

# 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

#### FUET

California, US  
Pork Sausage. Rich, Garlic, Black

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

#### 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

País 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  
Moulted 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

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic 11

#### HAMACHI CRUDO\*

Aji Amarillo 14.5

#### SALMON A LA PLANCHA\*

Yellow Pepper Vinaigrette 15

#### 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

#### 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

#### ICE CREAM

Vanilla, Pistachio 5

## 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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

## WHITE

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

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2025	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Tempranillo</i>	7	14	56
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Mencia</i>	6.5	13	52
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2023	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Bobal</i>	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Baga</i>	5.5	11 (L)	62
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2023	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8	32
<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	11	66
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
<b>Marques de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	10	60

## SWEET

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

# 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

11

## MIMOSA

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

11

## BEEES & BAYS (No ABV)

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

7

## PICA PICA

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

12.5

## TEA TIME (No ABV)

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

8

## GIN & JUS

Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger

11

## DOS PENÍNSULAS

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

13

## ALEBRIJES

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

13.5

## SIDE HUSTLE

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

13

## BOURBON SPICE RACK

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

13

## IPANEMA

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

13

## LAIRD'S WAY

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

14.5

# 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

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

Peroni, Lager—Italy

Atlas, Ponzi IPA—D.C.

Estrella Damm, Inedit—Spain

Pabst Blue Ribbon (16oz)—IL

Estrella Damm, Daura Gluten-Free Lager—Spain

Atlas, Blood Orange Gose—D.C.

RAR, Nanticoke Nectar IPA—MD

Flying Dog, The Truth Imperial IPA—MD

Allagash, Tripel—MN

Austin Eastciders, Original Dry Cider—TX

ANXO, District Dry Cider—D.C.

Isastegi, Sagardo Natural Cider (750mL)—Spain

7

7.5

8.5

8.5

11

6

8.5

8

8.5

8

11

8

10

28