

# 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

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

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

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

**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

**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

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

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

**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

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

**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

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

**QUESO DE TRUFA** 8.5  
Castilla-La Mancha, ES  
Semi-Soft, Sheep's Cheese, Aged 4 Months. Black Truffle, Savory, Piquant

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

*Jamón Serrano, Soria Chorizo, 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

**TORRIJAS CATALAN** 8  
Blueberries, Crema Catalana

**OLIVE OIL PANCAKES** 8.5  
Membrillo Butter, Maple Syrup

**MANGALICA ESTRELLADOS\*** 11.5  
Fries, Aioli, Farm Egg

**YOGURT PARFAIT** 8.5  
Honey, Granola, Strawberries

**STEAK AND EGG\*** 15.5  
Red Chimichurri, Farm Egg

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**ESCALIVADA** 7.5  
Eggplant, Red Peppers, Sherry Vinaigrette

**EGGPLANT CAPONATA** 7.5  
Bell Peppers, Balsamic, Basil

**GRILLED ASPARAGUS** 12  
Truffle Vinaigrette

**TRUFFLE SHEEP'S CHEESE** 9.5  
Pimentón, Truffle Honey

**BLACK GARLIC HUMMUS** 8.5  
Pickled Piquillo Peppers

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**TUNA TARTAR\*** 17  
Ajo Blanco, Shallots

**SALPICÓN DE MARISCOS** 13.5  
Octopus, Mussels, Scallops, Gambas

**MUSSELS** 14.5  
Sofrito

**SALMON MONTADITO** 12.5  
Smoked Salmon, Sheep's Cheese, Capers, Onions

**GAMBAS AL AJILLO** 11  
Guindilla Peppers, Scallions, Garlic

**SALMON A LA PLANCHA\*** 14.5  
Arugula, Olive Oil, Pickled Onions

**GRILLED PULPO** 16.5  
Herb Sauce, Caramelized Onions

**POLLO FRITO** 10  
Roasted Tomato Sauce, Almonds, Pickled Onions

**TRUFFLED BIKINI** 10.5  
Chorizo Soria, Fresh Mahón, Garlic Aioli

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

**FLANK STEAK\*** 15.5  
Chimichurri

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**WAGYU BEEF CARPACCIO\*** 13.5  
Manchego, Capers, Mustard

### SALADS

**ENDIVE SALAD** 9  
Garlic Migas, Mustard Vinaigrette

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

**KALE SALAD** 9  
Strwberries, Walnuts

**BRUNCH FIDEOS** 16.5  
Gaucho Sausage, Egg

**CHICKEN PIMIENTOS** 25.5  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 29.5  
Arugula, Salad, Fingerling Potatoes

**PAELLA VERDURAS** 19 / 38  
Butternut Squash, Parsnips, Piquillo Peppers, Green Beans, Pickled Onions

**PAELLA MARISCOS** 29 / 58  
Prawns, Mussels, Calamari, Clams

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

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

**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  
Strawberries, Catalan Cream

**BASQUE BURNT CHEESECAKE** 10.5  
Blueberries

**ARROZ CON LECHE** 7  
Vanilla Bean

## EXECUTIVE CHEF CESAR MAYORGA SOUS CHEF CRISTOFER RUIZ & ANTONIO ALVARADO

\*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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11	44
2023	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	Macabeo Blend	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	6.5	13	52
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6	12	48
2024	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	7.25	14.5	58
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5	10	40
2023	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	48
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6	12	48
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.5	13	52

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	Mencía	5.5	11	44
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6.5	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	7	14	56
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5	(L) 53
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencía	6.5	13	52
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6	12	48
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11	44
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	Trepat Blend	5	10	40
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	7	14	56
2021	<b>Polkura</b> , Colchagua, Chile	Syrah	7.5	15	60
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7.25	14.5	58
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5	46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	Fino	5.5	44
<b>La Cigarrera</b> , 1L	Manzanilla	8	82
<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 500mL	Amontillado	11	66
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	6	48
<b>Península</b> , Lustau, 750mL	Palo Cortado	8.5	68
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	12	48
<b>Marques de Poley</b> , Toro Albala, 375mL	Oloroso	10	60

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	10	80
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	8.5	68
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
<b>Toro Albala</b> , 1988, 750mL	Pedro Ximénez	20	160
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	16	64
<b>Añada</b> , Alvear, 375mL	Pedro Ximénez	15	60

# WINE FLIGHTS

3 Half Glasses

**SHERRY SPECTRUM** La Cigarrera / Los Arcos / 15 Años  
A progression of dry style sherries, from bright and saline to rich and oxidative.

**BIO-CURIOUS** Diorama / Sotabosc / Biografico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte  
Some relationships are worth celebrating. Wines and people who helped shape our list.



# COCKTAILS

**BLOODY MARY** 11  
360 Vodka, Housemade Bloody Mary Mix

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

**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

**PICA PICA** 12.5  
360 Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**GIN & JUS** 11  
Paco Pepe Andalucían 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  
Raynal VSOP Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

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

**IPANEMA** 13  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

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

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

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

**VALENCIAN**  
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Lemon,  
Green Apple, Mint

# SANGRIA

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

**GUNS & ROSÉS** glass carafe  
Tierra Limpia Brut Rosé, Lillet Rosé, Blue Ridge Vodka, 13 52  
Peach Nectar, Grapefruit

# BEER

**DRAFT** caña doble  
Estrella Galicia, Lager—Spain 4.25 8.5  
Port City, Optimal Wit—D.C. 4 8  
Aslin, Orange Starfish, Hazy IPA—VA 4.25 8.5  
DC Brau, Public Pale Ale—D.C. 4.25 7.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic—Germany 7  
Heineken, Light—Holland 7.5  
Peroni, Lager—Italy 8.5  
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