

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

SOBRASADA

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

SALCHICHÓN DE VIC

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

FUET

California, US
Pork Sausage. Rich, Garlic, Black

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SPECK

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

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

CHORIZO PICANTE

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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

DÉLICE DE BOURGOGNE

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

DRUNKEN GOAT

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

VALDEÓN

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

MAHÓN

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

JAMÓN MANGALICA

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

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

WAGYU CECINA

Chicago, US
Cured Beef For 12-16 Weeks, Pressed & Cold Smoked With Hickory Pepper, Smokey

APERITIVO BOARD

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

Patatas Bravas, Jamón Serrano, Fuet, Idiazabal, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata

TAPAS

PARFAIT

Granola, Apples, Honey

8.5

GRILLED SWEET POTATOES

Smoked Pepper Vinaigrette

9

STEAK & EGG*

Red Chimichurri, Farm Egg

15.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

JAMON SERRANO BENEDICT

Hollandaise

8.5

BOQUERONES

Olives, Roasted Peppers, Onions

6

SALMON BENEDICT

Hollandaise

12.5

PULPO A LA PARRILLA

Confit Fingerlings, Olives

16.5

VEGETABLE BENEDICT

Kale, Piquillos, Hollandaise

8.5

CRUDO*

Hamachi, Jalapeño, Herb Oil

15.5

MANGALICA ESTRELLADOS

Fries, Sunny Side Up Egg, Garlic Aioli

11.5

MUSSELS AL DIABLO

Sofrito

14.5

OLIVE OIL PANCAKES

Butter, Maple Syrup

8.5

SALMON A LA PLANCHA

Fennel, Chickpeas

15.5

TORRIJAS

Crema Catalana, Blood Orange

8

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

CHARRED BROCCOLINI

Bagna Cauda

10.5

PRAWNS

Harissa Vinaigrette

15

SWISS CHARD

Golden Raisins

8

GRILLED CHICKEN THIGH

Dill, Lemon

10.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

FLANK STEAK

Chimichurri

14.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

WAGYU CARPACCIO*

Capers, Mustard Vinaigrette

13

ROASTED PARSNIP

Grapefruit Gremolata

7

ROASTED PORK BELLY

Aji Amarillo

10.5

FRIED OYSTER MUSHROOMS

Mojo Verde Aioli

12.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

11.5

PICKLED BEETS

Crème Fraîche, Almonds

8.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

CAULIFLOWER

Turmeric, Pickled Onions

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SMOKED HUMMUS

Tahini, Lavash

7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

POTATO TORTILLA

Chive Sour Cream

7.5

FABADA

Morcilla, Cannelini Beans

10.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

KALE SALAD

Migas, Manchego

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Carrots, Arugula Salad

29.5

BRUNCH FIDEOS

Chorizo, Gaucho, Egg, Garlic

HALF / FULL

16.5 / 33

PAELLA VERDURAS

Butternut Squash, Cauliflower, Fennel

19 / 38

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

29 / 58

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Pork Belly

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

Sea Salt

8

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CREPAS WITH SEASONAL FRUIT

Apples, Pecans

8.5

BASQUE BURNT CHEESECAKE

Luxardo Cherries

10.5

EXECUTIVE CHEF CHRISTINA BRADSHAW SOUS CHEFS JUAN DE JESUS & HAMSEL KNAUTH

*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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain
NV	Tierra Limpia, Brut Rosé , Penedès, Spain

WHITE

2022	Neboa , Rías Baixas, Spain
2023	Rezabal , Getariako Txakolina, Spain
2023	Menade , Rueda, Spain
2022	Le Naturel , Navarra, Spain
2022	Pinord, Diorama , Penedès, Spain
2022	B.R.O.T., Blanc Inicial , Penedès, Spain
2023	Orto Vins, Les Argiles , Montsant, Spain
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain
2022	Asnella , Vinho Verde, Portugal
2020	Capítulo 7 , Mendoza, Argentina
2024	Aylin , San Antonio, Chile
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay
2023	Iniceri, Abisso , Sicily, Italy
2023	Leitz, Feinherb , Rheingau, Germany

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain
2023	Familia Schroeder, Saurus , Patagonia, Argentina
2023	Christophe Avi , Agenais, France
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain

RED

2019	Nucerro, Reserva , Rioja, Spain
2020	Marqués de Tomares, Crianza , Rioja, Spain
2022	Pedro González Mittelbrunn , Castilla Y León, Spain
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain
2022	Glup Glup , Cariñena, Spain
2021	Azul y Garanza , Navarra, Spain
2017	Alberto Orte, A Portela , Valdeorras, Spain
2023	Sotabosc , Montsant, Spain
2020	Coster dels Olivers , Priorat, Spain
2023	Vins de Pedra, Negre de Folls , Conca De Barberá
2023	La Vinyeta, Bongo* , Emporda, Spain
2021	Primitivo Quiles, Cono 4 , Alicante, Spain
2020	Península, Vino de Montaña , Sierra De Gredos, Spain
2021	Uva de Vida, Biográfico , Toledo, Spain
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain
2021	Earth First, Clasico , Mendoza, Argentina
2023	Belinda , Mendoza, Argentina – Served Chilled
2021	Quieto, Gran Corte , Mendoza, Argentina
2020	Peñalolen , Maipo, Chile
2021	Polkura , Colchagua, Chile
2022	Casas del Bosque , Casablanca, Chile
2022	Garage Wine Company, Revival , Maule, Chile
2019	Alto de la Ballena , Maldonado, Uruguay
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Almacenista, ‘Gonzalez Obregon’ , Lustau, 750mL	<i>Amontillado</i>	11	66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	13	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	8.5	68
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	10	60

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1988, 375mL	<i>Pedro Ximénez</i>	20	160
Solera 1927 , Alvear, 375mL	<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.

		3oz	6oz	bottle
	<i>Xarel-lo Blend</i>	5.5	11	44
	<i>Macabeo Blend</i>	7	14	56
	<i>Trepat</i>	6.5	13	52

		3oz	6oz	bottle
	<i>Albariño</i>	6.75	13.50	54
	<i>Hondarribi Zuri</i>	6.5	13	52
	<i>Verdejo</i>	6	12	48
	<i>Garnacha Blanca</i>	5	10	40
	<i>Xarel-lo</i>	4.75	9.5	38
	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
	<i>Macabeo</i>	7	14	56
	<i>Pedro Ximénez</i>	6	12	48
	<i>Arinto, Loureiro</i>	5.5	11	44
	<i>Pedro Ximénez</i>	5	10	40
	<i>Sauvignon Blanc</i>	5.5	11	44
	<i>Chardonnay</i>	5	10	40
	<i>Petit Manseng Blend</i>	6.5	13	52
	<i>Catarratto</i>	6	12	48
	<i>Riesling</i>	6.5	13	52

		3oz	6oz	bottle
	<i>Mencía</i>	5.5	11	44
	<i>Pinot Noir</i>	5	10	40
	<i>Cabernet Sauvignon</i>	6	12	48
	<i>Malvar, Airén</i>	5.5	11	44

		3oz	6oz	bottle
	<i>Tempranillo</i>	7	14	56
	<i>Tempranillo</i>	6	12	48
	<i>Prieto Picudo</i>	5	10	40
	<i>Tempranillo</i>	6.5	13	52
	<i>Garnacha</i>	4.5	9	36
	<i>Tempranillo</i>	4.75	9.5 (L)	53
	<i>Mencía</i>	6.5	13	52
	<i>Garnacha, Cariñena</i>	6	12	48
	<i>Cariñena, Garnacha</i>	7.5	15	60
	<i>Trepat Blend</i>	5.5	11	44
	<i>Monastrell</i>	5	10	40
	<i>Monastrell</i>	4.75	9.5	38
	<i>Garnacha, Piñuela</i>	6.5	13	52
	<i>Tempranillo, Graciano</i>	7	14	56
	<i>Bobal</i>	6	12	48
	<i>Malbec</i>	5	10	40
	<i>Bonarda, Pedro Ximénez</i>	5	10	40
	<i>Cabernet Franc, Malbec</i>	6.5	13	52
	<i>Cabernet Sauvignon</i>	6.75	13.5	54
	<i>Syrah</i>	6.5	13	52
	<i>Pinot Noir</i>	7	14	56
	<i>País</i>	5.75	11.5	46
	<i>Cabernet Franc Blend</i>	5.5	11	44
	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

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 **glass** **pitcher**
Rioja Wine, Elderflower, Citrus Infused 10.5 38
Dark Rum, Guava Nectar

GUNS & ROSÉS **glass** **carafe**
Tierra Limpia Brut Rosé, Lillet Rosé, Etesia Vodka, Peach Nectar, Grapefruit 13 52

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, Inedit—Spain 11
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
Atlas, Ponzi IPA—D.C. 8.5
RAR, Nanticoke Nectar IPA—MD 8.5
Flying Dog, The Truth Imperial IPA—MD 8
Allagash, Tripel—MN 11
The Duck-Rabbit, Milk Stout—NC 7.5
Duclaw, Sweet Baby Jesus Porter—MD 7
Old Ox, Black Ox Rye Porter—VA 9
Austin Eastciders, Original Dry Cider—TX 8
ANXO, District Dry Cider—D.C. 10
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

