

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

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

DUCK PROSCIUTTO

New York, US
Moultard Dark Breast, Spiced, Tender, Sweet

QUESO DE TRUFA

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

APERITIVO BOARD

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*

Hollandaise

9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

VEGETABLE BENEDICT*

Spinach, Mushrooms, Hollandaise

8.5

TUNA TARTAR*

Ajo Blanco, Shallots

17

HUEVOS A LA FLAMENCA*

Peppers, Tomatoes

9

SALPICÓN DE MARISCOS

Octopus, Mussels, Scallops, Gambas

13.5

SALMON BENEDICT*

Smoked Salmon, Hollandaise

12.5

MUSSELS

Sofrito

14.5

TORRIJAS CATALAN

Blueberries, Crema Catalana

8

SALMON MONTADITO

Smoked Salmon, Sheep's Cheese, Capers, Onions

12.5

OLIVE OIL PANCAKES

Membrillo Butter, Maple Syrup

8.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

MANGALICA ESTRELLADOS*

Fries, Aioli, Farm Egg

11.5

SALMON A LA PLANCHA*

Arugula, Olive Oil, Pickled Onions

14.5

YOGURT PARFAIT

Honey, Granola, Strawberries

8.5

GRILLED PULPO

Herb Sauce, Caramelized Onions

16.5

STEAK AND EGG*

Red Chimichurri, Farm Egg

15.5

BACON WRAPPED DATES

Valdeón Mousse

8

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

TRUFFLED BIKINI

Chorizo Soria, Fresh Mahón, Garlic Aioli

10.5

ESCALIVADA

Eggplant, Red Peppers, Sherry Vinaigrette

7.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

DUCK MAGRET*

Fingerling Potatoes, Mojo Picon

16

BROCCOLINI

Garlic, Chili Flakes, Lemon

10.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

TRUFFLE SHEEP'S CHEESE

Pimentón, Truffle Honey

9.5

FLANK STEAK*

Chimichurri

15.5

BLACK GARLIC HUMMUS

Pickled Piquillo Peppers

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

WAGYU BEEF CARPACCIO*

Manchego, Capers, Mustard

13.5

PORK BELLY

Guindilla Pepper Sauce

10.5

SALADS

ENDIVE SALAD

Garlic Migas, Mustard Vinaigrette

9

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

KALE SALAD

Piquillo Peppers, Walnuts

9

LARGE PLATES

BRUNCH FIDEOS

Gaucho Sausage, Egg

16.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Arugula, Salad, Fingerling Potatoes

29.5

PAELLA VERDURAS

Butternut Squash, Parsnips, Piquillo Peppers, Green Beans, Pickled Onions

HALF / FULL

19 / 38

PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams

29 / 58

PAELLA SALVAJE

Chicken, Gaucho Sausage, Pork Belly, Pickled Red Onions

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62

DESSERTS

FLAN CATALÁN

Sea Salt

8

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

CREPAS WITH SEASONAL FRUIT

Strawberries, Catalan Cream

8.5

BASQUE BURNT CHEESECAKE

Blueberries

10.5

ARROZ CON LECHE

Vanilla Bean

7

BASQUE PANTXINETA

Pastry Cream, Almonds

8.5

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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

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

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

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

GALICIAN
Paco Pepe Andalucian 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,
Peach Nectar, Grapefruit 13 52

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

