

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
Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

NDUJA
Chicago, US
Spicy, Spreadable Salami

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

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

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

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

BASQUE SALAMI
Chicago, US
Berkshire Pork, Peppery, Fruity

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

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

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

SMOKIN' GOAT
Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days.
Smoked, Creamy, Mild

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

ALISIOS
Islas Canarias, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

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

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

MARINATED MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months
In Herbed Citrus Oil

GIVE THE GIFT OF BARCELONA

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

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

WAGYU CECINA 14
Chicago US
Cured Beef For 12-16 Weeks, Pressed And
Cold Smoked With Hickory Pepper, Smokey

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

DUCK PROSCIUTTO 14
New York, US
Moullard Dark Breast, Spiced, Tender, Sweet

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

*Jamón Serrano, Salchichón De Vic,
Idiazábal, Manchego, Eggplant Caponata,
House Marinated Olives, Pickled Guindilla
Peppers, Patatas Bravas*

TAPAS

SERRANO HAM BENEDICT 9.5
Hollandaise

VEGETABLE BENEDICT 8.5
Spinach, Mushrooms, Hollandaise

HUEVOS A LA FLAMENCA 9
Peppers, Tomatoes

SALMON BENEDICT 12.5
Smoked Salmon, Hollandaise

OLIVE OIL PANCAKES 8.5
Membrillo Butter, Maple Syrup

SALMON MONTADITO 12.5
Smoked Salmon, Ricotta, Capers, Onions

COCA DE SETAS 11.5
Cherry Tomatoes, Idiazábal

BOCATA DE TORTILLA 9.5
Mangalica

YOGURT PARFAIT 8.5
Honey, Granola, Apples

MANGALICA ESTRELLADOS* 11.5
Fries, Aioli, Farm Egg

STEAK AND EGG* 15.5
Red Chimichurri, Farm Egg

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

CAULIFLOWER 9.5
Romesco

BROCCOLINI 10.5
Garlic, Chili Flakes, Lemon

BRUSSELS SPROUTS 10.5
Pomegranate

ESCALIVADA 7.5
Eggplant, Red Peppers, Sherry Vinaigrette

GREEN BEANS 8.5
Bilbaina Sauce, Almonds

HUMMUS 7.5
Roasted Peppers

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

SALMON A LA PLANCHA 15.5
Arugula, Lemon, Pickled Onions

SALPICÓN DE MARISCOS 13.5
Octopus, Mussels, Scallops, Gambas

MUSSELS 14.5
Sofrito

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

TRUFFLED BIKINI 10.5
Jamón Serrano, Fresh Mahón, Garlic Aioli

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

PORK BELLY 10.5
Celery Root Purée, Red Wine Glaze

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

BEETS 8.5
Pecans, Sheep's Cheese

LARGE PLATES

BRUNCH FIDEOS 25.5
Chorizo, Gaucho Sausage, Egg

WHOLE ROASTED BRANZINO 29.5
Arugula Salad, Fingerling Potatoes

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS HALF / FULL 18 / 36
Butternut Squash, Oyster Mushrooms, Red Peppers, Green
Peppers, Pickled Onions

PAELLA MARISCOS 28 / 56
Prawns, Mussels, Calamari, Clams

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

PARILLADA BARCELONA* 31 / 62
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 8.5
Apple Confit, Citrus Cream, Walnuts

BASQUE BURNT CHEESECAKE 10.5
Pineapple Confit

ARROZ CON LECHE 7
Vanilla Bean

EXECUTIVE CHEF CESAR MAYORGA | SOUS CHEF SANTOS MELENDEZ

*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 | AT Roca, Reserva, Brut Nature , Classic Penedès, Spain | <i>Macabeo Blend</i> | 5.5 | 11 | 44 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | <i>Trepat</i> | 7 | 14 | 56 |
| | | | 6.5 | 13 | 52 |

WHITE

| | | | | | |
|------|--|----------------------------|------|------|--------|
| 2023 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 3oz | 6oz | bottle |
| 2023 | Rezabal , Getariako Txakolina, Spain | <i>Hondarribi Zuri</i> | 6 | 12 | 48 |
| 2022 | Menade , Rueda, Spain | <i>Verdejo</i> | 6.5 | 13 | 52 |
| 2021 | Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 6 | 12 | 48 |
| 2022 | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 5 | 10 | 40 |
| 2022 | B.R.O.T., Blanc Inicial , Penedès, Spain | <i>Xarel-lo, Riesling</i> | 4.75 | 9.5 | 38 |
| 2020 | Alvear, 3 Miradas , Montilla-Moriles, Spain | <i>Pedro Ximénez</i> | 6.25 | 12.5 | 50 |
| 2022 | Asnella , Vinho Verde, Portugal | <i>Pedro Ximénez</i> | 6 | 12 | 48 |
| 2020 | Capítulo 7 , Mendoza, Argentina | <i>Arinto, Loureiro</i> | 5.5 | 11 | 44 |
| 2023 | Aylin , San Antonio, Chile | <i>Pedro Ximénez</i> | 5 | 10 | 40 |
| 2022 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | <i>Sauvignon Blanc</i> | 5.5 | 11 | 44 |
| 2022 | Iniceri, Abisso , Sicily, Italy | <i>Petit Manseng Blend</i> | 6.5 | 13 | 52 |
| 2023 | Leitz, Feinherb , Rheingau, Germany | <i>Catarratto</i> | 6 | 12 | 48 |
| 2021 | L'Alpage , Rheingau, Germany | <i>Riesling</i> | 6.5 | 13 | 52 |
| | | <i>Chasselas</i> | 6.5 | 13 | 52 |

ROSÉ & SKIN CONTACT

| | | | | | |
|------|---|---------------------------|-----|-----|--------|
| 2022 | Liquid Geography , Bierzo, Spain | <i>Mencía</i> | 3oz | 6oz | bottle |
| 2023 | 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 |
| 2022 | Los Conejos Malditos, Blanco Con Madre , Toledo, Spain | <i>Malvar, Airén</i> | 6 | 12 | 48 |
| | | | 5.5 | 11 | 44 |

RED

| | | | | | |
|------|--|-------------------------------|------|---------|--------|
| 2018 | Nucerro, Reserva , Rioja, Spain | <i>Tempranillo</i> | 3oz | 6oz | bottle |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain | <i>Tempranillo</i> | 7 | 14 | 56 |
| 2021 | Pedro González Mittelbrunn , Castilla Y León, Spain | <i>Prieto Picudo</i> | 6 | 12 | 48 |
| 2020 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | <i>Tempranillo</i> | 5 | 10 | 40 |
| 2022 | Glup Glup , Cariñena, Spain | <i>Garnacha</i> | 6.5 | 13 | 52 |
| 2021 | Azul y Garanza , Navarra, Spain | <i>Tempranillo</i> | 4.5 | 9 | 36 |
| 2017 | Alberto Orte, A Portela , Valdeorras, Spain | <i>Tempranillo</i> | 4.75 | 9.5 (L) | 53 |
| 2023 | Sotabosc , Montsant, Spain | <i>Mencía</i> | 6.5 | 13 | 52 |
| 2022 | Vins de Pedra, Negre de Folls , Conca De Barberá | <i>Garnacha, Cariñena</i> | 6 | 12 | 48 |
| 2022 | La Vinyeta, Bongo* , Emporda, Spain | <i>Trepat Blend</i> | 5.5 | 11 | 44 |
| 2021 | Primitivo Quiles, Cono 4 , Alicante, Spain | <i>Trepat Blend</i> | 5 | 10 | 40 |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | <i>Monastrell</i> | 4.75 | 9.5 | 38 |
| 2021 | Uva de Vida, Biográfico , Toledo, Spain | <i>Garnacha, Piñuela</i> | 6.5 | 13 | 52 |
| 2022 | Bodegas Ponce, Clos Lojen , Manchuela, Spain | <i>Tempranillo, Graciano</i> | 7 | 14 | 56 |
| 2021 | Earth First, Classic , Mendoza, Argentina | <i>Bobal</i> | 6 | 12 | 48 |
| 2021 | Quieto, Gran Corte , Mendoza, Argentina | <i>Malbec</i> | 5 | 10 | 40 |
| 2020 | Belinda , Mendoza, Argentina – Served Chilled | <i>Cabernet Franc, Malbec</i> | 6.5 | 13 | 52 |
| 2020 | Peñalolen , Maipo, Chile | <i>Bonarda, Pedro Ximénez</i> | 5 | 10 | 40 |
| 2019 | Polkura , Colchagua, Chile | <i>Cabernet Sauvignon</i> | 6.75 | 13.5 | 54 |
| 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 |
| 2018 | Alto de la Ballena , Maldonado, Uruguay | <i>País</i> | 5.75 | 11.5 | 46 |
| 2021 | Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône | <i>Cabernet Franc Blend</i> | 5.5 | 11 | 44 |
| 2021 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | <i>Grenache Blend</i> | 7 | 14 | 56 |
| | | <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 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 / Clos Lojen 15
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / B.R.O.T. / Belinda 15
High. Acid. Wines.

COCKTAILS

BLOODY MARY 11
360 Vodka, Housemade Bloody Mary Mix

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

AGUA DE VALENCIA 11
Cava, Orange Liqueur
Cocchi Americano, Fresh Squeezed Orange Juice

BEEES & 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
360 Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura
Bitters, Cucumber

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
Raynal VSOP Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti,
Pasubio Vno Amaro, Orange, Angostura Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime,
Rosemary

VALENCIAN
Citadelle Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Citadelle 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 4.25 8.5
Port City, Optimal Wit—D.C. 4 8
DC Brau, Public Pale Ale—D.C. 4.25 7.5
Flying Dog, Bloodline IPA—MD 4.25 8.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic—Germany 7
Peroni, Lager—Italy 8.5
Heineken, Light—Holland 7.5
Pabst Blue Ribbon (16oz.)—IL 6.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Atlas, Blood Orange Gose—D.C. 8
Founders, All Day IPA—MI 7
Atlas, Ponzi IPA—D.C. 8
Flying Dog, The Truth Imperial IPA—MD 8.5
Austin Eastciders, Original Dry Cider—TX 8
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

