

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

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

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

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

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

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

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

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Ibérico. Marbled, Tender, Nutty

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

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

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

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

TAPAS

SERRANO HAM BENEDICT* 9.5
Hollandaise

VEGETABLE BENEDICT* 8.5
Broccolini, Piquillo Peppers, Hollandaise

SALMON BENEDICT* 12.5
Smoked Salmon, Hollandaise

SCRAMBLE EGGS & MORCILLA 10.5
Guindilla Peppers Aioli, Scallions

HUEVOS A LA FLAMENCA* 9
Peppers, Tomatoes

TORRIJAS 8
Blueberries, Crema Catalana

OLIVE OIL PANCAKES 8.5
Membrillo Butter, Maple Syrup

JAMÓN IBÉRICO ESTRELLADOS* 11.5
Fries, Aioli, Farm Egg

SALMON MONTADITO 12.5
Smoked Salmon, Goat Cheese, Capers, Onions

STEAK AND EGG* 15.5
Red Chimichurri, Farm Egg

GRILLED ASPARAGUS 10.5
Porcini Aioli

CRISPY OKRA 8.5
Dijon Mustard, Sweet Pimenton

ESCALIVADA 7.5
Eggplant, Red Peppers, Sherry Vinaigrette

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

TRUFFLE SHEEP'S CHEESE 9.5
Pimentón, Truffle Honey

BLACK GARLIC HUMMUS 8.5
Pickled Piquillo Peppers

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

SALPICÓN DE MARISCOS 13.5
Octopus, Mussels, Scallops, Gambas

PULPO 16.5
Roasted Tomato Sauce, Almonds, Onions, Celery

MUSSELS 14.5
Sofrito

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

SALMON A LA PLANCHA* 14.5
Arugula, Olive Oil, Pickled Onions

GRILLED CHICKEN THIGH 10.5
Red Peppers, Hazelnuts, Almonds, Sweet Pimenton

BACON WRAPPED DATES 8
Valdeón Mousse

FLANK STEAK* 15.5
Chimichurri

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

TRUFFLED BIKINI 10.5
Chorizo Soria, Fresh Mahón, Garlic Aioli

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

PORK BELLY 10.5
Guindilla Pepper Sauce

WAGYU BEEF CARPACCIO* 13.5
Manchego, Capers, Mustard

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

HEIRLOOM TOMATO SALAD 9.5
Mustard Dressing, Pickled Onions

CUCUMBER SALAD 8.5
Piquillo Peppers, Fennel, Mint

LARGE PLATES

BRUNCH FIDEOS 16.5
Gaucho Sausage, Egg

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Arugula, Salad, Rainbow Carrots

	HALF / FULL
PAELLA VERDURAS	19 / 38
Zucchini, Yellow Squash, Snow Peas, Mushrooms, Piquillo Peppers	

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

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

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

DESSERTS

FLAN CATALÁN	8
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OLIVE OIL CAKE	10.5
Sea Salt	

CHOCOLATE CAKE	9.5
Coffee Crème Anglaise, Almond Crumble	

CREPAS WITH SEASONAL FRUIT	8.5
Strawberries, Catalan Cream	

BASQUE BURNT CHEESECAKE	10.5
Sheep's Cheese, Blueberries	

ARROZ CON LECHE	7
Vanilla Bean	

BASQUE PANTXINETA	8.5
Pastry Cream, Almonds	

EXECUTIVE CHEF CESAR MAYORGA

SOUS CHEF CRISTOFER RUIZ

*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>	3oz	6oz	bottle
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>	3oz	6oz	bottle
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>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi , 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>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2025	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Trepat Blend</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020	Gota, Bergamota , Dão, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2024	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2022	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

			3oz	bottle
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

			3oz	bottle
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.	18.5
BIO-CURIOUS Diorama / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	15
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5

COCKTAILS

BLOODY MARY 360 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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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	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS 360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14.5
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GIN TONICS

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. 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	7
Heineken, Light—Holland	7.5
Peroni, Lager—Italy	8.5
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