

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

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

DÉLICE DE BOURGOGNE

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

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

AGED MANCHEGO

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

MAHÓN

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

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

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 Milk, Cured 4 Months, Black Truffle. Savory, Piquant

APERITIVO BOARD

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

Jamón Serrano, Fuet, Manchego, Idiazábal, Guindilla Peppers, Almonds, House Marinated Olives, Patatas Bravas

TAPAS

VEGETABLE BENEDICT

Spinach, Garlic, Piquillo Peppers, Hollandaise

8.5

SERRANO HAM BENEDICT

Hollandaise

9.5

SMOKED SALMON BENEDICT

Hollandaise

12.5

MUSHROOM OMELETTE

Salsa Verde

9.5

SALMON MONTADITO

Crème, Pickled Onions

13.5

TORRIJAS

Crema Catalana, Strawberry

8

YOGURT PARFAIT

Strawberry

8.5

MANGALICA ESTRELLADOS

Mangalica, Fries, Piquillo Peppers, Sunny Egg, Aioli

11.5

STEAK & EGG*

Red Chimichurri

15.5

OLIVE OIL PANCAKES

Maple Syrup, Butter

8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

CAULIFLOWER

Charred Scallion, Tahini

9.5

HOUSE MADE SOURDOUGH FOCACCIA

Olive Oil, Sea Salt

5

MARINATED BEETS

Earth N Eats
Spring Garlic Labneh, Thyme

9.5

BROCCOLINI

Garlic, Chili Flakes, Lemon

10.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

CHAMPIÑONES A LA PLANCHA

Salsa Verde, Sherry Vinegar

10.5

MUSHROOM CROQUETTES

Mojo Verde

9.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

WHIPPED GOAT'S CHEESE

Truffle Honey

8.5

SPRING PEA HUMMUS

Sumac, Lavash

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

BOQUERONES

Dill, Radish, Extra Virgin Olive Oil

6

SALMON A LA PLANCHA

Ajo Blanco, Green Grapes

16

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

GRILLED CHICKEN THIGH

Tahini

10.5

GAUCHO

Chimichurri

10

GRILLED PORK BELLY

Aji Amarillo

10.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

WAGYU CARPACCIO

Mustard Aioli, Arugula

13

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

SPRING GREENS

Earth N Eats
Sugar Snap Peas, Champagne Vinaigrette, Manchego

10.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Potatoes, Carrots, Lemon

29.5

PAELLA VERDURAS

Cauliflower, Squash, Carrots, Piquillo, Mojo Verde

HALF / FULL

19 / 38

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

29 / 58

PAELLA SALVAJE

Chicken, Pork Belly, Gaucho Sausage, Chickpeas, Pickled Onions

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BURNT BASQUE CHEESECAKE

Campari Orange Strawberries

10.5

ICE CREAM

Vanilla, Pistachio

5

CHURROS

Chocolate

9

SORBET

Mango

5

EXECUTIVE CHEF BEN SCHRAMM | 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>	5.5	11	44
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44

ROSÉ & SKIN CONTACT

NV	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.75	9.5	38
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	12	48
Almacenista, 'Gonzalez Obregon' , Lustau, 750mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Palo Cortado</i>	8.5	68
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	10	60

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

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

Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA

Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

PICA PICA

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

GIN & JUS

Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions.

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

Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

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
Heineken, Light—Holland
Avery, Island Rascal, Passion Fruit Witbeir—CO
Pabst Blue Ribbon (16oz)—IL
Estrella Damm, Daura Gluten-Free Lager—Spain
Atlas, Blood Orange Gose—D.C.
Peroni, Lager—Italy
Bell's, Oberon Eclipse Citrus Wheat—MI
Estrella Damm, Inedit—Spain
Atlas, Ponzi IPA—D.C.
Allagash, Tripel—MN
RAR, Nanticoke Nectar IPA—MD
Flying Dog, The Truth Imperial IPA—MD
ANXO, District Dry Cider—D.C.
Isastegi, Sagardo Natural Cider (750mL)—Spain

7
7.5
8.5
6
8.5
8
8.5
7.5
11
8.5
11
8.5
8
10
28

