

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
TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy
AGED MAHÓN Islas Baleares, ES Hard Cow’s Milk, Aged 1 Year, EVOO Rubbed, Salty, Sharp
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
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine Soaked
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	16
WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
DUCK PROSCIUTTO New York, US Moulard Dark Breast. Spiced, Tender, Sweet	12.5
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
<i>Jamón Serrano, Fuet, Manchego, Mahón, Guindilla Peppers, Caponata, House Marinated Olives, Patatas Bravas</i>	

TAPAS

SALMON MONTADITO Crème, 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	PULPO A LA PLANCHA Potatoes, Mojo Rojo	16.5
YOGURT PARFAIT Strawberries	8.5	CRABCAKES Smoked Pepper Aioli	15
MANGALICA ESTRELLADOS Fries, Piquillo Peppers, Sunny Egg, Aioli	11.5	TUNA CRUDO* Cucumbers, Radish	14.5
CHORIZO MIGAS Fried Egg	9.5	BOQUERONES Dill, Radish, Extra Virgin Olive Oil	6
MUSHROOM OMELETTE Salsa Verde	7.5	SWORDFISH A LA PLANCHA Quinoa, Pistachios	15.5
STEAK & EGG* Red Chimichurri	15.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
TORRIJAS Crema Catalana, Strawberries	8	MUSSELS AL DIABLO Lobster Broth, Tomatoes	14.5
OLIVE OIL PANCAKES Maple Syrup, Butter	8.5	GRILLED CHICKEN THIGH Tahini	10.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	BACON-WRAPPED DATES Valdeón Mousse	8
BROCCOLINI Garlic, Chili Flakes, Lemon	10.5	TRUFFLED BIKINI Jamón Serrano, San Simón	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
ASPARAGUS Golden Raisin, Sherry Vinaigrette	9.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5
CHAMPIÑONES A LA PLANCHA Salsa Verde, Sherry Vinegar	10.5	GRILLED PORK BELLY Aji Amarillo	10.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
WHIPPED SHEEP'S CHEESE Truffle Honey	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
SPRING MIX SALAD Lemon Vinaigrette	9.5
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, Pickled Onions	28 / 56
SQUID INK FIDEOS Calamari, Pickled Onions, Herb Aioli	15.5 / 31
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
BURNT BASQUE CHEESECAKE Pears	10.5
CREPAS WITH SEASONAL FRUIT Strawberries, Hazelnut-Chocolate	8.5
CHURROS Chocolate	9
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>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
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>Mencia</i>	3oz	6oz	bottle
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>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6	12	48
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2023	Sotabosc , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga Blend</i>	5.75	11.5	46
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<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
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
			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)	13.5	
BIO-CURIOUS Diorama / Abisso / Sotabosc Many of our wines use Biodynamic farming practices, here are three incredible examples	16	
GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Del Olivers All grenache, but grown in three distinctly different soil types: Clay, Granite, and Licorella	17.5	
ACID TRIP Asnella / B.R.O.T. / Belinda High. Acid. Wines.	15	
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	13.5	

COCKTAILS

BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
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PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary
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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
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SANGRIA

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

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

BEER

DRAFT Estrella Galicia, Lager—Spain Port City, Optimal Wit—D.C. DC Brau, The Corruption IPA—D.C. Right Proper, Raised by Wolves IPA—D.C.	caña	doble
	4.25	8.5
	4	8
	4.25	8.5
	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