

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

|                                                                                                                                          |                                                                                                              |                                                                                                             |                                                                                                                            |      |
|------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet                                              | <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                              | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy    | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty  | 16   |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns                                          | <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                               | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                 | <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla Y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón            | 16   |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                                                          | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                 | <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant | 8.5  |
| <b>FUET</b><br>California, US<br>Pork Sausage. Rich, Garlic, Black                                                                       | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity      | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty                 | <b>DUCK PROSCIUTTO</b><br>New York, US<br>Moultard Dark Breast. Spiced, Tender, Sweet                                      | 16   |
| <b>BASQUE SALAMI</b><br>Illinois, US<br>Berkshire Pork, Peppery, Fruity                                                                  | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent  | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                       | 28.5 |
| <i>Patatas Bravas, Jamón Serrano, Basque Salami, Idiazábal, Manchego, Marinated Olives, Marcona Almonds, Guindilla Peppers, Caponata</i> |                                                                                                              |                                                                                                             |                                                                                                                            |      |

### TAPAS

|                                                                        |      |                                                                 |      |
|------------------------------------------------------------------------|------|-----------------------------------------------------------------|------|
| <b>SMOKED SALMON BENEDICT</b><br>Hollandaise                           | 12.5 | <b>HUMMUS</b><br>Tahini, Lavash                                 | 7.5  |
| <b>VEGETABLE BENEDICT</b><br>Arugula, Piquillos, Hollandaise           | 8.5  | <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli              | 8.5  |
| <b>JAMON SERRANO BENEDICT</b><br>Hollandaise                           | 9.5  | <b>POTATO TORTILLA</b><br>Chive Sour Cream                      | 7.5  |
| <b>STEAK &amp; EGG*</b><br>Red Chimichurri, Farm Egg                   | 15.5 | <b>GAMBAS AL AJILLO</b><br>Guindilla Peppers, Scallions, Garlic | 11   |
| <b>OLIVE OIL PANCAKES</b><br>Cinnamon Butter, Maple Syrup              | 8.5  | <b>SALMON A LA PLANCHA*</b><br>Escalivada                       | 15   |
| <b>MANGALICA ESTRELLADOS</b><br>Fries, Sunny Side Up Egg, Garlic Aioli | 11.5 | <b>HAMACHI CRUDO*</b><br>Aji Amarillo                           | 14.5 |
| <b>GAUCHO SAUSAGE</b><br>Chimichurri                                   | 7    | <b>MARINATED BOQUERONES</b><br>Green Olives, Piquillo Peppers   | 7    |
| <b>TORRIJAS</b><br>Crema Catalana, Blueberry Compota                   | 8    | <b>MUSSELS AL DIABLO</b><br>Lobster Broth, Tomato               | 14.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions     | 8.5  | <b>PULPO A LA PARRILLA</b><br>Confit Fingerlings, Olives        | 16.5 |
| <b>ZUCCHINI</b><br>Bilbaina                                            | 8.5  | <b>GRILLED CHICKEN THIGH</b><br>Aji Verde                       | 10.5 |
| <b>CRISPY OYSTER MUSHROOMS</b><br>Tartare Sauce                        | 12.5 | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                    | 8.5  |
| <b>CHAMPIÑONES</b><br>Salsa Verde                                      | 10.5 | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli           | 7.5  |
| <b>CORN CAZUELA</b><br>Ricotta, Radish                                 | 7.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                | 8.5  |
| <b>RAINBOW CARROTS</b><br>Pistachios, Spinach                          | 8.5  | <b>PORK BELLY</b><br>Aji Amarillo                               | 10.5 |
| <b>CAULIFLOWER</b><br>Ajo Blanco, Pickled Onions                       | 9.5  | <b>FLANK STEAK</b><br>Chimichurri                               | 15.5 |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil              | 7.5  | <b>WAGYU CARPACCIO*</b><br>Capers, Arugula, Manchego            | 13.5 |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Pimentón, Truffle Honey               | 8.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce     | 9.5  |

### SALADS

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 11  |
| <b>WATERMELON SALAD</b><br>Honey, Aleppo Pepper, Feta Cheese      | 8.5 |
| <b>CUCUMBER SALAD</b><br>Herb Vinaigrette, Onions                 | 8   |
| <b>TOMATO CARPACCIO</b><br>Garlic, Chive, Champagne Vinaigrette   | 9.5 |

### LARGE PLATES

|                                                                                                               |                        |
|---------------------------------------------------------------------------------------------------------------|------------------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                                               | 25.5                   |
| <b>WHOLE ROASTED BRANZINO</b><br>Baby Carrots, Mix Greens                                                     | 29.5                   |
| <b>PAELLA VERDURAS</b><br>Corn, Peas, Cherry Tomatoes, Mixed Mushrooms, Pickled Onions, Piquillos, Broccolini | HALF / FULL<br>19 / 38 |
| <b>PAELLA MARISCOS</b><br>Calamari, Mussels, Clams, Shrimp                                                    | 29 / 58                |
| <b>PAELLA SALVAJE</b><br>Pork Belly, Chorizo Chistorra, Pork Loin, Sausage Morcilla                           | 28 / 56                |
| <b>BRUNCH FIDEOS</b><br>Chistorra, Pork Belly, Egg                                                            | 17 / 34                |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Sausage Gaucho                               | 34.5 / 69              |

### DESSERTS

|                                                                |      |
|----------------------------------------------------------------|------|
| <b>FLAN CATALÁN</b>                                            | 8    |
| <b>BASQUE BURNT CHEESECAKE</b><br>Blueberries Compota          | 10.5 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9    |
| <b>CREPAS</b><br>Strawberries, Walnuts                         | 8.5  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10.5 |
| <b>ICE CREAM</b><br>Vanilla, Pistachio                         | 5    |
| <b>SORBET</b><br>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   | <b>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | 3oz | 6oz | bottle |
| 2022 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | <i>Xarel-lo</i>       | 7   | 14  | 56     |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | <i>Trepat</i>         | 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>             | 7.25 | 14.5 | 58     |
| 2022 | <b>Le Naturel</b> , Navarra, Spain                 | <i>Garnacha Blanca</i>             | 5    | 10   | 40     |
| 2025 | <b>Pinord, Diorama</b> , Penedès, Spain            | <i>Xarel-lo</i>                    | 4.75 | 9.5  | 38     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | <i>Xarel-lo, Riesling</i>          | 6.25 | 12.5 | 50     |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain    | <i>Macabeo</i>                     | 7    | 14   | 56     |
| 2022 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain | <i>Pedro Ximénez</i>               | 6    | 12   | 48     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal        | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2023 | <b>Aylin</b> , San Antonio, Chile                  | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2024 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |
| 2024 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany   | <i>Riesling</i>                    | 6.5  | 13   | 52     |

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

|                                                        |                     |     |        |
|--------------------------------------------------------|---------------------|-----|--------|
| <b>Jarana</b> , Lustau, 750mL                          | <i>Fino</i>         | 3oz | bottle |
| <b>Los Arcos</b> , Lustau, 750mL                       | <i>Amontillado</i>  | 6   | 48     |
| <b>Almacenista, ‘Gonzalez Obregon’</b> , Lustau, 750mL | <i>Amontillado</i>  | 11  | 66     |
| <b>Península</b> , Lustau, 750mL                       | <i>Palo Cortado</i> | 8.5 | 68     |
| <b>15 Años</b> , El Maestro Sierra, 375mL              | <i>Oloroso</i>      | 12  | 48     |
| <b>Marques de Poley</b> , Toro Albala, 375mL           | <i>Oloroso</i>      | 10  | 60     |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>Bodegas Gómez Nevado</b> , 750mL      | <i>Abocado</i>       | 3oz | bottle |
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 8.5 | 68     |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9   | 36     |
| <b>Toro Albala</b> , 1999, 750mL         | <i>Pedro Ximénez</i> | 20  | 160    |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 16  | 64     |

# WINE FLIGHTS

|                                                                                                                                                                    |      |  |
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| 3 Half Glasses                                                                                                                                                     |      |  |
| <b>TRUST FALL</b><br>Tell us what you love and we’ll take it from there. Three custom pours, tailored to your taste.                                               | 18.5 |  |
| <b>SHERRY SPECTRUM</b> La Cigarrera / Los Arcos / 15 Años<br>A progression of dry style sherries, from bright and saline to rich and oxidative.                    | 16   |  |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Biografico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples.                        | 14.5 |  |
| <b>HELLO, OLD FRIEND</b> BarCava / 1752 Gran Tradicion / Quieto Gran Corte<br>Some relationships are worth celebrating. Wines and people who helped shape our list | 16   |  |

# COCKTAILS

|                                                                                                                |    |
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| <b>MIMOSA</b><br>Choice Of: Classic With Fresh Squeezed OJ,<br>Orange-Peach-Grapefruit Or Guava-Lavender-Lemon | 11 |
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| <b>BEEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 8 |
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| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | 9 |
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| <b>PASSENGER PRINCESS</b><br>Prairie Organic Vodka, Strawberry Infused Cappelletti,<br>Lemon, Sparkling Water, Love Potion Bitters | 13.5 |
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| <b>GIN &amp; JUS</b><br>Hayman’s London Dry Gin, Lime, Green Grape,<br>Pink Peppercorn, Ginger | 12 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Peninsula Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
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| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Tangerine Powders | 14 |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 12.5 |
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| <b>BOURBON SPICE RACK</b><br>Henry McKenna Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters | 13 |
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| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 13 |
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| <b>MR. ROGERS</b><br>Fig-Infused Redemption Rye, El Bandarra Vermouth,<br>Los Arcos Amontillado, Lemon | 14 |
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# GINTONICS

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| Inspired by three of Spain’s most iconic regions. | 15 |
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| <b>CATALAN</b><br>Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Hayman’s London Dry Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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# SANGRIA

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| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | glass | pitcher |
|                                                                                                  | 10.5  | 38      |

|                                                                                                            |       |        |
|------------------------------------------------------------------------------------------------------------|-------|--------|
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé, Etesia Vodka,<br>Peach Nectar, Grapefruit | glass | carafe |
|                                                                                                            | 13    | 52     |

# BEER

|                                         |      |       |
|-----------------------------------------|------|-------|
| <b>DRAFT</b>                            | caña | doble |
| Estrella Galicia, Lager—Spain           | 4.25 | 8.5   |
| Port City, Optimal Wit—D.C.             | 4    | 8     |
| DC Brau, The Corruption IPA—D.C.        | 4.25 | 8.5   |
| Right Proper, Raised by Wolves IPA—D.C. | 4.25 | 8.5   |

## BOTTLES & CANS

|                                                  |     |
|--------------------------------------------------|-----|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7   |
| Heineken, Light—Holland                          | 7.5 |
| Atlas, Ponzi IPA—D.C.                            | 8.5 |
| Bell’s, Oberon Eclipse Citrus Wheat—MI           | 7.5 |
| Estrella Damm, Inedit—Spain                      | 11  |
| Pabst Blue Ribbon (16oz)—IL                      | 6   |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5 |
| Atlas, Blood Orange Gose—D.C.                    | 8   |
| RAR, Nanticoke Nectar IPA—MD                     | 8.5 |
| Flying Dog, The Truth Imperial IPA—MD            | 8   |
| Allagash, Tripel—MN                              | 11  |
| Austin Eastciders, Original Dry Cider—TX         | 8   |
| ANXO, District Dry Cider—D.C.                    | 10  |
| Isastegi, Sagardo Natural Cider (750mL)—Spain    | 28  |