

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

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
OLIVE OIL PANCAKES Cinnamon Butter, Maple Syrup	8.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11
JAMÓN IBÉRICO ESTRELLADOS Fries, Sunny Side Up Egg, Garlic Aioli	11.5	SALMON A LA PLANCHA* Escalivada	15
STEAK & EGG* Red Chimichurri, Farm Egg	15.5	HAMACHI CRUDO* Aji Amarillo	14.5
GAUCHO SAUSAGE Chimichurri	7	MUSSELS AL DIABLO Lobster Broth, Tomato	14.5
TORRIJAS Crema Catalana, Blueberry Compota	8	PULPO A LA PARRILLA Confit Fingerlings, Olives	16.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GRILLED CHICKEN THIGH Aji Verde	10.5
CRISPY OYSTER MUSHROOMS Tartare Sauce	12.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
ZUCCHINI Bilbaina	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
CHAMPIÑONES Salsa Verde	10.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
CORN CAZUELA Ricotta	7.5	PORK BELLY Aji Amarillo	10.5
CAULIFLOWER Ajo Blanco, Pickled Onions	9.5	WAGYU CARPACCIO* Capers, Arugula, Manchego	13.5
RAINBOW CARROTS Pistachios, Spinach	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
GREEN BEANS Pimenton, Pine Nuts	9.5		
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5		
WHIPPED SHEEP'S CHEESE Pimentón, Truffle Honey	8.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
CUCUMBER SALAD Lemon Vinaigrette, Onions	8
WATERMELON SALAD Aleppo Pepper, Feta Cheese	8.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Baby Carrots, Mix Greens	29.5
PAELLA VERDURAS Corn, Broccolini, Cherry Tomatoes, Green Beans, Pickled Onions, Piquillos	HALF / FULL 19 / 38
PAELLA MARISCOS Calamari, Mussels, Clams, Shrimp	29 / 58
PAELLA SALVAJE Pork Belly, Chorizo Chistorra, Pork Loin, Sausage Morcilla	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Sausage Gaucho	34.5 / 69
BRUNCH FIDEOS Chistorra, Pork Belly, Egg	17 / 34

DESSERTS

TORTA DE SANTIAGO Strawberries	10.5
FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Blueberries Compota	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
OLIVE OIL CAKE Sea Salt	10.5
ICE CREAM Vanilla, Pistachio	5
SORBET Mango	5

EXECUTIVE CHEF JOSE GOMEZ VENTURA

SOUS CHEF ANTONIO ALVARADO

*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
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</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
2025	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
2025	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2024	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
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
2025	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>Garnacha</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2025	Sotabosc , Montsant, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2025	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2025	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>Monastrell</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
2025	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

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5.5	44
Almacenista, ‘Gonzalez Obregon’ , Lustau, 750mL	<i>Amontillado</i>	6	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

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
		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.	18.5	
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	16	
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples.	14.5	
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list	16	

COCKTAILS

BLOODY MARY Tito’s 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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BEEES & 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 Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Hayman’s London Dry 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 Lustau Solera Reserva 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
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés 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, 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, Ponzi 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