

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

CHORIZO PICANTE

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

SOBRASADA

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

FUET

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

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

Illinois, 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

SALMON MONTADITO

Crema, Fraiche, Pickled Onions

13.5

MUSHROOM CROQUETTES

Mojo Verde

9.5

SHRIMP POLENTA

Chorizo

8

HUMMUS

Tahini, Garlic, Lavash

7.5

SMOKED SALMON BENEDICT

Hollandaise

12.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

VEGETABLE BENEDICT

Broccolini, Hollandaise

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

SERRANO HAM BENEDICT

Hollandaise

9.5

HAMACHI CRUDO*

Cucumbers, Radish

14.5

YOGURT PARFAIT

Strawberries

8.5

BOQUERONES

Dill, Radish, Extra Virgin Olive Oil

6

MANGALICA ESTRELLADOS

Fries, Piquillo Peppers, Sunny Egg, Aioli

11.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

CHORIZO MIGAS

Fried Egg

9.5

CRABCAKES

Smoked Pepper Aioli

15

MUSHROOM OMELETTE

Salsa Verde

7.5

PULPO A LA PLANCHA

Potatoes, Mojo Rojo

16.5

STEAK & EGG*

Red Chimichurri

15.5

MUSSELS AL DIABLO

Lobster Broth, Tomatoes

14.5

TORRIJAS

Crema Catalana, Pears

8

GRILLED CHICKEN THIGH

Tahini

10.5

OLIVE OIL PANCAKES

Maple Syrup, Butter

8.5

BACON-WRAPPED DATES

Valdeón Mousse

8

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

10.5

BROCCOLINI

Garlic, Chili Flakes, Lemon

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

11.5

ASPARAGUS

Golden Raisin, Sherry Vinaigrette

9.5

GRILLED PORK BELLY

Aji Amarillo

10.5

CHAMPIÑONES A LA PLANCHA

Salsa Verde, Sherry Vinegar

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

PICKLED BEETS SALAD

Yogurt, Balsamic Vinegar

9.5

LARGE PLATES

BRUNCH FIDEOS

Sausage, Egg, Asparagus

16.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Carrots, Spring Salad, Lemon

29.5

PAELLA VERDURAS

Chickpeas, Carrots, Asparagus, Mojo Verde

HALF / FULL

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 Onions, Herb Aioli

15.5 / 31

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Pork Belly

34.5 / 69

DESSERTS

FLAN CATALÁN

Pears

8

BURNT BASQUE CHEESECAKE

Pears

10.5

CREPAS WITH SEASONAL FRUIT

Strawberries, Hazelnut-Chocolate

8.5

CHURROS

Chocolate

9

OLIVE OIL CAKE

Sea Salt

10.5

VANILLA ICE CREAM

Coffee Crème Anglaise, Almond Crumble

3

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF JOSE GOMEZ | 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 | <i>Xarel-lo Blend</i> | 5.5 | 11 | 44 |
| 2022 | AT Roca, Reserva, Brut Nature , Classic Penedès, Spain | <i>Macabeo Blend</i> | 7 | 14 | 56 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | <i>Trepato</i> | 6.5 | 13 | 52 |

WHITE

| | | | | | |
|------|---|----------------------------|------|------|----|
| 2023 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 6 | 12 | 48 |
| 2023 | Rezabal , Getariako Txakolina, Spain | <i>Hondarribi Zuri</i> | 6.5 | 13 | 52 |
| 2023 | Menade , Rueda, Spain | <i>Verdejo</i> | 6 | 12 | 48 |
| 2023 | Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 5 | 10 | 40 |
| 2022 | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2022 | B.R.O.T., Blanc Inicial , Penedès, Spain | <i>Xarel-lo, Riesling</i> | 6.25 | 12.5 | 50 |
| 2023 | Orto Vins, Les Argiles , Montsant, Spain | <i>Macabeo</i> | 7 | 14 | 56 |
| 2021 | 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 |
| 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>Mencía</i> | 5.5 | 11 | 44 |
| 2024 | Familia Schroeder, Saurus , Patagonia, Argentina | <i>Pinot Noir</i> | 5 | 10 | 40 |
| 2023 | Christophe Avi , Agenais, France | <i>Cabernet Sauvignon</i> | 6 | 12 | 48 |
| 2023 | 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> | 7 | 14 | 56 |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain | <i>Tempranillo</i> | 6 | 12 | 48 |
| 2023 | 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 |
| 2023 | Vins de Pedra, Negre de Folls , Conca De Barberá | <i>Trepato Blend</i> | 5.5 | 11 | 44 |
| 2020 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 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 |
| 2021 | 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 |
| 2023 | Bodegas Ponce, Clos Lojen , Manchuela, Spain | <i>Bobal</i> | 6 | 12 | 48 |
| 2022 | Filipe Ferreira , Douro, Portugal | <i>Touriga Blend</i> | 5.75 | 11.5 | 46 |
| 2021 | Quieto, Gran Corte , Mendoza, Argentina | <i>Cabernet Franc, Malbec</i> | 6.5 | 13 | 52 |
| 2023 | Belinda , Mendoza, Argentina – Served Chilled | <i>Bonarda, Pedro Ximénez</i> | 5 | 10 | 40 |
| 2020 | Peñalolen , Maipo, Chile | <i>Cabernet Sauvignon</i> | 6.75 | 13.5 | 54 |
| 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> | 5.5 | 44 |
| La Cigarrera , 375mL | <i>Manzanilla</i> | 8 | 32 |
| Los Arcos , Lustau, 750mL | <i>Amontillado</i> | 6 | 48 |
| Almacenista, 'Gonzalez Obregon' , Lustau, 750mL | <i>Amontillado</i> | 11 | 66 |
| Carlos VII , Alvear, 375mL | <i>Amontillado</i> | 13 | 52 |
| Península , Lustau, 750mL | <i>Palo Cortado</i> | 8.5 | 68 |
| 15 Años , El Maestro Sierra, 375mL | <i>Oloroso</i> | 12 | 48 |
| Marques de Poley , Toro Albala, 375mL | <i>Oloroso</i> | 10 | 60 |

SWEET

| | | | |
|--|----------------------|-----|----|
| East India Solera , Lustau, 750mL | <i>Oloroso Dulce</i> | 8.5 | 68 |
| Nectar , Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 9 | 36 |
| Solera 1927 , Alvear, 375mL | <i>Pedro Ximénez</i> | 60 | |

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)

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

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

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto
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 Dark Rum, Guava Nectar
10.5 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
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
Austin Eastciders, Original Dry Cider—TX 8
ANXO, District Dry Cider—D.C. 10
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

