

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

SALCHICHÓN DE VIC

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

SORIA CHORIZO

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

FUET

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

CHORIZO PICANTE

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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

DÉLICE DE BOURGOGNE

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

DRUNKEN GOAT

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

VALDEÓN

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

MAHÓN

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

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

BRESAOLA

Milan, IT
Top Round Beef, Aged 2 Months. Deep, Robust, Lean

DUCK PROSCIUTTO

New York, US
Mouillard Dark Breast. Spiced, Tender, Sweet

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

LEONORA

Castilla y León, ES
Semi-soft, Goat's Milk Aged for 40 Days. Lush, Lemony

APERITIVO BOARD

An Assortment Of Spanish
Aperitivo Snacks To Pair With
Your Anytime Drinks

TAPAS

STEAK & EGG*

Red Chimichurri, Farm Egg

14.5

MUSSELS AL DIABLO

Sofrito

13

PARFAIT

Granola, Strawberries, Honey, Mint

7

STUFFED PIQUILLOS

Crabmeat, Manchego

15.5

JAMON SERRANO BENEDICT

Hollandaise

8.5

ENSALADILLA RUSA

Confit Tuna, Farm Egg

10

VEGETABLE BENEDICT

Spinach, Piquillos, Hollandaise

7.5

MAHI MAHI A LA PLANCHA

Sauce Vierge

14.5

SALMON BENEDICT

Hollandaise

9.5

CRISPY SWORDFISH

Mojo Verde

11.5

OLIVE OIL PANCAKES

Butter, Maple Syrup

8

HALF-SHELL SCALLOPS

Migas

16.5

MANGALICA ESTRELLADOS

Fries, Sunny Side Up Egg, Garlic Aioli

11

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

8.5

PRAWNS

Salsa Verde

15

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

GRILLED CHICKEN THIGH

Dill, Lemon

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

WAGYU CARPACCIO*

Capers, Mustard Vinaigrette

13

FRIED OYSTER MUSHROOMS

Mojo Verde Aioli

11

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

PIQUILLO HUMMUS

Oregano, Lavash

7

BACON-WRAPPED DATES

Valdeón Mousse

8.5

CAULIFLOWER

Mojo Verde

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

POTATO TORTILLA

Chive Sour Cream

7

FLANK STEAK

Chimichurri

14.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

CRUDO*

Hamachi, Jalapeño, Herb Oil

15.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

BOQUERONES

Olives, Roasted Peppers, Onions

6

ROASTED PORK BELLY

Aji Amarillo

10.5

PULPO A LA PARRILLA

Potatoes, Peppers

15.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

WATERMELON

Mint, Lemon, Aleppo Pepper

8.5

BIBB LETTUCE

Date Vinaigrette, Truffled Manchego

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Florentino, Spring Mix Salad

26.5

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

half / full / double

28 / 56 / 98

PAELLA VERDURAS

Heirloom Tomatoes, Corn, Zucchini, Pickled Onions

18 / 36 / 64

PAELLA SALVAJE

Chicken, Chorizo, Gaucho, Pork Belly

28 / 56 / 98

BRUNCH FIDEOS

Chorizo, Gaucho, Egg, Garlic

14.5

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

BASQUE BURNT CHEESECAKE

Peaches

9

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Strawberries, Mint, Pistachios

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF CHRISTINA BRADSHAW

SOUS CHEF JUAN 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	
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52

WHITE

2023 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz bottle	
2023 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
NV Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2024 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2024 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2022 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2023 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2023 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz bottle	
2023 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2023 Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2022 Los Conejos Malditos , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucero, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz bottle	
2020 Marqués de Tomares , Crianza, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2022 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Tempranillo</i>	6	12	48
2020 Bardos, Vinedos de Altura , Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2022 Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016 Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2023 Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2020 Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023 La Vinyeta, Bongo* , Emporda, Spain	<i>Trepal Blend</i>	4.75	9.5	38
2021 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2020 Peninsula, Vino de Montana , Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34
2021 Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Pinuela</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 Earth First, Classic , Mendoza, Argentina	<i>Bobal</i>	5.5	11	44
2023 Belinda , Mendoza, Argentina – <i>serve chilled</i>	<i>Malbec</i>	4.5	9	36
2021 Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximenez</i>	4.5	9	36
2020 Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2021 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022 Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Cabernet Franc Blend</i>	4.5	9	36
2021 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz bottle	
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	5	40
La Cigarrera , 375mL	<i>Manzanilla</i>	9	72
Los Arcos , Lustau, 750mL	<i>Manzanilla</i>	8	32
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	5	40
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Amontillado</i>	12	48
15 Años, El Maestro Sierra , 375mL	<i>Palo Cortado</i>	8	64
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	9	36
	<i>Oloroso</i>	8.5	51

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 , 1999, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
Añada , Alvear, 2011, 375mL	<i>Pedro Ximénez</i>	14	56
	<i>Pedro Ximénez</i>		60

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
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BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
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GRENACHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montana / Cuvee Paul All grenache, but grown in three distinctly different soil types: Clay, Slate, and Limestone	17.5
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ACID TRIP Asnella / L'Alpage / Belinda High, Acid, Wines	15
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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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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	6
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	7
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table 48	12
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PICA PICA Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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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, Bee Pollen & Dragonfruit Powder	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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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
	9.5 34

GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, Don Ciccio Etesia Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe
	12.5 50

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 Peroni, Lager – Italy Pabst Blue Ribbon (16oz.) – IL Estrella Damm, Daura Gluten-Free Lager – Spain Atlas, Blood Orange Gose – D.C. Bell's, Oberon Eclipse, Wheat beer – MI Old Ox, Golden Ox- VA Old Ox, Black Ox Rye Porter – VA Atlas, Ponzi IPA – D.C. RAR, Nanticoke Nectar IPA – MD Estrella Damm, Inedit – Spain Allagash, Tripel Reserve – MN The Duck-Rabbit, Milk Stout – NC Duclaw, Sweet Baby Jesus Porter – MD	
	7
	7.5
	8.5
	6
	8.5
	8
	7.5
	8.5
	9
	8.5
	8.5
	11
	11
	7.5
	7

CIDERS Austin Eastciders, Original Dry Cider – TX ANXO, District Dry Cider – D.C. Isastegi, Sagardo Natural Cider (750mL) – Spain	
	8
	10
	28