

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	WAGYU CECINA 14 Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	BASQUE SALAMI Chicago, US Berkshire Pork, Peppery, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months Red Wine Soaked	LOMO IBÉRICO DE BELLOTA 16 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months In Herbed Citrus Oil	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	DUCK PROSCIUTTO 14 New York, US Moulard Dark Breast, Spiced, Tender, Sweet
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	<i>Jamón Serrano, Salchichón De Vic, Idiazábal, Manchego, Eggplant Caponata, House Marinated Olives, Pickled Guindilla Peppers, Patatas Bravas</i>
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	ALISIOS Islas Canarias, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp		

TAPAS

SERRANO HAM BENEDICT* Hollandaise	9.5	BROCCOLINI Garlic, Chili Flakes, Lemon	10.5	ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce
VEGETABLE BENEDICT* Spinach, Mushrooms, Hollandaise	8.5	ARTICHOKES HUMMUS Pepitas, Olive Oil	8.5	BEET SALAD** 8.5 Mint Yogurt, Lemon, Walnuts
HUEVOS A LA FLAMENCA* Peppers, Tomatoes	9	TRUFFLE SHEEP'S CHEESE Pimentón, Truffle Honey	9.5	ENSALADILLA RUSA 10 Confit Tuna, Potatoes, Carrots
SALMON BENEDICT* Smoked Salmon, Hollandaise	12.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	MELON SALAD 8.5 Sheep's Cheese, Serrano
TORRIJAS CATALAN Strawberry, Crema Catalana	8	POTATO TORTILLA Chive Sour Cream	7.5	LARGE PLATES
SALMON MONTADITO Smoked Salmon, Ricotta, Capers, Onions	12.5	SALPICÓN DE MARISCOS Octopus, Mussels, Scallops, Gambas	13.5	BRUNCH FIDEOS 16.5 Chorizo, Gaucho Sausage, Egg
OLIVE OIL PANCAKES Membrillo Butter, Maple Syrup	8.5	PULPO A LA GALLEGA Potatoes, Sweet Pimentón, Olive Oil	16.5	CHICKEN PIMIENTOS 25.5 Potatoes, Lemon, Hot Cherry Peppers
COCA DE SETAS Piquillo Peppers, Idiazábal	11.5	SALMON A LA PLANCHA* Arugula, Olive Oil, Pickled Onions	14.5	WHOLE ROASTED BRANZINO 29.5 Arugula, Salad, Fingerling Potatoes
ESCALIVADA Eggplant, Red Peppers, Sherry Vinaigrette	7.5	MUSSELS Sofrito	14.5	PAELLA VERDURAS HALF / FULL 18 / 36 Green Squash, Peas, Green Beans, Red Peppers, Squash, Pickled Onions
YOGURT PARFAIT Honey, Granola, Strawberry	8.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11	PAELLA MARISCOS 29 / 58 Prawns, Mussels, Calamari, Clams
MANGALICA ESTRELLADOS* Fries, Aioli, Farm Egg	11.5	BACON WRAPPED DATES Valdeón Mousse	8	PAELLA SALVAJE 28 / 56 Chicken, Chorizo, Gaucho Sausage, Pickled Red Onions
STEAK AND EGG* Red Chimichurri, Farm Egg	15.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5	PARRILLADA BARCELONA* 31 / 62 Strip Steak, Chicken, Pork Loin, Gaucho Sausage
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	FLANK STEAK* Chimichurri	15.5	DESSERTS
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5	FLAN CATALÁN 8
CAULIFLOWER Romesco	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5	OLIVE OIL CAKE 10.5 Sea Salt
		BONE MARROW Bacon Mostarda	14.5	CHOCOLATE CAKE** 9.5 Coffee Crème Anglaise, Almond Crumble
		WAGYU BEEF CARPACCIO* Manchego, Crispy Capers, Mustard	13.5	CREPAS WITH SEASONAL FRUIT** 8.5 Strawberry, Mint, Citrus Cream, Walnuts
				BASQUE BURNT CHEESECAKE 10.5 Blueberry Compote
				BASQUE PANTXINETA** 8.5 Pastry Cream, Almonds
				ARROZ CON LECHE 7 Vanilla Bean

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
2024	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
2024	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 Avi , 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>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2024	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Monastrell</i>	4.75	9.5	38
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	6	12	48
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Baga</i>	5.5	11 (L)	62
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2021	Peñalolen , Maipo, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	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
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>Amontillado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	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
	<i>Pedro Ximénez</i>	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
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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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	
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GALICIAN Paco Pepe Andalucían 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