

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

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

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

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

BASQUE SALAMI
Chicago, 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

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

MARINATED MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months In Herbed Citrus Oil

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, EVOO Rubbed. Salty, Sharp

VALDEÓN
Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

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

SMOKIN' GOAT
Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

IDIAZÁBAL
País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

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

JAMÓN MANGALICA 16
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Cheese, Aged 4 Months. Black Truffle, Savory, Piquant

LOMO IBÉRICO DE BELLOTA 16
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

DUCK PROSCIUTTO 14
New York, US
Moulard Dark Breast, Spiced, Tender, Sweet

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

Jamón Serrano, Salchichón De Vic, Idiazábal, Manchego, Eggplant Caponata, House Marinated Olives, Pickled Guindilla Peppers, Patatas Bravas

TAPAS

SERRANO HAM BENEDICT* 9.5
Hollandaise

VEGETABLE BENEDICT* 8.5
Spinach, Mushrooms, Hollandaise

HUEVOS A LA FLAMENCA* 9
Peppers, Tomatoes

SALMON BENEDICT* 12.5
Smoked Salmon, Hollandaise

TORRIJAS CATALAN 8
Strawberry, Crema Catalana

SALMON MONTADITO 12.5
Smoked Salmon, Ricotta, Capers, Onions

OLIVE OIL PANCAKES 8.5
Membrillo Butter, Maple Syrup

COCA DE SETAS 11.5
Piquillo Peppers, Idiazábal

YOGURT PARFAIT 8.5
Honey, Granola, Strawberry

MANGALICA ESTRELLADOS* 11.5
Fries, Aioli, Farm Egg

STEAK AND EGG* 15.5
Red Chimichurri, Farm Egg

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

BURRATA 13
Mixed Greens, Hazelnuts, Truffle Dressing

TRUFFLE SHEEP'S CHEESE 9.5
Pimentón, Truffle Honey

CAULIFLOWER 9.5
Romesco

BROCCOLINI 10.5
Garlic, Chili Flakes, Lemon

GRILLED ASPARAGUS 12
Truffle Vinaigrette

ARTICHOKES HUMMUS 8.5
Pepita, Olive Oil

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

TUNA TARTAR* 17
Ajo Blanco, Shallots

SALPICÓN DE MARISCOS 13.5
Octopus, Mussels, Scallops, Gambas

PULPO A LA GALLEGA 16.5
Potatoes, Sweet Pimentón, Olive Oil

SALMON A LA PLANCHA* 14.5
Spring Mix, Olive Oil, Pickled Onions

MUSSELS 14.5
Sofrito

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

BACON WRAPPED DATES 8
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

PORK BELLY 10.5
Guindillas, Mint, Pickled Onions

FLANK STEAK* 15.5
Chimichurri

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

BONE MARROW 14.5
Bacon Mostarda

WAGYU BEEF CARPACCIO* 13.5
Manchego, Crispy Capers, Mustard

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

BEET SALAD 8.5
Mint Yogurt, Lemon, Walnuts

ENSALADILLA RUSA 10
Confit Tuna, Potatoes, Carrots

LARGE PLATES

BRUNCH FIDEOS 16.5
Chorizo, Gaucho Sausage, Egg

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Spring Mix Salad, Fingerling Potatoes

PAELLA VERDURAS HALF / FULL 18 / 36
Asparagus, Peas, Green Beans, Red Peppers, Squash, Pickled Onions

PAELLA MARISCOS 29 / 58
Prawns, Mussels, Calamari, Clams

PAELLA SALVAJE 28 / 56
Chicken, Chorizo, Gaucho Sausage, Pickled Red Onions

PARRILLADA BARCELONA* 31 / 62
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CHOCOLATE CAKE** 9.5
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT** 8.5
Strawberry, Mint, Citrus Cream, Walnuts

BASQUE BURNT CHEESECAKE 10.5
Bluberry Compote

BASQUE PANTXINETA 8.5
Pastry Cream, Almonds

ARROZ CON LECHE 7
Vanilla Bean

EXECUTIVE CHEF CESAR MAYORGA | SOUS CHEF SANTOS MELENDEZ

*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

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
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
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
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

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5	10	40
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista, ‘Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Amontillado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	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, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
	<i>Pedro Ximénez</i>	16	64

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 / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	15
ACID TRIP Rezabal / 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 360 Vodka, Housemade Bloody Mary Mix	11
MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11

AGUA DE VALENCIA Cava, Orange Liqueur Cocchi Americano, Fresh Squeezed Orange Juice	11
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BEES & 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 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Citadelle Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Citadelle 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, Blue Ridge Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT Estrella Galicia, Lager—Spain Port City, Optimal Wit—D.C. DC Brau, Public Pale Ale—D.C. Flying Dog, Bloodline IPA—MD	caña	doble
	4.25	8.5
	4	8
	4.25	7.5
	4.25	8.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany	7
Peroni, Lager—Italy	8.5
Heineken, Light—Holland	7.5
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