

# 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

#### 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

#### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

#### 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

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### VEGETABLE BENEDICT\*

Spinach, Mushrooms, Hollandaise

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### HUEVOS A LA FLAMENCA\*

Peppers, Tomatoes

9

#### TUNA TARTAR\*

Ajo Blanco, Shallots

17

#### SALMON BENEDICT\*

Smoked Salmon, Hollandaise

12.5

#### SALPICÓN DE MARISCOS

Octopus, Mussels, Scallops, Gambas

13.5

#### TORRIJAS CATALAN

Blueberries, Crema Catalana

8

#### MUSSELS

Sofrito

14.5

#### SCRAMBLE EGGS & MORCILLA

Guindilla Peppers Aioli, Scallions

10.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

#### OLIVE OIL PANCAKES

Membrillo Butter, Maple Syrup

8.5

#### SALMON A LA PLANCHA\*

Arugula, Olive Oil, Pickled Onions

14.5

#### MANGALICA ESTRELLADOS\*

Fries, Aioli, Farm Egg

11.5

#### PULPO

Roasted Tomato Sauce, Almonds, Onions, Celery

16.5

#### YOGURT PARFAIT

Honey, Granola, Strawberries

8.5

#### GRILLED CHICKEN THIGH

Red Pepper, Sweet Pimenton

10.5

#### TOSTA DE SETAS

Idiazábal, Cherry Tomatoes Confit

11.5

#### BACON WRAPPED DATES

Valdeón Mousse

8

#### SALMON MONTADITO

Smoked Salmon, Goat Cheese, Capers, Onions

12.5

#### TRUFFLED BIKINI

Chorizo Soria, Fresh Mahón, Garlic Aioli

10.5

#### STEAK AND EGG\*

Red Chimichurri, Farm Egg

15.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### GRILLED ASPARAGUS

Porcini Aioli

10.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### BEET SALAD

Skordalia

8.5

#### PORK RIBS

Crispy Potatoes, Sherry Vinegar

13

#### BROCCOLINI

Garlic, Chili Flakes, Lemon

10.5

#### PORK BELLY

Guindilla Pepper Sauce

10.5

#### ESCALIVADA

Eggplant, Red Peppers, Sherry Vinaigrette

7.5

#### FILET MIGNON\*

Crispy Onions, Demi Glaze

19.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### FLANK STEAK\*

Chimichurri

15.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### BLACK GARLIC HUMMUS

Pickled Piquillo Peppers

8.5

#### WAGYU BEEF CARPACCIO\*

Manchego, Capers, Mustard

13.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### HEIRLOOM TOMATO SALAD

Mustard Dressing, Pickled Onions

9.5

### 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

HALF / FULL

#### PAELLA VERDURAS

Zucchini, Yellow Squash, Snow Peas, Mushrooms, Piquillo Peppers

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

Goat Cheese, 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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13	52

## WHITE

			3oz	6oz	bottle
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>Bodega 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

			3oz	6oz	bottle
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 Aví</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.5	11	44

## RED

			3oz	6oz	bottle
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

			3oz	bottle
<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

		3oz	bottle
<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

**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

**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

**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

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

**CATALAN**  
Citadelle Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Citadelle Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Citadelle 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

