

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

Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

FUET

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

CHORIZO PICANTE

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

IBORES

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

AGED MAHÓN

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

TETILLA

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

DÉLICE DE BOURGOGNE

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

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

SMOKIN' GOAT

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

MAHÓN

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

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

JAMÓN MANGALICA

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

DUCK PROSCIUTTO

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

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

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,
Idiazábal, Guindilla Peppers, Almonds,
House Marinated Olives, Patatas Bravas*

TAPAS

VEGETABLE BENEDICT

Spinach, Garlic, Piquillo Peppers, Hollandaise

8.5

SERRANO HAM BENEDICT

Hollandaise

9.5

SMOKED SALMON BENEDICT

Hollandaise

12.5

MUSHROOM OMELETTE

Salsa Verde

7.5

SALMON MONTADITO

Crème, Pickled Onions

13.5

TORRIJAS

Crema Catalana, Blood Orange

8

YOGURT PARFAIT

Blood Orange

8.5

MANGALICA ESTRELLADOS

Mangalica, Fries, Piquillo Peppers, Sunny Egg, Aioli

11.5

STEAK & EGG*

Red Chimichurri

15.5

OLIVE OIL PANCAKES

Maple Syrup, Butter

8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

CAULIFLOWER

Charred Scallion, Tahini

9.5

HOUSE MADE SOURDOUGH FOCACCIA

Olive Oil, Sea Salt

4

PICKLED BEETS

Earth N Eats
Ricotta, Balsamic Vinaigrette

8.5

BROCCOLINI

Garlic, Chili Flakes, Lemon

10.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

CHAMPIÑONES A LA PLANCHA

Salsa Verde, Sherry Vinegar

10.5

MUSHROOM CROQUETTES

Mojo Verde

9.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

SPRING PEA HUMMUS

Sumac, Lavash

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

BOQUERONES

Dill, Radish, Extra Virgin Olive Oil

6

MUSSELS AL DIABLO

Lobster Broth

14.5

SALMON A LA PLANCHA

Fennel, Winter Citrus

16

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

GRILLED CHICKEN THIGH

Tahini

10.5

GRILLED PORK BELLY

Aji Amarillo

10.5

GAUCHO

Chimichurri

10

BACON-WRAPPED DATES

Valdeón Mousse

8

WAGYU CARPACCIO

Mustard Aioli, Arugula

13

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

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

KALE SALAD

Earth N Eats
Pears, Walnuts

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Potatoes, Carrots, Lemon

29.5

PAELLA VERDURAS

Cauliflower, Squash, Carrots, Piquillos, Mojo Verde

HALF / FULL

19 / 38

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

29 / 58

PAELLA SALVAJE

Chicken, Pork Belly, Gaucho Sausage, Chickpeas,
Pickled Onions

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BURNT BASQUE CHEESECAKE

Blood Orange Campari Marmalade

10.5

ICE CREAM

Vanilla, Pistachio

4

CHURROS

Chocolate

9

SORBET

Mango

4

EXECUTIVE CHEF BEN SCHRAMM | SOUS 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	Xarel-lo Blend	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

NV	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6	12	48
2024	Glup Glup , Cariñena, Spain	Garnacha	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.5	9	36
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	Garnacha	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	4.75	9.5	38
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	7.5	15	60
2024	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	5.5	11	44
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10	40
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	4.75	9.5	38
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	7	14	56
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6.5	13	52
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	6.25	12.5	50
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	5.5	11	(L) 62
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2022	Polkura , Colchagua, Chile	Syrah	6.75	13.5	54
2024	Casas del Bosque , Casablanca, Chile	Pinot Noir	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	País	7	14	56
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.75	11.5	46
			5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 375mL	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8	32
Almacenista, 'Gonzalez Obregon' , Lustau, 750mL	Amontillado	12	48
Península , Lustau, 750mL	Palo Cortado	11	66
15 Años , El Maestro Sierra, 375mL	Oloroso	8.5	68
Marques de Poley , Toro Albala, 375mL	Oloroso	12	48
		10	60

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Solera 1927 , Alvear, 375mL	Pedro Ximénez	8.5	68
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	16	64
		9	36

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)

ACID TRIP Asnella / B.R.O.T. / Baga Novo 16
High. Acid. Wines.

BIO-CURIOUS Diorama / Sotabosc / 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

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

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

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

GIN & JUS 11
Paco Pepe Andalucian 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

CATALAN
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucian 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
Heineken, Light—Holland 7.5
Avery, Island Rascal, Passion Fruit Witbeir—CO 8.5
Pabst Blue Ribbon (16oz)—IL 6
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Atlas, Blood Orange Gose—D.C. 8
Peroni, Lager—Italy 8.5
Bell's, Oberon Eclipse Citrus Wheat—MI 7.5
Estrella Damm, Inedit—Spain 11
Atlas, Ponzi IPA—D.C. 8.5
Allagash, Tripel—MN 11
RAR, Nanticoke Nectar IPA—MD 8.5
Flying Dog, The Truth Imperial IPA—MD 8
Austin Eastciders, Original Dry Cider—TX 8
ANXO, District Dry Cider—D.C. 10
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

