

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

NDUJA

Chicago, US
Spicy, Spreadable Salami

FUET

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE

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

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

SOBRASADA

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

VALDEÓN

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

DRUNKEN GOAT

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

TETILLA

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

MAHÓN

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

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

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroom, Smooth, Tangy

AGED MAHÓN

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

JAMÓN MANGALICA

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

WAGYU CECINA

Chicago, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey

DUCK PROSCIUTTO

New York, US
Moultard Dark Breast. Spiced, Tender, Sweet

QUESO DE TRUFA

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

APERITIVO BOARD

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

Jamón Serrano, Fuet, Manchego, Mahón, Guindilla Peppers, Caponata, House Marinated Olives, Patatas Bravas

TAPAS

YOGURT PARFAIT

Pears 8.5

SMOKED SALMON BENEDICT

Hollandaise 12.5

MANGALICA ESTRELLADOS

Fries, Piquillo Peppers, Sunny Egg, Aioli 11.5

CHORIZO MIGAS

Fried Egg 9.5

OLIVE OIL PANCAKES

Maple Syrup, Butter 8.5

SERRANO HAM BENEDICT

Hollandaise 9.5

STEAK & EGG*

Red Chimichurri 15.5

TORRIJAS

Honey, Pear 8

BRUNCH FIDEOS

Sausage, Egg, Squash, Brussels Sprouts 16.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 6.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

BRUSSELS SPROUTS

Horseradish, Cherry Peppers 9.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 7.5

WHIPPED SHEEP'S CHEESE

Truffle Honey 8.5

CHAMPIÑONES A LA PLANCHA

Salsa Verde 10.5

PIQUILLO HUMMUS

Oregano, Lavash 7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

POTATO TORTILLA

Chive Sour Cream 7.5

SALMON MONTADITO

Crema, Fraiche, Pickled Onion 13.5

TUNA CRUDO*

Dill, Pomegranate 15.5

BOQUERONES

Dill, Radish, Extra Virgin Olive Oil 6

SEARED PRAWNS

Vizcaina, Gremolata 15.5

GNOCCHI

Lobster 14.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic 11

PULPO A LA GALLEGA

Potatoes, Mojo Rojo 16.5

CRABCAKES

Smoke Pepper Aioli 15

ROCKFISH LA PLANCHA

Lentils 14.5

SHRIMP POLENTA

Chorizo 8

MUSSELS AL DIABLO

Lobster Broth, Tomatoes 14.5

GRILLED CHICKEN THIGH

Tahini 10.5

BACON-WRAPPED DATES

Valdeón Mousse 8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic 11.5

GRILLED PORK BELLY

Aji Amarillo 10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 11

PICKLED BEETS SALAD

Yogurt, Balsamic Vinegar 9.5

KALE SALAD

Grapes, Almonds 9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 25.5

WHOLE ROASTED BRANZINO

Ensalada Mixta, Brussels Sprouts, Lemon 29.5

PAELLA VERDURAS

Squash, Chickpeas, Carrots, Brussels Sprouts, Aioli 19 / 38

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp 29 / 58

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken Thigh, Chickpeas 28 / 56

SQUID INK FIDEOS

Calamari, Pickled Onion, Herb Aioli 15.5 / 31

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Pork Belly 34.5 / 69

DESSERTS

FLAN CATALÁN

8

BURNT BASQUE CHEESECAKE

Pears 10.5

CREPAS WITH SEASONAL FRUIT

Pears, Hazelnut-Chocolate 8.5

CHURROS

Chocolate 9

OLIVE OIL CAKE

Sea Salt 10.5

TORTA DE SANTIAGO

Apple Compote, Almonds 9.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

CHEF JOSE GOMEZ | CHEF AARON DANIELS | CHEF GIO DE JESUS

*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>Trepát</i>	7	14	56
			6.5	13	52

WHITE

2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	3oz	6oz	bottle
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>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
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6	12	48
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencia</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

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	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
2021	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepát Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2020	Filipe Ferreira , Douro, Portugal	<i>Touriga Blend</i>	5.75	11.5	46
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	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
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	<i>Grenache Blend</i>	7	14	56
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
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 / Clos Lojen 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (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. / Negre De Folls 15
High. Acid. Wines.

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto 13.5
Non alcoholic wines, all made using the process of dealcoholization

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

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
Tito's 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
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

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

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused 10.5
Dark Rum, Guava Nectar 38

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé, Etesia Vodka, Peach Nectar, Grapefruit 13 52

BEER

DRAFT
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
Avery, Island Rascal, Passion Fruit Witbeir—CO 8.5
Atlas, Blood Orange Gose—D.C. 8
Bell's, Oberon Eclipse Citrus Wheat—MI 7.5
Old Ox, Golden Ox—VA 8.5
Estrella Damm, Inedit—Spain 11
Atlas, Ponzi IPA—D.C. 8.5
RAR, Nanticoke Nectar IPA—MD 8.5
Flying Dog, The Truth Imperial IPA—MD 8
Guinness, Stout—Ireland 9
Austin Eastciders, Original Dry Cider—TX 8
ANXO, District Dry Cider—D.C. 10
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

