

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

FUET

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SALCHICHÓN DE VIC

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

SORIA CHORIZO

United States
Dry-Cured Pork Sausage,
Smoky & Garlicky

SOBRASADA

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

CHORIZO PICANTE

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

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet
Pimentón

DRUNKEN GOAT

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

DÉLICE DE BOURGOGNE

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

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk,
Aged 15 Days. Smoked, Creamy, Mild

VALDEÓN

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

AGED MAHÓN

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

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

MARINATED MAHON

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. In Herbed
Citrus Oil

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

JAMÓN MANGALICA

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

LOMO IBERICO DE BELLOTA

Castilla y León, ES
Aged 3 Month Iberico Pork Loin. Mild, Smoky,
Pimentón

DUCK PROSCIUTTO

New York, US
Moullard Dark Breast, Spiced, Tender, Sweet

QUESO DE TRUFA

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

APERITIVO BOARD

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

*Jamón Serrano, Salchichón De Vic,
Tetilla, Idiazábal, Caponata, Olives,
Patatas Bravas*

TAPAS

SERRANO HAM BENEDICT

Hollandaise

8.5

ESCALIVADA

Spring Onions

7.5

VEGETABLE BENEDICT

Spinach, Mushrooms, Hollandaise

6.5

HUMMUS

Roasted Peppers

8.5

HUEVOS A LA FLAMENCA

Peppers, Tomatoes

9

POTATO TORTILLA

Chive Sour Cream

7

SALMON BENEDICT

Smoked Salmon, Hollandaise

10.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

TORRIJAS CATALAN

Blueberries, Crema Catalana

7.5

ARANCINI

Squid Ink, Mojo Verde Aioli

9.5

OLIVE OIL PANCAKE

Membrillo Butter, Maple Syrup

8

MUSSELS

Sofrito

13

SALMON MONTADITO

Smoked Salmon, Ricotta, Capers, Onions

12.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

YOGURT PARFAIT

Honey, Granola, Strawberries

7.5

CHICKEN THIGH

Aji Amarillo

10.5

MANGALICA ESTRELLADOS*

Fries, Aioli, Farm Egg

11.5

TRUFFLED BIKINI

Jamón Serrano, San Simón, Garlic Aioli

8.5

STEAK AND EGG*

Red Chimichurri, Farm Egg

14.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme, Giardiniera

5

PORK BELLY

Agridulce

10.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Garlic

8.5

BACON WRAPPED DATES

Valdeón Crema

8

CAULIFLOWER

Romesco

9.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

BROCCOLINI

Garlic, Chili Flakes, Lemon

9

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

ASPARAGUS

Truffle Vinaigrette

11

SALMOREJO

Crispy Manchego

9

BABY CARROTS

Tahini, Pink Peppercorns

8

SALPICÓN DE MARISCOS

Octopus, Mussels, Scallops, Gambas

13.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

WATERMELON SALAD

Sheep's Cheese, Mint

9

ENSALADILLA RUSA

Lobster, Farm Egg

13.5

LARGE PLATES

BRUNCH FIDEOS

Chorizo, Gaucho Sausage, Egg

14.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Arugula Salad, Potatoes

26

PAELLA VERDURAS

Red Pepper, Corn, Zucchini, Red Onion

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Shrimp, Clams, Mussels, Squid

28 / 56 / 98

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage,
Pork Belly, Pickled Onions

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BURNT BASQUE CHEESECAKE

Amarena Cherries

9

OLIVE OIL CAKE

Sea Salt

9

ARROZ CON LECHE

Cinnamon

7

CORN PANNA COTTA

Blueberries, Almonds

9

EXECUTIVE CHEF CESAR MAYORGA | SOUS CHEF SANTOS MELENDEZ

*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	BarCava, Brut , Penedès, Spain		<i>Xarel-lo Blend</i>	5 10 40
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>	6.25 12.5 50

WHITE

		3oz	6oz	bottle
2021	Mila , Rías Baixas, Spain		<i>Albariño</i>	6 12 48
2022	Rezabal , Getariako Txakolina, Spain		<i>Hondarrabi Zuri</i>	6.5 13 52
2020	Menade , Rueda, Spain		<i>Verdejo</i>	6 12 48
2022	Le Naturel , Navarra, Spain		<i>Garnacha Blanca</i>	5 10 40
2022	Pinord, Diorama , Penedès, Spain		<i>Xarel-lo</i>	4.75 9.5 38
2020	Bodegas 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
2023	Aylin , San Antonio, Chile		<i>Sauvignon Blanc</i>	5.25 10.5 42
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		<i>Chardonnay</i>	4.5 9 36
2022	Iniceri, 'Abisso' , Sicily, Italy		<i>Catarratto</i>	5 10 40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay		<i>Petit Manseng Blend</i>	6.25 12.5 50
2022	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

		3oz	6oz	bottle
2021	Liquid Geography , Bierzo, Spain		<i>Mencia</i>	5 10 40
2022	Familia Schroeder, Saurus , Patagonia, Argentina		<i>Pinot Noir</i>	4.5 9 36
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain		<i>Malvar, Airén</i>	5 10 40
2023	Christophe Avi , Angenais, France		<i>Cabernet Sauvignon</i>	5.5 11 44

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain		<i>Tempranillo</i>	6.5 13 52
2020	Marqués de Tomares, Crianza , Rioja Spain		<i>Tempranillo</i>	6 12 48
2021	Pedro González Mittelbrunn , Castilla y León, Spain		<i>Prieto Picudo</i>	5 10 40
2020	Bardos, Romántica , Ribera del Duero, Spain		<i>Tempranillo</i>	6 12 48
2022	Glup Glup , Cariñena, Spain		<i>Garnacha</i>	4.5 9 36
2016	Alberto Orte, A Portela , Valdeorras, Spain		<i>Mencia</i>	6.5 13 52
2021	Azul y Garanza , Navarra, Spain		<i>Tempranillo</i>	4.25 8.5 (L) 48
2020	Sotabosc , Montsant, Spain		<i>Garnacha, Cariñena</i>	6 12 48
2022	Vins de Pedra, Negre de Folls , Conca de Barberà, Spain		<i>Trepal Blend</i>	4.75 9.5 38
2022	La Vinyeta, Bongo , Empordà, Spain		<i>Monastrell</i>	4.75 9.5 38
2021	Primitivo Quiles, Cono 4 , Alicante, Spain		<i>Monastrell</i>	4.25 8.5 34
2020	Península Viticultores, Vino de Montaña , Sierra de Gredos		<i>Garnacha, Rufete, Piñuela</i>	6.5 13 52
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain		<i>Bobal</i>	5.5 11 44
2020	Uva de Vida, Biográfico , Toledo, Spain		<i>Tempranillo, Graciano</i>	6.5 13 52
2021	Earth First, Clásico , Mendoza, Argentina		<i>Malbec</i>	4.75 9.5 38
2020	Belinda , Mendoza, Argentina (served chilled)		<i>Bonarda, Pedro Ximénez</i>	4.5 9 36
2021	Quieto , Gran Corte, Mendoza, Argentina		<i>Cabernet Franc, Malbec</i>	6.25 12.5 50
2022	Casas del Bosque , Casablanca, Chile		<i>Pinot Noir</i>	7 14 56
2021	Garage Wine Company, Revival , Maule, Chile		<i>País</i>	5.75 11.5 46
2020	Peñalolen , Maipo, Chile		<i>Cabernet Sauvignon</i>	6.5 13 52
2019	Polkura , Colchagua, Chile		<i>Syrah</i>	6.5 13 56
2018	Alto de la Ballena , Maldonado, Uruguay		<i>Tannat, Cabernet Franc</i>	5.25 10.5 42
2021	Cuvee Paul , Cotes Du Rhone, France		<i>Grenache Blen</i>	7 14 56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon		<i>Cabernet Blend</i>	6 12 48

SHERRY

DRY

		3oz	bottle
	Jarana , Lustau, 750mL		<i>Fino</i> 5 40
	Tradición , Bodegas Tradición, 750mL		<i>Fino</i> 8 82
	La Cigarrera , 375mL		<i>Manzanilla</i> 7.5 30
	Almacenista, 'Gonzalez Obregon' , Lustau, 500mL		<i>Amontillado</i> 11 66
	Los Arcos , Lustau, 750mL		<i>Amontillado</i> 5 40
	Carlos VII , Alvear, 500mL		<i>Amontillado</i> 11 66
	Península , Lustau, 750mL		<i>Palo Cortado</i> 7.5 60
	15 Años , El Maestro Sierra, 375mL		<i>Oloroso</i> 10.5 42
	Marqués de Poley , Toro Albala, 375mL		<i>Oloroso</i> 8.5 51

SWEET

		3oz	bottle
	East India Solera , Lustau, 750mL		<i>Oloroso Dulce</i> 8.5 68
	Nectar , Gonzalez Byass, 750mL		<i>Pedro Ximénez</i> 9 72
	Toro Albala , 1988, 750mL		<i>Pedro Ximenez</i> 20 160
	Solera 1927 , Alvear, 375mL		<i>Pedro Ximenez</i> 14 56

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra 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 / Uva de Vida 16
Three incredible examples of wines made with grapes cultivated using Biodynamic farming practices

ACID TRIP Asnella / Leitz / Belinda 15
High. Acid. Wines

COCKTAILS



BEES & BAYS (0% ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (no ABV) 7
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

BLOODY MARY 11
360 Vodka, House-made Bloody Mary Mix

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

AGUA DE VALENCIA 11
Cava, Orange Liqueur
Cocchi Americano, Fresh Squeezed Orange Juice

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

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

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

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti,
Pasubio Vino Amaro, Orange, Angostura Bitters

PICA PICA 12.5
360 Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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

SIDE HUSTLE 13
Raynal VSOP, Bénédictine,
Pineapple, Lemon, Barcava

GINTONICS

Inspired by three of Spain's most iconic regions 15
CATALAN
Citadelle Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Citadelle Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Citadelle Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA glass pitcher 34
Rioja Wine, Elderflower, Citrus Infused 9.5
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe 50
Sao Joao Brut Rosé, Lillet Rosé, 12.5
Blue Ridge Vodka, Peach Nectar, Lemon,
Grapefruit Bitters

BEER

DRAFT caña doble
Estrella Galicia, Lager - Spain 4.25 8.5
Port City, Optimal Wit - VA 4 8
DC Brau, Public Pale Ale - DC 4 8
Flying Dog, Bloodline IPA - MD 4.25 8.5

BOTTLES & CANS
Peroni, Lager- Italy 8.5
Clausthaler, Non-Alcoholic - Germany 7
Heineken Light, Lager - Holland 7.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Pabst Blue Ribbon, Lager (16 oz) - IL 6.5
Atlas, Blood Orange Gose - D.C. 8
Founders, All Day IPA - MI 7
Atlas, Ponzi IPA - D.C. 8
Flying Dog, The Truth Imperial IPA- MD 8.5
Allagash, Tripel Reserve - ME 11
The Duck-Rabbit, Milk Stout - NC 7.5
Old Ox, Black Ox Rye Porter - VA 9

CIDERS
Austin Eastciders, Original Dry Cider - TX 8
Ciderology, Ciderology Cider - TX 10