

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	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	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	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	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	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	DUCK PROSCIUTTO New York, US Moultard Dark Breast. Spiced, Tender, Sweet
FUET California, US Pork Sausage. Rich, Garlic, Black	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent		APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Patatas Bravas, Jamón Serrano, Fuet, 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
GAUCHO SAUSAGE Chimichurri	7	HAMACHI CRUDO* Aji Amarillo	14.5
TORRIJAS Crema Catalana, Blueberry Compota	8	MARINATED BOQUERONES Green Olives, Piquillo Peppers	7
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	MUSSELS AL DIABLO Lobster Broth, Tomato	14.5
ZUCCHINI Bilbaina	8.5	PULPO A LA PARRILLA Confit Fingerlings, Olives	16.5
CRISPY OYSTER MUSHROOMS Tartare Sauce	12.5	GRILLED CHICKEN THIGH Aji Verde	10.5
CORN CAZUELA Ricotta	7.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
RAINBOW CARROTS Pistachios, Spinach	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
CAULIFLOWER Ajo Blanco, Pickled Onions	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	PORK BELLY Aji Amarillo	10.5
WHIPPED SHEEP'S CHEESE Pimentón, Truffle Honey	8.5	WAGYU CARPACCIO* Capers, Arugula, Manchego	13.5
		ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
CUCUMBER SALAD Lemon Vinaigrette, Onions	8
WATERMELON SALAD Aleppo Pepper, Feta Cheese	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Baby Carrots, Mix Greens	29.5
PAELLA MARISCOS Calamari, Mussels, Clams, Shrimp	HALF / FULL 29 / 58
PAELLA VERDURAS Corn, Broccolini, Cherry Tomatoes, Asparagus, Pickled Onions, Piquillos	19 / 38
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

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	Xarel-lo Blend	3oz	6oz	bottle
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2025	Christophe Aví , Agenais, France	Cabernet Sauvignon	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.5	11	44

RED

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

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
Los Arcos , Lustau, 750mL	Amontillado	6	48
Almacenista, ‘Gonzalez Obregon’ , Lustau, 750mL	Amontillado	11	66
Península , Lustau, 750mL	Palo Cortado	8.5	68
15 Años , El Maestro Sierra, 375mL	Oloroso	12	48
Marques de Poley , Toro Albala, 375mL	Oloroso	10	60

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	8.5	68
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Toro Albala , 1999, 750mL	Pedro Ximénez	20	160
Solera 1927 , Alvear, 375mL	Pedro Ximénez	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	7
Heineken, Light—Holland	7.5
Atlas, Ponzi IPA—D.C.	8.5
Bell’s, Oberon Eclipse Citrus Wheat—MI	7.5
Estrella Damm, Inedit—Spain	11
Pabst Blue Ribbon (16oz)—IL	6
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Atlas, Blood Orange Gose—D.C.	8
RAR, Nanticoke Nectar IPA—MD	8.5
Flying Dog, The Truth Imperial IPA—MD	8
Allagash, Tripel—MN	11
Austin Eastciders, Original Dry Cider—TX	8
ANXO, District Dry Cider—D.C.	10
Isastegi, Sagardo Natural Cider (750mL)—Spain	28