

# 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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### FUET

California, US  
Pork Sausage. Rich, Garlic, Black

#### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

#### SPECK

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

#### CHORIZO PICANTE

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

#### 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

#### VALDEÓN

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

#### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

#### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

#### DRUNKEN GOAT

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

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

#### DÉLICE DE BOURGOGNE

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

#### JAMÓN MANGALICA

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

#### LOMO IBÉRICO DE BELLOTA

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

#### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

#### DUCK PROSCIUTTO

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

#### APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Basque Salami, Idiazábal, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata*

### TAPAS

#### SMOKED SALMON BENEDICT

Hollandaise

12.5

#### HUMMUS

Tahini, Lavash

7.5

#### VEGETABLE BENEDICT

Arugula, Piquillos, Hollandaise

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### JAMON SERRANO BENEDICT

Hollandaise

9.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### STEAK & EGG\*

Red Chimichurri, Farm Egg

15.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

#### OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

8.5

#### HAMACHI CRUDO\*

Aji Amarillo

14.5

#### MANGALICA ESTRELLADOS

Fries, Sunny Side Up Egg, Garlic Aioli

11.5

#### SALMON A LA PLANCHA\*

Yellow Pepper Vinaigrette

15

#### GAUCHO SAUSAGE

Chimichurri

7

#### MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

#### TORRIJAS

Crema Catalana, Blueberry Compota

8

#### MUSSELS AL DIABLO

Lobster Broth, Tomato

14.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### PULPO A LA PARRILLA

Confit Fingerlings, Olives

16.5

#### ZUCCHINI

Bilbaina

8.5

#### GRILLED CHICKEN THIGH

Aji Verde

10.5

#### CRISPY OYSTER MUSHROOMS

Tartare Sauce

12.5

#### BACON-WRAPPED DATES

Valdeón Mousse

8.5

#### CHAMPIÑONES

Salsa Verde

10.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### RAINBOW CARROTS

Pistachios, Spinach

8.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### CORN CAZUELA

Ricotta, Radish

7.5

#### PORK BELLY

Mojo Rojo

10.5

#### CAULIFLOWER

Ajo Blanco, Pickled Onions

9.5

#### FLANK STEAK

Chimichurri

15.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### WAGYU CARPACCIO\*

Capers, Arugula, Manchego

13.5

#### WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

8.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### WATERMELON SALAD

Honey, Aleppo Pepper, Feta Cheese

8.5

#### TOMATO CARPACCIO

Garlic, Chive, Champagne Vinaigrette

9.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

#### WHOLE ROASTED BRANZINO

Baby Carrots, Mix Greens

29.5

#### PAELLA VERDURAS

Corn, Peas, Cherry Tomatoes, Mixed Mushrooms, Pickled Onions, Piquillos, Broccolini

HALF / FULL  
19 / 38

#### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

29 / 58

#### PAELLA SALVAJE

Pork Belly, Chorizo Chistorra, Pork Loin, Sausage Morcilla

28 / 56

#### BRUNCH FIDEOS

Chistorra, Pork Belly, Egg

17 / 34

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Sausage Gaucho

34.5 / 69

### DESSERTS

#### FLAN CATALÁN

8

#### BASQUE BURNT CHEESECAKE

Blueberries Compota

10.5

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### CREPAS

Strawberries, Walnuts

8.5

#### OLIVE OIL CAKE

Sea Salt

10.5

#### ICE CREAM

Vanilla, Pistachio

5

#### SORBET

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>	5.5	11	44
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>	6.5	13	52
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>Mencía</i>	5.5	11	44
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	<b>Christophe Avi</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>	7	14	56
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>	5.5	44
<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>	10	80
<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

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 / Abisso / 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

## MIMOSA

Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

## BEEES & BAYS (No ABV)

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

## TEA TIME (No ABV)

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

## PASSENGER PRINCESS

Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters

## GIN & JUS

Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger

## DOS PENÍNSULAS

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

## ALEBRIJES

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

## SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

## BOURBON SPICE RACK

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

## IPANEMA

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

## MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon

# GINTONICS

Inspired by three of Spain's most iconic regions.

## CATALAN

Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

## VALENCIAN

Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

## GALICIAN

Nordés 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, Etesia Vodka, Peach Nectar, Grapefruit

**glass carafe**  
13 52

# BEER

## DRAFT

Estrella Galicia, Lager—Spain  
Port City, Optimal Wit—D.C.  
DC Brau, The Corruption IPA—D.C.  
Right Proper, Raised by Wolves IPA—D.C.

**caña doble**  
4.25 8.5  
4 8  
4.25 8.5  
4.25 8.5

## BOTTLES & CANS

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

7  
7.5  
8.5  
7.5  
11  
6  
8.5  
8  
8.5  
8  
11  
8  
10  
28

