

# 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

**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

**MOODY BLUE**  
Wisconsin, USA  
Semi-Firm Blue, Cow's Milk, Smoked

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

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

**PIPE DREAMS BOUCHE ASH** 8.5  
Pennsylvania, US  
Semi-Soft, Goat's Milk, Aged 7-10 Days, Vegetable Ash

**DUCK PROSCIUTTO** 16.5  
New York, US  
Moultard Dark Breast. Spiced, Tender, Sweet

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

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

### TAPAS

**VEGETABLE BENEDICT** 8.5  
Spinach, Garlic, Piquillo Peppers, Hollandaise

**SERRANO HAM BENEDICT** 9.5  
Hollandaise

**OLIVE OIL PANCAKES** 8.5  
Maple Syrup, Butter

**SMOKED SALMON BENEDICT** 12.5  
Hollandaise

**MUSHROOM OMELETTE** 9.5  
Salsa Verde

**SALMON MONTADITO** 13.5  
Crème, Pickled Onions

**TORRIJAS** 8  
Crema Catalana, Blueberry

**BREAKFAST SANDWICH** 9.5  
Focaccia, Mahón, Tomatoes

**YOGURT PARFAIT** 8.5  
Blueberry

**JAMÓN IBÉRICO ESTRELLADOS** 11.5  
Jamón Ibérico, Fries, Piquillo Peppers, Sunny Egg, Aioli

**STEAK & EGG\*** 15.5  
Red Chimichurri

**MARINATED OLIVES & GIARDINIERA** 6.5  
Thyme, Lemon Zest

**CAULIFLOWER** 9.5  
Charred Scallion, Tahini

**HOUSE MADE SOURDOUGH FOCACCIA** 5  
Olive Oil, Sea Salt

**BROCCOLINI** 10.5  
Garlic, Chili Flakes, Lemon

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**CHAMPIÑONES A LA PLANCHA** 10.5  
Salsa Verde, Sherry Vinegar

**MUSHROOM CROQUETTES** 9.5  
Mojo Verde

**EGGPLANT CAPONATA** 7.5  
Bell Peppers, Balsamic, Basil

**WHIPPED SHEEP'S CHEESE** 8.5  
Truffle Honey

**BASIL HUMMUS** 7.5  
Tomato, Tahini, Olive Oil

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**BOQUERONES** 6  
Dill, Radish, Extra Virgin Olive Oil

**SALMON A LA PLANCHA** 16  
Ajo Blanco, Green Grapes

**GAMBAS AL AJILLO** 11  
Guindilla Pepper, Scallions, Garlic

**GRILLED CHICKEN THIGH** 10.5  
Tahini

**GAUCHO** 10  
Chimichurri

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

**WAGYU CARPACCIO\*** 13  
Tomato, Basil, Celery Salt

### SALADS

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

**MARINATED WATERMELON** 8  
*Earth N Eats*  
Arugula, Summer Herbs, Pickled Red Onions

**BUTTERHEAD LETTUCE** 10.5  
*Earth N Eats*  
Tomatoes, Beans, Anchovy Vinaigrette

### LARGE PLATES

**CHICKEN PIMIENTOS** 25.5  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 29.5  
Zucchini, Beans, Lemon

**PAELLA VERDURAS** 19 / 38  
Leeks, Summer Squash, Tomato, Corn, Sherry Vinaigrette

**PAELLA MARISCOS** 29 / 58  
Calamari, Mussels, Clams, Shrimp

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

**PARRILLADA BARCELONA\*** 34.5 / 69  
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

### DESSERTS

**FLAN CATALÁN** 8

**OLIVE OIL CAKE** 10.5  
Sea Salt

**CHOCOLATE CAKE** 9.5  
Coffee Crème Anglaise, Almond Crumble

**BURNT BASQUE CHEESECAKE** 10.5  
Campari Blueberries

**CHURROS** 9  
Chocolate

### 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

|      |                                               |                |          |     |     |        |
|------|-----------------------------------------------|----------------|----------|-----|-----|--------|
| 2023 | <b>Sumarroca, 2CV, Interlat, Brut Nature,</b> | Penedès, Spain | Xarel-lo | 3oz | 6oz | bottle |
| NV   | <b>Tierra Limpia, Brut Rosé</b>               | Penedès, Spain | Trepat   | 6.5 | 13  | 52     |

## WHITE

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

## ROSÉ & SKIN CONTACT

|      |                                   |                      |                    |     |     |        |
|------|-----------------------------------|----------------------|--------------------|-----|-----|--------|
| NV   | <b>Liquid Geography,</b>          | Bierzo, Spain        | Mencía             | 3oz | 6oz | bottle |
| 2025 | <b>Familia Schroeder, Saurus,</b> | Patagonia, Argentina | Pinot Noir         | 5   | 10  | 40     |
| 2025 | <b>Christophe Avi,</b>            | Agenais, France      | Cabernet Sauvignon | 6   | 12  | 48     |
| 2025 | <b>No Es Pituko,</b>              | Curicó Valley, Chile | Sauvignon Blanc    | 5.5 | 11  | 44     |

## RED

|      |                                         |                                     |                        |      |      |        |
|------|-----------------------------------------|-------------------------------------|------------------------|------|------|--------|
| 2020 | <b>Nucerro, Reserva,</b>                | Rioja, Spain                        | Tempranillo            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza,</b>     | Rioja, Spain                        | Tempranillo            | 6.5  | 13   | 52     |
| 2023 | <b>Bardos, Viñedos de Altura,</b>       | Ribera Del Duero, Spain             | Tempranillo            | 7    | 14   | 56     |
| 2025 | <b>Glup Glup,</b>                       | Cariñena, Spain                     | Garnacha               | 4.5  | 9    | 36     |
| 2022 | <b>Azul y Garanza,</b>                  | Navarra, Spain                      | Tempranillo            | 4.75 | 9.5  | (L) 53 |
| 2021 | <b>Alberto Orte, A Portela,</b>         | Valdeorras, Spain                   | Mencía                 | 6.5  | 13   | 52     |
| 2025 | <b>Sotabosc,</b>                        | Montsant, Spain                     | Garnacha, Cariñena     | 6    | 12   | 48     |
| 2023 | <b>Coster dels Olivers,</b>             | Priorat, Spain                      | Cariñena, Garnacha     | 7.5  | 15   | 60     |
| 2025 | <b>Vins de Pedra, Negre de Folls,</b>   | Conca De Barberá                    | Trepat Blend           | 5.5  | 11   | 44     |
| 2024 | <b>La Vinyeta, Bongo*,</b>              | Emporda, Spain                      | Monastrell             | 5    | 10   | 40     |
| 2021 | <b>Primitivo Quiles, Cono 4,</b>        | Alicante, Spain                     | Monastrell             | 4.75 | 9.5  | 38     |
| 2021 | <b>Península, Vino de Montaña,</b>      | Sierra De Gredos, Spain             | Garnacha, Piñuela      | 6.5  | 13   | 52     |
| 2022 | <b>Uva de Vida, Biográfico,</b>         | Toledo, Spain                       | Tempranillo, Graciano  | 7    | 14   | 56     |
| 2020 | <b>Gota, Bergamota,</b>                 | Dão, Portugal                       | Touriga Nacional Blend | 6.25 | 12.5 | 50     |
| 2023 | <b>Caves São João, Baga Novo,</b>       | Bairrada, Portugal – Served Chilled | Baga                   | 5.5  | 11   | (L) 62 |
| 2023 | <b>Quieto, Gran Corte,</b>              | Mendoza, Argentina                  | Cabernet Franc, Malbec | 6.5  | 13   | 52     |
| 2022 | <b>Peñalolen,</b>                       | Maipo, Chile                        | Cabernet Sauvignon     | 7    | 14   | 56     |
| 2022 | <b>Polkura,</b>                         | Colchagua, Chile                    | Syrah                  | 7.5  | 15   | 60     |
| 2024 | <b>Casas del Bosque,</b>                | Casablanca, Chile                   | Pinot Noir             | 7.25 | 14.5 | 58     |
| 2022 | <b>Garage Wine Company, Revival,</b>    | Maule, Chile                        | País                   | 5.75 | 11.5 | 46     |
| 2022 | <b>Alto de la Ballena,</b>              | Maldonado, Uruguay                  | Cabernet Franc Blend   | 5.5  | 11   | 44     |
| 2023 | <b>Dom. des Tourelles, Bekaa Rouge,</b> | Bekaa Valley, Lebanon               | Cabernet Blend         | 6    | 12   | 48     |

# SHERRY

## DRY

|                                         |                          |              |     |        |
|-----------------------------------------|--------------------------|--------------|-----|--------|
| <b>Jarana,</b>                          | Lustau, 750mL            | Fino         | 3oz | bottle |
| <b>La Cigarrera,</b>                    | 1L                       | Manzanilla   | 8   | 82     |
| <b>Los Arcos,</b>                       | Lustau, 750mL            | Amontillado  | 12  | 48     |
| <b>Almacenista, ‘Gonzalez Obregon’,</b> | Lustau, 750mL            | Amontillado  | 11  | 66     |
| <b>Península,</b>                       | Lustau, 750mL            | Palo Cortado | 8.5 | 68     |
| <b>15 Años,</b>                         | El Maestro Sierra, 375mL | Oloroso      | 12  | 48     |
| <b>Marques de Poley,</b>                | Toro Albala, 375mL       | Oloroso      | 10  | 60     |

## SWEET

|                           |                       |               |     |        |
|---------------------------|-----------------------|---------------|-----|--------|
| <b>East India Solera,</b> | Lustau, 750mL         | Oloroso Dulce | 3oz | bottle |
| <b>Solera 1927,</b>       | Alvear, 375mL         | Pedro Ximénez | 16  | 64     |
| <b>Nectar,</b>            | Gonzalez Byass, 375mL | Pedro Ximénez | 9   | 36     |

# WINE FLIGHTS

|                                                                                                                                                                     |  |  |      |  |
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| 3 Half Glasses                                                                                                                                                      |  |  |      |  |
| <b>TRUST FALL</b><br>Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.                                                |  |  | 18.5 |  |
| <b>SHERRY SPECTRUM</b> La Cigarrera / Los Arcos / 15 Años<br>A progression of dry style sherries, from bright and saline to rich and oxidative.                     |  |  | 14   |  |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Biografico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                          |  |  | 16   |  |
| <b>HELLO, OLD FRIEND</b> BarCava / 1752 Gran Tradicion / Quieto Gran Corte<br>Some relationships are worth celebrating. Wines and people who helped shape our list. |  |  | 17.5 |  |

# COCKTAILS

|                                                               |    |
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| <b>BLOODY MARY</b><br>Tito's Vodka, Housemade Bloody Mary Mix | 11 |
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| <b>MIMOSA</b><br>Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon | 11 |
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| <b>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 8 |
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| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint | 9 |
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| <b>PASSENGER PRINCESS</b><br>Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters | 13.5 |
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| <b>GIN &amp; JUS</b><br>Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger | 12 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Peninsula Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
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| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders | 14 |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava | 12.5 |
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| <b>BOURBON SPICE RACK</b><br>Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters | 13 |
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| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon | 13 |
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| <b>MR. ROGERS</b><br>Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon | 14 |
|-----------------------------------------------------------------------------------------------------|----|

# GINTONICS

|                                                   |    |
|---------------------------------------------------|----|
| Inspired by three of Spain's most iconic regions. | 15 |
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| <b>CATALAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme |  |
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| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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# SANGRIA

|                                                                                                  |       |         |
|--------------------------------------------------------------------------------------------------|-------|---------|
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | glass | pitcher |
|                                                                                                  | 10.5  | 38      |

|                                                                                                         |       |        |
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| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé, Etesia Vodka, Peach Nectar, Grapefruit | glass | carafe |
|                                                                                                         | 13    | 52     |

# BEER

|                                                                                                                                                             |      |       |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-------|
| <b>DRAFT</b><br>Estrella Galicia, Lager—Spain<br>Port City, Optimal Wit—D.C.<br>DC Brau, The Corruption IPA—D.C.<br>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   |
| Peroni, Lager—Italy                              | 8.5 |
| Heineken, Light—Holland                          | 7.5 |
| Pabst Blue Ribbon (16oz)—IL                      | 6   |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5 |
| Atlas, Blood Orange Gose—D.C.                    | 8   |
| Right Proper, Lil Wit—D.C.                       | 8   |
| Estrella Damm, Inedit—Spain                      | 11  |
| Atlas, Ponzi IPA—D.C.                            | 8.5 |
| Raven Beer, Tell Tale Heart IPA—MD               | 8.5 |
| Flying Dog, The Truth Imperial IPA—MD            | 8   |
| Lagunitas, Maximus IPA—CA                        | 8.5 |
| 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  |