

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	LOMO IBÉRICO DE BELLOTA 16 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
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	JAMÓN IBÉRICO 17.5 Castilla Y León, ES Aged 36-42 Months, Acorn Marbled, Tender, Nutty
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 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	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 16 New York, US Moultard Dark Breast. Spiced, Tender, Sweet
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	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 28.5 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	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
VEGETABLE BENEDICT Arugula, Piquillos, Hollandaise	8.5	POTATO TORTILLA Chive Sour Cream	7.5
JAMON SERRANO BENEDICT Hollandaise	9.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11
OLIVE OIL PANCAKES Cinnamon Butter, Maple Syrup	8.5	MARINATED BOQUERONES Green Olives, Piquillo Peppers	7
JAMÓN IBERICO, ESTRELLADOS Fries, Sunny Side Up Egg, Garlic Aioli	11.5	HAMACHI CRUDO* Aji Amarillo	14.5
STEAK & EGG* Red Chimichurri, Farm Egg	15.5	SALMON A LA PLANCHA* Escalivada	15
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
CORN CAZUELA Ricotta	7.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
ZUCCHINI Bilbaina	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
CRISPY OYSTER MUSHROOMS Tartare Sauce	12.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
CAULIFLOWER Ajo Blanco, Pickled Onions	9.5	PORK BELLY Aji Amarillo	10.5
RAINBOW CARROTS Pistachios, Spinach	8.5	FLANK STEAK* Chimichurri	15.5
GREEN BEANS Pimenton, Pine Nuts	9.5	WAGYU CARPACCIO* Capers, Arugula, Manchego	13.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
WHIPPED SHEEP'S CHEESE Pimentón, Truffle Honey	8.5		
HUMMUS Tahini, Lavash	7.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
CUCUMBER SALAD Lemon Vinaigrette, Onions	8
PICKLED BEETS * Tzatziki, Pistachios	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Baby Carrots, Mix Greens	29.5
PAELLA VERDURAS Corn, Brussels Sprouts, 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 Blueberry Compote	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	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2025	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
2024	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
2023	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
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
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

2025	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

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

SHERRY

DRY

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

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	20	160
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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
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		8
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		9
PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters		13.5
GIN & JUS Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger		12
DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg		13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders		14
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		12.5
BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon		13
MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon		14
GINTONICS Inspired by three of Spain’s most iconic regions.		15
CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary		
VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme		
GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint		
SANGRIA		
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 10.5	pitcher 38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Etesia Vodka, Peach Nectar, Grapefruit	glass 13	carafe 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 4.25 4 4.25 4.25	doble 8.5 8 8.5 8.5
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Peroni, Lager—Italy Heineken, Light—Holland Pabst Blue Ribbon (16oz)—IL Estrella Damm, Daura Gluten-Free Lager—Spain Atlas, Blood Orange Gose—D.C. Right Proper, Lil Wit—D.C. Estrella Damm, Inedit—Spain Atlas, Ponzi IPA—D.C. RAR, Nanticoke Nectar IPA—MD Lagunitas, Maximus IPA—CA 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 8.5 7.5 6 8.5 8 8 11 8.5 8.5 8.5 8 11 8 10 28

