

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	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	JAMÓN MANGALICA 16 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	LOMO IBÉRICO DE BELLOTA 16 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months In Herbed Citrus Oil	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months Red Wine Soaked	DUCK PROSCIUTTO 14 New York, US Moulard Dark Breast, Spiced, Tender, Sweet
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<i>Jamón Serrano, Salchichón De Vic, Idiazábal, Manchego, Eggplant Caponata, House Marinated Olives, Pickled Guindilla Peppers, Patatas Bravas</i>
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	ALISIOS Islas Canarias, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	

TAPAS

SERRANO HAM BENEDICT* Hollandaise	9.5	BROCCOLINI Garlic, Chili Flakes, Lemon	10.5
VEGETABLE BENEDICT* Spinach, Mushrooms, Hollandaise	8.5	GRILLED ASPARAGUS Truffle Vinaigrette	12
HUEVOS A LA FLAMENCA* Peppers, Tomatoes	9	ARTICHOKES HUMMUS Pepitas, Olive Oil	8.5
SALMON BENEDICT* Smoked Salmon, Hollandaise	12.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
TORRIJAS CATALAN Strawberry, Crema Catalana	8	POTATO TORTILLA Chive Sour Cream	7.5
SALMON MONTADITO Smoked Salmon, Ricotta, Capers, Onions	12.5	SALPICÓN DE MARISCOS Octopus, Mussels, Scallops, Gambas	13.5
OLIVE OIL PANCAKES Membrillo Butter, Maple Syrup	8.5	PULPO A LA GALLEGA Potatoes, Sweet Pimentón, Olive Oil	16.5
COCA DE SETAS Piquillo Peppers, Idiazábal	11.5	SALMON A LA PLANCHA* Spring Mix, Olive Oil, Pickled Onions	14.5
ESCALIVADA Eggplant, Red Peppers, Sherry Vinaigrette	7.5	MUSSELS Sofrito	14.5
YOGURT PARFAIT Honey, Granola, Strawberry	8.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11
MANGALICA ESTRELLADOS* Fries, Aioli, Farm Egg	11.5	PORK BELLY Guindillas, Mint, Pickled Onions	10.5
STEAK AND EGG* Red Chimichurri, Farm Egg	15.5	BACON WRAPPED DATES Valdeón Mousse	8
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	FLANK STEAK* Chimichurri	15.5
BURRATA Mixed Greens, Hazelnuts, Truffle Dressing	13	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
TRUFFLE SHEEP'S CHEESE Pimentón, Truffle Honey	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
CAULIFLOWER Romesco	9.5	BONE MARROW Bacon Mostarda	14.5
		WAGYU BEEF CARPACCIO* Manchego, Crispy Capers, Mustard	13.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BEET SALAD Mint Yogurt, Lemon, Walnuts	8.5
ENSALADILLA RUSA Confit Tuna, Potatoes, Carrots	10
MELON SALAD Sheep Cheese, Serrano	8.5

LARGE PLATES

BRUNCH FIDEOS Chorizo, Gaucho Sausage, Egg	16.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Spring Mix Salad, Fingerling Potatoes	29.5
PAELLA VERDURAS Asparagus, Peas, Green Beans, Red Peppers, Squash, Pickled Onions	HALF / FULL 18 / 36
PAELLA MARISCOS Prawns, Mussels, Calamari, Clams	29 / 58
PAELLA SALVAJE Chicken, Chorizo, Gaucho Sausage, Pickled Red Onions	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
CREPAS WITH SEASONAL FRUIT** Strawberry, Mint, Citrus Cream, Walnuts	8.5
BASQUE BURNT CHEESECAKE Bluberry Compote	10.5
BASQUE PANTXINETA** Pastry Cream, Almonds	8.5
ARROZ CON LECHE Vanilla Bean	7

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
2024	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
2024	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

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 Aví , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	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>	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
2022	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
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
2022	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	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
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>Palo Cortado</i>	6	48
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, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
		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
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau 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 10.5 pitcher 38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Blue Ridge Vodka, Peach Nectar, Grapefruit	glass 13 carafe 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 4.25 doble 8 4 8.5 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