Verde

BACON-WRAPPED DATES 8.5
Valdéon Mousse

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

PORK BELLY 10.5
Aji Amarillo

FLANK STEAK* 15.5
Chimichurri

WAGYU CARPACCIO* 13.5
Capers, Arugula, Manchego

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SALADS

KALE SALAD 8.5
Earth N Eats
Radish, Pecans, Pomegranate

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

PICKLED BEETS 8.5
Tzatziki

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Baby Carrots, Arugula

BRUNCH FIDEOS HALF / FULL 17 / 34
Chistorra, Pork Belly, Egg

PAELLA VERDURAS 19 / 38
Cauliflower, Peppers, Brussels Sprouts, Squash, Mushrooms, Pickled Onions, Piquillos

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

PAELLA SALVAJE 28 / 56
Pork Belly, Chorizo Chistorra, Pork Loin, Chicken

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

DESSERTS

TORTA DE SANTIAGO 10.5
Pear

FLAN CATALÁN 8

BASQUE BURNT CHEESECAKE 10.5
Apple Compote

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10.5
Sea Salt

ICE CREAM 5
Vanilla, Pistachio

SORBET 5
Mango

EXECUTIVE CHEF JOSE GOMEZ VENTURA | SOUS CHEF ANTONIO ALVARADO

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Please inform your server if a person in your party has a food allergy

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Buy a $50 gift card and receive a $10 bonus

WINES BY THE GLASS

SPARKLING

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.5	11	44
2022	**Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain	*Xarel-lo*	7	14	56
NV	**Tierra Limpia, Brut Rosé** Penedès, Spain	*Trepat*	6.5	13	52

WHITE

			3oz	6oz	bottle
2025	**Mila,** Rías Baixas, Spain	*Albariño*	6.5	13	52
2025	**Menade,** Rueda, Spain	*Verdejo*	6	12	48
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7.25	14.5	58
2025	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5	10	40
2025	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2024	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2025	**Orto Vins, Les Argiles,** Montsant, Spain	*Macabeo*	7	14	56
2023	**Alvear, 3 Miradas,** Montilla-Moriles, Spain	*Pedro Ximénez*	6	12	48
2024	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2025	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2026	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5.5	11	44
2025	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2025	**Iniceri, Abisso,** Sicily, Italy	*Catarratto*	6	12	48
2024	**Haus Rothenberg, Feinherb,** Nahe, Germany	*Riesling*	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2025	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
2025	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2025	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6	12	48
2025	**No Es Pituko,** Curicó Valley, Chile	*Sauvignon Blanc*	5.5	11	44

RED

			3oz	6oz	bottle
2020	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
2023	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	7	14	56
2025	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2023	**Azul y Garanza,** Navarra, Spain	*Tempranillo*	4.75	9.5	(L) 53
2019	**Alberto Orte, A Portela,** Valdeorras, Spain	*Mencía*	6.5	13	52
2025	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6	12	48
2023	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	7.5	15	60
2025	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	5.5	11	44
2024	**La Vinyeta, Bongo*,** Emporda, Spain	*Monastrell*	5	10	40
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	6.5	13	52
2022	**Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7	14	56
2020	**Gota, Bergamota,** Dão, Portugal	*Touriga Nacional Blend*	6.25	12.5	50
2023	**Caves São João, Baga Novo,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2023	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	6.5	13	52
2022	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	7	14	56
2022	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2024	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7.25	14.5	58
2022	**Garage Wine Company, Revival,** Maule, Chile	*País*	5.75	11.5	46
2022	**Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	5.5	11	44
2025	**Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	6	12	48

SHERRY

DRY

			3oz	bottle
Jarana, Lustau, 750mL		*Fino*	5.5	44
Los Arcos, Lustau, 750mL		*Amontillado*	6	48
Almacenista, 'Gonzalez Obregon', Lustau, 750mL		*Amontillado*	11	66
Península, Lustau, 750mL		*Palo Cortado*	8.5	68
15 Años, El Maestro Sierra, 375mL		*Oloroso*	12	48
Marques de Poley, Toro Albala, 375mL		*Oloroso*	10	60

SWEET

		3oz	bottle
Bodegas Gómez Nevado, 750mL	*Abocado*	10	80
East India Solera, Lustau, 750mL	*Oloroso Dulce*	8.5	68
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	9	36
Toro Albala, 1999, 750mL	*Pedro Ximénez*	20	160
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	16	64

WINE FLIGHTS

3 Half Glasses

TRUST FALL 18.5
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años 16
A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS Diorama / Abisso / Biografico 14.5
Many of our wines use Biodynamic farming practices, here are three incredible examples.

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte 16
Some relationships are worth celebrating. Wines and people who helped shape our list



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) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
Prairie Organic Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Hayman's London Dry Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

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

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 12.5
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

MR. ROGERS 14
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

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

	glass	pitcher
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10.5	38
GUNS & ROSÉS 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
Pabst Blue Ribbon (16oz)—IL	6
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Atlas, Blood Orange Gose—D.C.	8
Right Proper, Lil Wit—D.C.	8
Estrella Damm, Inedit—Spain	11
Atlas, Ponzi IPA—D.C.	8.5
RAR, Nanticoke Nectar IPA—MD	8.5
Lagunitas, Maximus IPA—CA	8.5
Flying Dog, The Truth Imperial IPA—MD	8
Allagash, Tripel—MN	11
ANXO, District Dry Cider—D.C.	10
Isastegi, Sagardo Natural Cider (750mL)—Spain	28