

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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

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

CHILLED SUMMER SQUASH 11
Mozzarella, Almonds, Calabrian Chili

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

ICE CREAM 5
Vanilla, Pistachio

SORBET 5
Mango

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

NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2023	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
2025	Menade , Rueda, Spain	Verdejo	6	12	48
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2025	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2024	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
2023	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	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2025	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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 1L	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8	82
Almacenista, ‘Gonzalez Obregon’ , Lustau, 750mL	Amontillado	12	48
Península , Lustau, 750mL	Amontillado	11	66
15 Años , El Maestro Sierra, 375mL	Palo Cortado	8.5	68
Marques de Poley , Toro Albala, 375mL	Oloroso	12	48
	Oloroso	10	60

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Solera 1927 , Alvear, 375mL	Pedro Ximénez	8.5	68
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	16	64
	Pedro Ximénez	9	36

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.		14
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.		17.5

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 Paco Pepe Andalucían 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, 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 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		
GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint		
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 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. Raven Beer, Tell Tale Heart IPA—MD Flying Dog, The Truth Imperial IPA—MD Lagunitas, Maximus IPA—CA 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
		8.5
		11
		8
		10
		28