

# 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

#### FUET

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

#### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

#### CHORIZO PICANTE

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

#### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

#### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

#### 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

#### AGED MAHÓN

Islas Baleares, ES  
Hard Cow's Milk, Aged 1 Year, Olive Oil Rubbed, Salty, Sharp

#### MAHÓN

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

#### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

#### IBORES

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

#### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

#### 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

#### JAMÓN IBÉRICO

Castilla Y León, ES  
Aged 36-42 Months, Marbled, Tender, Nutty 17.5

#### PIPE DREAMS BOUCHE ASH

Pennsylvania, US  
Semi-Soft, Goat's Milk, Aged 7-10 Days, Vegetable Ash 8.5

#### DUCK PROSCIUTTO

New York, US  
Moullard Dark Breast. Spiced, Tender, Sweet 16.5

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks 28.5

*Jamón Serrano, Pork Terrine, 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

#### OLIVE OIL PANCAKES

Maple Syrup, Butter 8.5

#### 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

#### JAMÓN IBÉRICO ESTRELLADOS

Jamón Ibérico, Fries, Piquillo Peppers, Sunny Egg, Aioli 11.5

#### STEAK & EGG\*

Red Chimichurri 15.5

#### 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 SHEEP'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, Goat Cheese 10.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 25.5

#### WHOLE ROASTED BRANZINO

Potatoes, Carrots, Lemon 29.5

#### PAELLA VERDURAS

Carrots, Cauliflower, Asparagus, Piquillos, Spring Onions, Mojo Verde 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

#### CHURROS

Chocolate 9

#### ICE CREAM

Vanilla, Pistachio 5

#### 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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	<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
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	6.5	13	52
2024	<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
2025	<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
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2025	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2024	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6.5	13	52
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
			6.5	13	52

## ROSÉ & SKIN CONTACT

NV	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2025	<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
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2025	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	7	14	56
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2025	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	4.75	9.5	(L) 53
2023	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	6	12	48
2025	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	7.5	15	60
2024	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	5	10	40
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	7	14	56
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	6.25	12.5	50
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.5	11	(L) 62
2022	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7	14	56
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7.5	15	60
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	7.25	14.5	58
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.75	11.5	46
2023	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	5.5	11	44
			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>	12	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	11	66
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	8.5	68
<b>Marques de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>	12	48
		10	60

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	8.5	68
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	16	64
		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 Andalucían 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 Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

## VALENCIAN

Paco Pepe Andalucían 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.  
Austin Eastciders, Original Dry Cider—TX  
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  
8  
28

