

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

VEGETABLE BENEDICT

Arugula, Piquillos, Hollandaise 8.5

JAMON SERRANO BENEDICT

Hollandaise 9.5

TORRIJAS

Crema Catalana, Rhubarb 8

STEAK & EGG*

Red Chimichurri, Farm Egg 15.5

OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup 8.5

MANGALICA ESTRELLADOS

Fries, Sunny Side Up Egg, Garlic Aioli 11.5

GAUCHO SAUSAGE

Chimichurri 7

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

CHAMPIÑONES

Salsa Verde, Red Wine Vinaigrette 10.5

CRISPY OYSTER MUSHROOMS

Mojo Verde Aioli 12.5

CAULIFLOWER

Aji Amarillo Vinaigrette 9.5

RAINBOW CARROTS

Pistachios, Spinach 8.5

GRILLED BROCCOLINI

Gribichi, Lemon 10.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 7.5

WHIPPED SHEEP'S CHEESE

Queen's Harvest
Pimentón, Truffle Honey 8.5

HUMMUS

Tahini, Lavash 7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

POTATO TORTILLA

Chive Sour Cream 7.5

HAMACHI CRUDO*

Aji Amarillo 14.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic 11

SALMON A LA PLANCHA

Vizcaina, Gremolata 14.5

MARINATED BOQUERONES

Green Olives, Piquillo Peppers 7

MUSSELS AL DIABLO

Lobster Broth, Tomato 14.5

PULPO A LA PARRILLA

Confit Fingerlings, Olives 16.5

GRILLED CHICKEN THIGH

Aji Verde 10.5

BACON-WRAPPED DATES

Valdeón Mousse 8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 8.5

PORK BELLY

Mojo Rojo 10.5

FLANK STEAK

Chimichurri 15.5

WAGYU CARPACCIO*

Truffle Vinaigrette, Arugula 13.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 11

BEEF SALAD

Earth N Eats
Dukkah 8.5

ARUGULA SALAD

Earth N Eats
Champagne Vinaigrette, Radish, Walnuts 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, 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	Xarel-lo Blend	3oz	6oz	bottle
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepát	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Menade , Rueda, Spain	Verdejo	6.5	13	52
2025	Ostatu , Rioja, Spain	Viura, Malvasia	6	12	48
2022	Le Naturel , Navarra, Spain	Garnacha Blanca	7.25	14.5	58
2025	Pinord, Diorama , Penedès, Spain	Xarel-lo	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
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
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6	12	48
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	5.5	11	44
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencia	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2025	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
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	Glup Glup , Cariñena, Spain	Garnacha	7	14	56
2019	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	6.5	13	52
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	4.75	9.5	(L) 53
2023	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepát Blend	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	5.5	11	44
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	4.75	9.5	38
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	6.5	13	52
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	7	14	56
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6	12	48
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
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2021	Polkura , Colchagua, Chile	Syrah	7	14	56
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	País	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.75	11.5	46
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	5.5	11	44
			6	12	48

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	6	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

Bodegas Gómez Nevado , 750mL	Abocado	3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	10	80
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	8.5	68
Toro Albala , 1999, 750mL	Pedro Ximénez	9	36
Solera 1927 , Alvear, 375mL	Pedro Ximénez	20	160
		16	64

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.

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

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

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
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
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

