

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

CHORIZO PICANTE

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

SPECK

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

FUET

California, US
Pork Sausage. Rich, Garlic, Black

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

IDIAZÁBAL

Pais 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

DRUNKEN GOAT

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

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

MAHÓN

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

DÉLICE DE BOURGOGNE

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

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

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

DUCK PROSCIUTTO

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

APERITIVO BOARD

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

Patatas Bravas, Jamón Serrano, Basque Salami, Idiazábal, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata

TAPAS

SMOKED SALMON BENEDICT

Hollandaise

12.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

VEGETABLE BENEDICT

Arugula, Piquillos, Hollandaise

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

JAMON SERRANO BENEDICT

Hollandaise

9.5

HAMACHI CRUDO*

Aji Amarillo

14.5

TORRIJAS

Crema Catalana, Rhubarb

8

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

STEAK & EGG*

Red Chimichurri, Farm Egg

15.5

SALMON A LA PLANCHA

Vizcaina, Gremolata

14.5

OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

8.5

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

MANGALICA ESTRELLADOS

Fries, Sunny Side Up Egg, Garlic Aioli

11.5

MUSSELS AL DIABLO

Lobster Broth, Tomato

14.5

GAUCHO SAUSAGE

Chimichurri

7

PULPO A LA PARRILLA

Confit Fingerlings, Olives

16.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

GRILLED CHICKEN THIGH

Aji Verde

10.5

CHAMPIÑONES

Salsa Verde, Red Wine Vinaigrette

10.5

PORK BELLY

Mojo Rojo

10.5

CRISPY OYSTER MUSHROOMS

Mojo Verde Aioli

12.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

ZUCCHINI

Bilbaina

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

CAULIFLOWER

Aji Amarillo Vinaigrette

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

RAINBOW CARROTS

Pistachios, Spinach

8.5

FLANK STEAK

Chimichurri

15.5

GRILLED BROCCOLINI

Gribichi, Lemon

10.5

WAGYU CARPACCIO*

Truffle Vinaigrette, Arugula

13.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

WHIPPED SHEEP'S CHEESE

Queen's Harvest
Pimentón, Truffle Honey

8.5

HUMMUS

Tahini, Lavash

7.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

ARUGULA SALAD

Earth N Eats

Champagne Vinaigrette, Radish

7.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Baby Carrots, Mix Greens

29.5

PAELLA VERDURAS

Asparagus, Peas, Arugula, Radish, Mixed Maitake

Mushrooms, Pickled Onions, Piquillos

HALF / FULL

19 / 38

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

29 / 58

PAELLA SALVAJE

Pork Belly, Chorizo Chistorra, Pork Loin, Sausage Gaucho

28 / 56

BRUNCH FIDEOS

Chicken, Pork Belly, Egg

17 / 34

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Sausage Gaucho

34.5 / 69

DESSERTS

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Strawberries

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

OLIVE OIL CAKE

Sea Salt

10.5

TORTA DE SANTIAGO

Rhubarb

10.5

ICE CREAM

Vanilla, Pistachio

4

EXECUTIVE CHEF JOSE GOMEZ VENTURA SOUS CHEF JOSE AGUILAR

*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
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain
NV	Tierra Limpia, Brut Rosé , Penedès, Spain

WHITE

2024	Mila , Rías Baixas, Spain
2023	Menade , Rueda, Spain
2025	Ostatu , Rioja, Spain
2022	Le Naturel , Navarra, Spain
2025	Pinord, Diorama , Penedès, Spain
2023	B.R.O.T., Blanc Inicial , Penedès, Spain
2024	Orto Vins, Les Argiles , Montsant, Spain
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain
2023	Aylin , San Antonio, Chile
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay
2023	Leitz, Feinherb , Rheingau, Germany

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain
2024	Familia Schroeder, Saurus , Patagonia, Argentina
2023	Christophe Avi , Agenais, France
2024	No Es Pituko , Curicó Valley, Chile

RED

2019	Nucerro, Reserva , Rioja, Spain
2020	Marqués de Tomares, Crianza , Rioja, Spain
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain
2024	Glup Glup , Cariñena, Spain
2019	Alberto Orte, A Portela , Valdeorras, Spain
2022	Azul y Garanza , Navarra, Spain
2024	Sotabosc , Montsant, Spain
2023	Coster dels Olivers , Priorat, Spain
2024	Vins de Pedra, Negre de Folls , Conca De Barberá
2023	La Vinyeta, Bongo* , Emporda, Spain
2021	Primitivo Quiles, Cono 4 , Alicante, Spain
2021	Península, Vino de Montaña , Sierra De Gredos, Spain
2022	Uva de Vida, Biográfico , Toledo, Spain
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain
2020	Gota, Bergamota , Dão, Portugal
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled
2023	Quieto, Gran Corte , Mendoza, Argentina
2020	Peñalolen , Maipo, Chile
2021	Polkura , Colchagua, Chile
2022	Casas del Bosque , Casablanca, Chile
2022	Garage Wine Company, Revival , Maule, Chile
2022	Alto de la Ballena , Maldonado, Uruguay
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon

SHERRY

DRY

Jarana , Lustau, 750mL
Tradicion , Bodegas Tradicion, 750mL
La Cigarrera , 375mL
Los Arcos , Lustau, 750mL
Almacenista, 'Gonzalez Obregon' , Lustau, 750mL
Carlos VII , Alvear, 375mL
Península , Lustau, 750mL
15 Años , El Maestro Sierra, 375mL
Marques de Poley , Toro Albala, 375mL

SWEET

East India Solera , Lustau, 750mL
Nectar , Gonzalez Byass, 375mL
Toro Albala , 1988, 375mL
Solera 1927 , Alvear, 375mL

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)

ACID TRIP Bico Amarelo/ B.R.O.T. / Baga Novo
High. Acid. Wines.

NEW WORLD, OLD SCHOOL Cerro Chapeau Chardonnay / Saurus Rosé / Revival País
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style

<i>Xarel-lo Blend</i>	5.5	11	44
<i>Xarel-lo</i>	7	14	56
<i>Trepat</i>	6.5	13	52

<i>Albariño</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Viura, Malvasia</i>	7.25	14.5	58
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	6	12	48
<i>Sauvignon Blanc</i>	6	12	48
<i>Chardonnay</i>	5.5	11	44
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Riesling</i>	6.5	13	52

<i>Mencia</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Sauvignon Blanc</i>	5.5	11	44

<i>Tempranillo</i>	7	14	56
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	7	14	56
<i>Garnacha</i>	4.5	9	36
<i>Mencia</i>	6.5	13	52
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Garnacha, Cariñena</i>	6	12	48
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepat Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Monastrell</i>	4.75	9.5	38
<i>Garnacha, Piñuela</i>	6.5	13	52
<i>Tempranillo, Graciano</i>	7	14	56
<i>Bobal</i>	6	12	48
<i>Touriga Nacional Blend</i>	6.25	12.5	50
<i>Baga</i>	5.5	11 (L)	62
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Cabernet Sauvignon</i>	7	14	56
<i>Syrah</i>	7.5	15	60
<i>Pinot Noir</i>	7.25	14.5	58
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5.5	11	44
<i>Cabernet Blend</i>	6	12	48

<i>Fino</i>	5.5	44
<i>Fino</i>	9	72
<i>Manzanilla</i>	8	32
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11	66
<i>Amontillado</i>	13	52
<i>Palo Cortado</i>	8.5	68
<i>Oloroso</i>	12	48
<i>Oloroso</i>	10	60

<i>Oloroso Dulce</i>	8.5	68
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	20	160
<i>Pedro Ximénez</i>		60

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

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

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

GIN & JUS 11
Hayman's London Dry 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
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 38
Dark Rum, Guava Nectar

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
Peroni, Lager—Italy 8.5
Atlas, Ponzi IPA—D.C. 8.5
Estrella Damm, Inedit—Spain 11
Pabst Blue Ribbon (16oz)—IL 6
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Atlas, Blood Orange Gose—D.C. 8
RAR, Nanticoke Nectar IPA—MD 8.5
Flying Dog, The Truth Imperial IPA—MD 8
Allagash, Tripel—MN 11
Austin Eastciders, Original Dry Cider—TX 8
ANXO, District Dry Cider—D.C. 10
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

