

# 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

California, US  
Pimentón 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  
Moulted 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, Idiazábal, Manchego, Eggplant Caponata, House Marinated Olives, Pickled Guindilla Peppers, Patatas Bravas*

### TAPAS

#### SERRANO HAM BENEDICT

Hollandaise 8.5

#### VEGETABLE BENEDICT

Spinach, Mushrooms, Hollandaise 6.5

#### HUEVOS A LA FLAMENCA

Peppers, Tomatoes 9

#### SALMON BENEDICT

Smoked Salmon, Hollandaise 10.5

#### TORRIJAS CATALAN

Apple Confit, Crema Catalana 7.5

#### OLIVE OIL PANCAKES

Membrillo Butter, Maple Syrup 8

#### SALMON MONTADITO

Smoked Salmon, Ricotta, Capers, Onions 12.5

#### COCA DE SETAS

Cherry Tomatoes, Idiazábal 11.5

#### BOCATA DE TORTILLA

Mangalica 9.5

#### YOGURT PARFAIT

Honey, Granola, Apples 7.5

#### MANGALICA ESTRELLADOS\*

Fries, Aioli, Farm Egg 11.5

#### STEAK AND EGG\*

Red Chimichurri, Farm Egg 14.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 5.5

#### SPINACH AND CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

#### CAULIFLOWER

Romesco 9.5

#### BROCCOLINI

Garlic, Chili Flakes, Lemon 9

#### BRUSSELS SPROUTS

Pomegranate 8

#### ESCALIVADA

Eggplant, Red Peppers, Sherry Vinaigrette 7.5

#### GREEN BEANS

Bilbaina Sauce, Almonds 8

#### HUMMUS

Roasted Peppers 8.5

#### POTATO TORTILLA

Chive Sour Cream 7

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

#### HALIBUT A LA PLANCHA

Vizcaína 15.5

#### SALPICÓN DE MARISCOS

Octopus, Mussels, Scallops, Gambas 13.5

#### MUSSELS

Sofrito 13

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic 9.5

#### CHICKEN PINTXO

Moruno Spice, Orange 9.5

#### TRUFFLED BIKINI

Jamón Serrano, San Simón, Garlic Aioli 9

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

#### PORK BELLY

Celery Root Purée, Red Wine Glaze 10.5

#### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic 9

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce 8

#### GRILLED LAMB LOIN

Potato Purée, Truffle 16

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8

#### 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

half / full / double  
18 / 36 / 64  
Butternut Squash, Oyster Mushrooms, Red Peppers, Green Peppers, Pickled Onions

#### PAELLA MARISCOS

28 / 56 / 98  
Shrimp, Clams, Mussels, Squid

#### PAELLA SALVAJE

28 / 56 / 98  
Chicken, Chorizo, Gaucho Sausage, Pork Belly, Pickled Onions

#### PARILLADA BARCELONA\*

31 / 62 / 108  
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

### DESSERTS

#### FLAN CATALÁN

7

#### CHOCOLATE CAKE

9  
Coffee Crème Anglaise, Almond Crumble

#### BURNT BASQUE CHEESECAKE

9  
Amarena Cherries

#### OLIVE OIL CAKE

9  
Sea Salt

#### CREPAS WITH SEASONAL FRUIT

8  
Apple Confit, Citrus Cream, Walnuts

#### ARROZ CON LECHE

7  
Vanilla Bean, Cinnamon

### 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

NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	5	10	40
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

### WHITE

2022 <b>Mila</b> , Rías Baixas, Spain	Albariño	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2023 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarrabi Zuri</i>	6	12	48
2022 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2022 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	5.5	11	44
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2023 <b>Aylin</b> , San Antonio, Chile	<i>Pedro Ximénez</i>	4.75	9.5	38
2024 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.25	10.5	42
2022 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2023 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Petit Manseng Blend</i>	6.25	12.5	50
2023 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Catarratto</i>	5	10	40
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Riesling</i>	6	12	48
	<i>Chasselas</i>	6.5	13	52

### ROSÉ & SKIN CONTACT

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

### RED

2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	6	12	48
2021 <b>Bardos, Vinedas de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5	10	40
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2023 <b>Sotabosc</b> , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2020 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberà, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 <b>La Vinyeta, Bongo</b> , Empordà, Spain	<i>Trepal Blend</i>	4.75	9.5	38
2021 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos	<i>Monastrell</i>	4.25	8.5	34
2021 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2023 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 <b>Earth First, Clásico</b> , Mendoza, Argentina	<i>Bobal</i>	5.5	11	44
2023 <b>Belinda</b> , Mendoza, Argentina – served chilled	<i>Malbec</i>	4.75	9.5	38
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2021 <b>Polkura</b> , Colchagua, Chile	<i>Pinot Noir</i>	7	14	56
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Syrah</i>	6.5	13	56
2020 <b>Peñalolen</b> , Maipo, Chile	<i>País</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Sauvignon</i>	6.5	13	52
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Cotes Du Rhone, FR	<i>Cabernet Sauvignon Blend</i>	5.25	10.5	42
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

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

### SWEET

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

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

**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** 13.5  
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**  
Rioja Wine, Elderflower, Citrus Infused 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** **glass carafe**  
Sao Joao Brut Rosé, Lillet Rosé, 13 52  
Blue Ridge Vodka, Peach Nectar, Grapefruit,  
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  
Old Ox, Black Ox Rye Porter - VA 9

**CIDERS**  
Austin Eastciders, Original Dry Cider - TX 8  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28