

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

SPECK

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SOBRASADA

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

FUET

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE

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

AGED MAHÓN

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

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, Olive Oil Rubbed. Salty, Sharp

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

DRUNKEN GOAT

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

VALDEÓN

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

MARINATED MAHÓN

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

JAMÓN IBÉRICO

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty

DUCK PROSCIUTTO

New York, US
Moultard Dark Breast, Spiced, Tender, Sweet

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

APERITIVO BOARD

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

Jamón Serrano, Chorizo Blanco, Idiazábal, Manchego, Eggplant Caponata, House Marinated Olives, Pickled Guindilla Peppers, Patatas Bravas

TAPAS

SERRANO HAM BENEDICT*

Hollandaise 9.5

SCRAMBLE EGGS & MORCILLA

Guindilla Peppers Aioli, Scallions 10.5

VEGETABLE BENEDICT*

Broccolini, Piquillo Peppers, Hollandaise 8.5

HUEVOS A LA FLAMENCA*

Peppers, Tomatoes 9

SALMON BENEDICT*

Smoked Salmon, Hollandaise 12.5

TORRIJAS

Blueberries, Crema Catalana 8

OLIVE OIL PANCAKES

Membrillo Butter, Maple Syrup 8.5

JAMÓN IBÉRICO ESTRELLADOS*

Fries, Aioli, Farm Egg 11.5

YOGURT PARFAIT

Honey, Granola, Strawberries 8.5

TOSTA DE SETAS

Idiazábal, Cherry Tomatoes Confit 11.5

SALMON MONTADITO

Smoked Salmon, Goat Cheese, Capers, Onions 12.5

STEAK AND EGG*

Red Chimichurri, Farm Egg 15.5

GRILLED ASPARAGUS

Porcini Aioli 10.5

BEET SALAD

Skordalia 8.5

ESCALIVADA

Eggplant, Red Peppers, Sherry Vinaigrette 7.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 7.5

BLACK GARLIC HUMMUS

Pickled Piquillo Peppers 8.5

POTATO TORTILLA

Chive Sour Cream 7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

SALPICÓN DE MARISCOS

Octopus, Mussels, Scallops, Gambas 13.5

MUSSELS

Sofrito 14.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic 11

SALMON A LA PLANCHA*

Arugula, Olive Oil, Pickled Onions 14.5

GRILLED CHICKEN THIGH

Red Peppers, Hazelnuts, Almonds, Sweet Pimenton 10.5

BACON WRAPPED DATES

Valdeón Mousse 8

FLANK STEAK*

Chimichurri 15.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 8.5

TRUFFLED BIKINI

Chorizo Soria, Fresh Mahón, Garlic Aioli 10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

PORK RIBS

Crispy Potatoes, Sherry Vinegar 13

PORK BELLY

Guindilla Pepper Sauce 10.5

WAGYU BEEF CARPACCIO*

Manchego, Capers, Mustard 13.5

LAMB CHOPS*

Roasted Eggplant Purée, Pimentón Oil 19.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 11

HEIRLOOM TOMATO SALAD

Mustard Dressing, Pickled Onions 9.5

CUCUMBER SALAD

Piquillo Peppers, Fennel, Mint 8.5

LARGE PLATES

BRUNCH FIDEOS

Gaucho Sausage, Egg 16.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 25.5

WHOLE ROASTED BRANZINO

Arugula, Salad, Rainbow Carrots 29.5

PAELLA VERDURAS

Zucchini, Yellow Squash, Snow Peas, Mushrooms, Piquillo Peppers 19 / 38

PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams 29 / 58

PAELLA SALVAJE

Chicken, Gaucho Sausage, Pork Belly, Pickled Red Onions 28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage 31 / 62

DESSERTS

FLAN CATALÁN

Sea Salt 8

OLIVE OIL CAKE

Sea Salt 10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9.5

CREPAS WITH SEASONAL FRUIT

Strawberries, Catalan Cream 8.5

BASQUE BURNT CHEESECAKE

Sheep's Cheese, Blueberries 10.5

ARROZ CON LECHE

Vanilla Bean 7

BASQUE PANTXINETA

Pastry Cream, Almonds 8.5

EXECUTIVE CHEF CESAR MAYORGA SOUS CHEF CRISTOFER RUIZ & ANTONIO ALVARADO

*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	<i>Xarel-lo Blend</i>	5.5	11	44
2023	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>	6.5	13	52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2025	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
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5	10	40
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
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 1L	<i>Manzanilla</i>	8	82
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	11	66
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	8.5	68
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	10	60

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10	80
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1988, 750mL	<i>Pedro Ximénez</i>	20	160
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64
Añada , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

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

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

BEES & BAYS (No ABV)

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

8

TEA TIME (No ABV)

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

9

PASSENGER PRINCESS

360 Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

13.5

GIN & JUS

Paco Pepe Andalucían Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

12

DOS PENÍNSULAS

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

13

ALEBRIJES

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

14

SIDE HUSTLE

Raynal VSOP Brandy, Bénédictine,
Pineapple, Lemon, Barcava

12.5

BOURBON SPICE RACK

Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

13.5

IPANEMA

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

13

LAIRD'S LANE

Monkey Shoulder Scotch, Cappelletti,
Pasubio Vino Amaro, Orange, Angostura Bitters

15

GINTONICS

Inspired by three of Spain's most iconic regions.

15

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

Paco Pepe Andalucían 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, Blue Ridge Vodka,
Peach Nectar, Grapefruit

glass

carafe

13 52

BEER

DRAFT

Estrella Galicia, Lager—Spain
Port City, Optimal Wit—D.C.
Aslin, Orange Starfish, Hazy IPA—VA
DC Brau, Public Pale Ale—D.C.

caña

doble

4.25 8.5

4 8

4.25 8.5

4.25 7.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany
Heineken, Light—Holland
Peroni, Lager—Italy
Pabst Blue Ribbon (16oz.)—IL
Estrella Damm, Daura Gluten-Free Lager—Spain
Atlas, Blood Orange Gose—D.C.
Founders, All Day IPA—MI
Atlas, Ponzi IPA—D.C.
Flying Dog, The Truth Imperial IPA—MD
Austin Eastciders, Original Dry Cider—TX
Isastegi, Sagardo Natural Cider (750mL)—Spain

7

7.5

8.5

6.5

8.5

8

7

8

8.5

8

28