

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

8 For one | 22.5 For three

#### JAMÓN SERRANO

Castilla y León, ES  
15-20 Month 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  
Pimentón Pork Sausage. Smoky, Garlicky

#### 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 MAHON

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

#### 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

#### SCALLOPS

Rutabaga, Gremolata

18.5

#### CHAMPIÑONES A LA PLANCHA

Salsa Verde

10.5

#### TUNA CRUDO\*

Parsley, Pomegranate

15.5

#### VEGETABLE BENEDICT

Broccolini, Hollandaise

8.5

#### BOQUERONES

Radish, Piquillos

8

#### OLIVE OIL PANCAKES

Maple Syrup, Butter

8.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

11

#### MUSHROOM OMELETTE

Salsa Verde

7.5

#### PULPO A LA PLANCHA

Peewee Potatoes, Mojo Rojo

16.5

#### MANGALICA ESTRELLADOS

Fries, Piquillo Peppers, Sunny Egg, Aioli

11.5

#### CRABCAKES

Chipotle 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, Spicy Tomatoes

14.5

#### BRUNCH FIDEOS

Sausage, Egg, Squash, Cabbage

16.5

#### GRILLED CHICKEN THIGH

Tahini

10.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### BACON-WRAPPED DATES

Valdeón Mousse

8

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

6.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### TORRIJAS

Truffle Honey

8

#### FABADA

Moritas, Pork Loin, Chorizo

8.5

#### WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

#### TRUFFLED BIKINI

Jamon Serrano, San Simón

10.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

11.5

#### PIQUILLO HUMMUS

Oregano, Lavash

8.5

#### GRILLED PORK BELLY

Aji Amarillo

10.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

9.5

### 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

Mixta Salad, Lemon

29.5

#### PAELLA VERDURAS

Chickpeas, Squash, Cabbage, Carrots, 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, Mizuna

15.5 / 31

#### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Pork Belly

34.5 / 69

### DESSERTS

#### FLAN CATALÁN

8

#### CREPAS WITH SEASONAL FRUIT

Concord Grapes, Hazelnut-Chocolate

8.5

#### OLIVE OIL CAKE

Sea Salt

10.5

#### BURNT BASQUE CHEESECAKE

Grape Preserves

10.5

#### CHURROS

Chocolate

9

#### TORTA DE SANTIAGO

Apple Compote, Almonds

9.5

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

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

		3oz	6oz	bottle
NV	<b>BarCava</b> , Brut, Penedès, Spain		Xarel-lo Blend	5 10 40
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain		Macabeo Blend	6.5 13 52
NV	<b>Tierra Limpia, Brut Rose</b> , Penedès, Spain		Trepap	6.5 13 52

## WHITE

		3oz	6oz	bottle
2023	<b>Mila</b> , Rias Baixas, Spain		Albariño	6.75 13.5 54
2023	<b>Rezabal</b> , Getariako Txakolina, Spain		Hondarribi Zuri	6.5 13 52
2022	<b>Menade</b> , Rueda, Spain		Verdejo	6 12 48
2022	<b>Le Naturel</b> , Navarra, Spain		Garnacha Blanca	5 10 40
NV	<b>Pinord, Diorama</b> , Penedès, Spain		Xarel-lo	4.75 9.5 38
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain		Xarel-lo, Riesling	6.25 12.5 50
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain		Macabeo	7 14 56
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain		Pedro Ximenez	5.5 11 44
2022	<b>Asnella</b> , Vinho Verde, Portugal		Arinto, Loureiro	5 10 40
2020	<b>Capítulo 7</b> , Mendoza, Argentina		Pedro Ximénez	4.75 9.5 38
2023	<b>Aylin</b> , San Antonio, Chile		Sauvignon Blanc	5 10 40
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay		Chardonnay	4.5 9 36
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay		Petit Manseng Blend	6.25 12.5 50
2022	<b>Iniceri, 'Abisso'</b> , Sicily, Italy		Catarratto	5.5 11 44
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany		Riesling	6 12 48

## ROSÉ & SKIN CONTACT

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

## RED

		3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain		Tempranillo	6.5 13 52
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain		Tempranillo	6 12 48
2021	<b>Pedro Gonzalez Mittelbrunn</b> , Castilla y Leon, Spain		Prieto Picudo	4.5 9 36
2020	<b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain		Tempranillo	6 12 48
2022	<b>Glup Glup</b> , Carineña, Spain		Garnacha	4.5 9 36
2020	<b>Azul y Garanza</b> , Navarra, Spain		Tempranillo	4.25 8.5 (L) 48
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain		Mencia	6.5 13 52
2023	<b>Sotabosc</b> , Montsant, Spain		Garnacha, Cariñena	6 12 48
2020	<b>Coster dels Olivers</b> , Priorat, Spain		Cariñena, Garnacha	7.5 15 60
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá		Trepap Blend	4.75 9.5 38
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain		Monastrell	4.5 9 36
2021	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain		Monastrell	4.25 8.5 34
2020	<b>Peninsula, Vino de Montaña</b> , Sierra de Gredos, Spain		Garnacha, Pinuela	6.5 13 52
2020	<b>Uva de Vida, Biográfico</b> , Toledo, Spain		Tempranillo, Graciano	6.5 13 52
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain		Bobal	5.5 11 44
2021	<b>Earth First, Classic</b> , Mendoza, Argentina		Malbec	4.5 9 36
2023	<b>Belinda</b> , Mendoza, Argentina – served chilled		Bonarda, Pedro Ximénez	4.5 9 36
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina		Cabernet Franc, Malbec	6.25 12.5 50
2020	<b>Peñalolen</b> , Maipo, Chile		Cabernet Sauvignon	6.75 13.5 54
2021	<b>Polkura</b> , Colchagua, Chile		Syrah	6.5 13 52
2022	<b>Casas del Bosque</b> , Casablanca, Chile		Pinot Noir	7 14 56
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile		País	5.75 11.5 46
2018	<b>Alto de la Ballena, Classico</b> , Maldonado, Uruguay		Tannat, Viognier	4.5 9 36
2021	<b>Chat. du Morre du Tendre, Cuvée Paul</b> Côtes-du-Rhône		Grenache Blend	7 14 56
2020	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon		Cabernet Blend	6 12 48

# SHERRY

## DRY

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

## SWEET

		3oz	bottle	
	<b>East India Solera</b> , Lustau, 750mL		Oloroso Dulce	8.5 68
	<b>Nectar</b> , Gonzalez Byass, 375mL		Pedro Ximénez	9 36
	<b>Solera 1927</b> , Alvear, 375mL		Pedro Ximénez	14 56
	<b>Añada</b> , Alvear, 2013, 375mL		Pedro Ximénez	60

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut 13.5  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Abisso / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENA CHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Cuvée Paul 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / B.R.O.T. / Belinda 15  
High. Acid. Wines

# COCKTAILS



**BLOODY MARY** 11  
Tito's Vodka, House made Bloody Mary Mix

**MIMOSA** 11  
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

**BEEES & 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  
Cachaca, 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 Juice, 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**  
Nordes Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 10.5 38  
Dark Rum, Guava Nectar

**GUNS & ROSÉ** glass carafe  
Tierra Limpia Brut Rose, Lillet Rosé, 13 52  
Etesia Vodka, Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** caña doble  
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  
Atlas, Blood Orange Gose – D.C. 8  
Bell's, Oberon Eclipse Citrus Wheat – MI 7.5  
Old Ox, Golden Ox- VA 8.5  
Avery, Island Rascal, Passion Fruit Witbier–CO 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 – Ireland 9

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