

barcelona

BRUNCH

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

FUET California, US Pork Sausage. Rich, Garlic, Black	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	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	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	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	DUCK PROSCIUTTO New York, US Moultard Dark Breast. Spiced, Tender, Sweet	16
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	CHORIZO IBÉRICO DE BELLOTA Andalucía, ES Aged 3 Months Sausage, Acorn-Fed Pork. Pimentón	16
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón			<i>Patatas Bravas, Jamón Serrano, Salchichón De Vic, Idiazábal, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata</i>	

TAPAS

JAMON SERRANO BENEDICT Hollandaise	9.5	POTATO TORTILLA Chive Sour Cream	7.5
VEGETABLE BENEDICT Broccolini, Piquillos, Hollandaise	8.5	BOCATA DE TORTILLA Serrano, Guindillas	9.5
GAUCHO SAUSAGE Chimichurri	7	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
SMOKED SALMON BENEDICT Hollandaise	12.5	PRAWNS Harissa Vinaigrette	15
OLIVE OIL PANCAKES Butter, Maple Syrup	8.5	MUSSELS AL DIABLO Sofrito	14.5
STEAK & EGG* Red Chimichurri, Farm Egg	15.5	ENSALADILLA RUSA Tuna, Potato, Egg	9.5
PARFAIT Strawberry, Granola	8.5	MAHI MAHI A LA PLANCHA Salsa Bilbaina	16.5
MANGALICA ESTRELLADOS Fries, Sunny Side Up Egg, Garlic Aioli	11.5	BOQUERONES Olives, Roasted Peppers, Onions	6
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	PULPO A LA PARRILLA Confit Fingerlings, Olives	16.5
CHARRED OKRA <i>Earth-n-Eats Farm</i> Heirloom Tomato, Sherry Vinegar	8	GRILLED CHICKEN THIGH Yogurt, Lemon	10.5
CAULIFLOWER Turmeric-Tahini Vinaigrette, Pickled Onions	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
GRILLED BROCCOLINI Bagna Cauda	10.5	WAGYU CARPACCIO* Capers, Mustard Vinaigrette	13
BERENJENAS FRITAS Honey, Lemon	8	ROASTED PORK BELLY Aji Amarillo	10.5
PAN CON TOMATE <i>Earth-n-Eats Farm</i> La Boella Olive Oil, Sea Salt	7	BONE MARROW Horseradish Gremolata	15.5
CRISPY OYSTER MUSHROOMS Mojo Verde Aioli	12.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5
SMOKED HUMMUS Tahini, Lavash	7.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
		JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
		ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
		FLANK STEAK Chimichurri	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
HEIRLOOM TOMATOES <i>Earth-n-Eats Farm</i> La Boella Olive Oil, Chives	9.5
WATERMELON SALAD Sheep's Cheese, Mint	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Carrots, Arugula Salad	29.5
	HALF / FULL
BRUNCH FIDEOS Chorizo, Gaucho, Egg, Garlic	17 / 34
PAELLA VERDURAS Corn, Heirloom Tomatoes, Pickled Onions, Green Beans	19 / 38
PAELLA SALVAJE Chicken, Chorizo, Gaucho Sausage, Pork Belly	28 / 56
PAELLA MARISCOS Calamari, Mussels, Clams, Shrimp	29 / 58
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
CREPAS WITH SEASONAL FRUIT** Plums, Pistachios, Mint	8.5

EXECUTIVE CHEF CHRISTINA BRADSHAW

SOUS CHEF HAMSEL KNAUTH

*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.
Items marked with ** are related to tree nuts. 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>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Peñalolen , Maipo, Chile	<i>Bobal</i>	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2019	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	9	72
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8	32
Almacenista, ‘Gonzalez Obregon’ , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Palo Cortado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
		10	60

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
Toro Albala , 1988, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
			60

WINE FLIGHTS

3 Half Glasses	
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.	16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.	14.5

COCKTAILS

BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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GIN TONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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, Porter—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	7
Heineken, Light—Holland	7.5
Pabst Blue Ribbon (16oz)—IL	6
Estrella Damm, Inedit—Spain	11
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Atlas, Blood Orange Gose—D.C.	8
Bell's, Oberon Eclipse Citrus Wheat—MI	7.5
Old Ox, Golden Ox—VA	8.5
Atlas, Ponzi IPA—D.C.	8.5
RAR, Nanticoke Nectar IPA—MD	8.5
Flying Dog, The Truth Imperial IPA—MD	8
Allagash, Tripel—MN	11
The Duck-Rabbit, Milk Stout—NC	7.5
Duclaw, Sweet Baby Jesus Porter—MD	7
Austin Eastciders, Original Dry Cider—TX	8
ANXO, District Dry Cider—D.C.	10
Isastegi, Sagardo Natural Cider (750mL)—Spain	28