

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

SALCHICHÓN DE VIC

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

SOBRASADA

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

FUET

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE

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

MAHÓN

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

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

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

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

DÉLICE DE BOURGOGNE

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

AGED MAHÓN

Islas Baleares, ES
Hard Cow's Milk, Aged 1 Year, EVOO Rubbed, Salty, Sharp

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA

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

LEONORA

Castilla Y León, ES
Semi-Soft, Goat's Milk, Aged For 40 Days. Lush, Lemony

DUCK PROSCIUTTO

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

QUESO DE TRUFA

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

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Jamón Serrano, Fuet, Manchego, Mahón, Guindilla Peppers, Caponata, House Marinated Olives, Patatas Bravas

TAPAS

YOGURT PARFAIT

Granola, Grapes

8.5

TUNA CRUDO*

Parsley, Pomegranate

15.5

CHAMPIÑONES A LA PLANCHA

Salsa Verde

10.5

SCALLOPS

Rutabaga, Gremolata

18.5

VEGETABLE BENEDICT

Broccolini, Hollandaise

8.5

BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6

OLIVE OIL PANCAKES

Maple Syrup, Butter

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

MUSHROOM OMELETTE

Salsa Verde

7.5

PULPO A LA GALLEGA

Peewee Potatoes, Mojo Rojo

16.5

MANGALICA ESTRELLADOS

Fries, Piquillo Peppers, Sunny Egg, Aioli

11.5

CRABCAKES

Smoke Pepper Aioli

15

CHORIZO MIGAS

Fried Egg

9.5

SHRIMP POLENTA

Chorizo

8

SERRANO HAM BENEDICT

Hollandaise

9.5

SWORDFISH A LA PLANCHA

Couscous Salad

14.5

STEAK & EGG*

Red Chimichurri

15.5

MUSSELS AL DIABLO

Lobster Broth, Tomatoes

14.5

TORRIJAS

Truffle Honey

8

GRILLED CHICKEN THIGH

Tahini

10.5

BRUNCH FIDEOS

Sausage, Egg, Squash, Cabbage

16.5

BACON-WRAPPED DATES

Valdeón Mousse

8

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

TRUFFLED BIKINI

Jamon Serrano, San Simón

10.5

BRUSSELS SPROUTS

Horseradish, Cherry Peppers

9.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

11.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

GRILLED PORK BELLY

Aji Amarillo

10.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

PIQUILLO HUMMUS

Oregano, Lavash

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

BEETS

Sheep's Cheese, Watercress

8.5

KALE SALAD

Grapes, Almonds

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Ensalada Mixta, Brussels Sprouts, Lemon

29.5

PAELLA VERDURAS

Squash, Chickpeas, Carrots, Brussels Sprouts, Aioli

HALF / FULL
19 / 38

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

29 / 58

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken Thigh, Chickpeas

28 / 56

FIDEOS

Calamari, Pickled Red Onions, Kale

15.5 / 31

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Pork Belly

34.5 / 69

DESSERTS

FLAN CATALÁN

8

CREPAS WITH SEASONAL FRUIT

Persimmons, Hazelnut-Chocolate

8.5

OLIVE OIL CAKE

Sea Salt

10.5

BURNT BASQUE CHEESECAKE

Persimmons

10.5

CHURROS

Chocolate

9

TORTA DE SANTIAGO

Apple Compote, Almonds

9.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CHEF JOSE GOMEZ | CHEF AARON DANIELS | 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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepát</i>	7	14	56
			6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6	12	48
			5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Prieto Picudo</i>	6	12	48
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	5	10	40
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	6.5	13	52
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	4.75	9.5 (L)	53
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepát Blend</i>	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5.5	11	44
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	4.75	9.5	38
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	7	14	56
2021	Earth First, Clasico , Mendoza, Argentina	<i>Malbec</i>	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5	10	40
2020	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
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>	5.5	11	44
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
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8	32
Almacenista, 'Gonzalez Obregon' , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Amontillado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	10	60

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 , 1988, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
	<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)

BIO-CURIOUS Diorama / Abisso / Clos Lojen
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Cuvée Paul
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / B.R.O.T. / Negre De Folls
High. Acid. Wines.



COCKTAILS

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

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 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 4.25 8.5
Port City, Optimal Wit—D.C. 4 8
DC Brau, The Corruption IPA—D.C. 4.25 8.5
Right Proper, Raised by Wolves IPA—D.C. 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
Avery, Island Rascal, Passion Fruit Witbeir—CO 8.5
Atlas, Blood Orange Gose—D.C. 8
Bell's, Oberon Eclipse Citrus Wheat—MI 7.5
Old Ox, Golden Ox—VA 8.5
Estrella Damm, Inedit—Spain 11
Atlas, Ponzi IPA—D.C. 8.5
RAR, Nanticoke Nectar IPA—MD 8.5
Flying Dog, The Truth Imperial IPA—MD 8
Guinness, Stout—Ireland 9
Austin Eastciders, Original Dry Cider—TX 8
ANXO, District Dry Cider—D.C. 10
Isastegi, Sagardo Natural Cider (750mL)—Spain 28