

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

FUET

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

CHORIZO PICANTE

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

'NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, 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

AGED MAHÓN

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

MAHÓN

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

TETILLA

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

DRUNKEN GOAT

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

DÉLICE DE BOURGOGNE

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

VALDEÓN

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

JAMÓN IBÉRICO

Castilla Y León, ES
Aged 36-42 Months, Marbled, Tender, Nutty 17.5

PIPE DREAMS BOUCHE ASH

Pennsylvania, US
Semi-Soft, Goat's Milk, Aged 7-10 Days, Vegetable Ash 8.5

DUCK PROSCIUTTO

New York, US
Moullard Dark Breast. Spiced, Tender, Sweet 16.5

APERITIVO BOARD

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

Jamón Serrano, Pork Terrine, Manchego, Idiazábal, Guindilla Peppers, Almonds, House Marinated Olives, Patatas Bravas

TAPAS

VEGETABLE BENEDICT

Spinach, Garlic, Piquillo Peppers, Hollandaise 8.5

SERRANO HAM BENEDICT

Hollandaise 9.5

OLIVE OIL PANCAKES

Maple Syrup, Butter 8.5

SMOKED SALMON BENEDICT

Hollandaise 12.5

MUSHROOM OMELETTE

Salsa Verde 9.5

SALMON MONTADITO

Crème, Pickled Onions 13.5

TORRIJAS

Crema Catalana, Blueberry 8

BREAKFAST SANDWICH

Focaccia, Mahón, Tomatoes 9.5

YOGURT PARFAIT

Blueberry 8.5

JAMÓN IBÉRICO ESTRELLADOS

Jamón Ibérico, Fries, Piquillo Peppers, Sunny Egg, Aioli 11.5

STEAK & EGG*

Red Chimichurri 15.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 6.5

CAULIFLOWER

Charred Scallion, Tahini 9.5

HOUSE MADE SOURDOUGH FOCACCIA

Olive Oil, Sea Salt 5

BROCCOLINI

Garlic, Chili Flakes, Lemon 10.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

CHAMPIÑONES A LA PLANCHA

Salsa Verde, Sherry Vinegar 10.5

MUSHROOM CROQUETTES

Mojo Verde 9.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 7.5

WHIPPED SHEEP'S CHEESE

Truffle Honey 8.5

SPRING PEA HUMMUS

Sumac, Lavash 7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

POTATO TORTILLA

Chive Sour Cream 7.5

BOQUERONES

Dill, Radish, Extra Virgin Olive Oil 6

SALMON A LA PLANCHA

Ajo Blanco, Green Grapes 16

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic 11

GRILLED CHICKEN THIGH

Tahini 10.5

GAUCHO

Chimichurri 10

GRILLED PORK BELLY

Aji Amarillo 10.5

BACON-WRAPPED DATES

Valdeón Mousse 8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

WAGYU CARPACCIO*

Tomato, Basil, Celery Salt 13

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 11

BUTTERHEAD LETTUCE

Earth N Eats

Tomatoes, Green Beans, Anchovy Vinaigrette 10.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 25.5

WHOLE ROASTED BRANZINO

Potatoes, Carrots, Lemon 29.5

PAELLA VERDURAS

Leeks, Summer Squash, Tomato, Corn, Sherry Vinaigrette 19 / 38

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp 29 / 58

PAELLA SALVAJE

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

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage 34.5 / 69

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt 10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9.5

BURNT BASQUE CHEESECAKE

Campari Blueberries 10.5

CHURROS

Chocolate 9

ICE CREAM

Vanilla, Pistachio 5

SORBET

Mango 5

EXECUTIVE CHEF BEN SCHRAMM | SOUS CHEF GIO DE JESUS

*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	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	6.5	13	52
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	7.25	14.5	58
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2025	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6	12	48
			6.5	13	52

ROSÉ & SKIN CONTACT

NV	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			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
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	4.75	9.5	(L) 53
2025	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	6	12	48
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	7.5	15	60
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	6.25	12.5	50
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7	14	56
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.75	11.5	46
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	5.5	11	44
			6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 1L	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8	82
Almacenista, 'Gonzalez Obregon' , Lustau, 750mL	<i>Amontillado</i>	12	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	11	66
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
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	5.5	44
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
		16	64
		9	36

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

Tito's Vodka, Housemade Bloody Mary Mix

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

Paco Pepe Andalucian 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, 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

Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN

Paco Pepe Andalucian 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
Peroni, Lager—Italy
Heineken, Light—Holland
Pabst Blue Ribbon (16oz)—IL
Estrella Damm, Daura Gluten-Free Lager—Spain
Atlas, Blood Orange Gose—D.C.
Bell's, Oberon Eclipse Citrus Wheat—MI
Estrella Damm, Inedit—Spain
Atlas, Ponzi IPA—D.C.
Lagunitas, Maximus IPA—CA
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
8.5
7.5
6
8.5
8
7.5
11
8.5
8.5
8
11
8
10
28

