

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

SALCHICHÓN DE VIC

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

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

FUET

California, US
Pork Sausage. Rich, Garlic, Black

AGED MANCHEGO

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

IDIAZÁBAL

Pais 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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

DRUNKEN GOAT

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

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
Moullard 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

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

VEGETABLE BENEDICT

Arugula, Piquillos, Hollandaise

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

JAMON SERRANO BENEDICT

Hollandaise

9.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

TORRIJAS

Crema Catalana, Rhubarb

8

HAMACHI CRUDO*

Aji Amarillo

14.5

STEAK & EGG*

Red Chimichurri, Farm Egg

15.5

SALMON A LA PLANCHA*

Yellow Pepper Vinaigrette

15

OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

8.5

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

MANGALICA ESTRELLADOS

Fries, Sunny Side Up Egg, Garlic Aioli

11.5

MUSSELS AL DIABLO

Lobster Broth, Tomato

14.5

GAUCHO SAUSAGE

Chimichurri

7

PULPO A LA PARRILLA

Confit Fingerlings, Olives

16.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

GRILLED CHICKEN THIGH

Aji Verde

10.5

CHAMPIÑONES

Salsa Verde, Red Wine Vinaigrette

10.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

CRISPY OYSTER MUSHROOMS

Mojo Verde Aioli

12.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

RAINBOW CARROTS

Pistachios, Spinach

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

GRILLED BROCCOLINI

Gribichi, Lemon

10.5

FLANK STEAK

Chimichurri

15.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

PORK BELLY

Mojo Rojo

10.5

WHIPPED SHEEP'S CHEESE

Queen's Harvest
Pimentón, Truffle Honey

8.5

WAGYU CARPACCIO*

Truffle Vinaigrette, Arugula

13.5

HUMMUS

Tahini, Lavash

7.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

BEET 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

Strawberries

8

BASQUE BURNT CHEESECAKE

Strawberries

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

OLIVE OIL CAKE

Sea Salt

10.5

TORTA DE SANTIAGO

Rhubarb

10.5

ICE CREAM

Vanilla, Pistachio

5

SORBET

Mango

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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

PICA PICA

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

TEA TIME (No ABV)

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

GIN & JUS

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

DOS PENÍNSULAS

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

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

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

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
8
10
28

