

# 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

#### SOBRASADA

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

#### SALCHICHÓN DE VIC

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

#### SORIA CHORIZO

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

#### FUET

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

#### 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

#### MAHÓN

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

#### 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

#### 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

#### BRESAOLA

Cured New York Beef Bresaola

#### DUCK PROSCIUTTO

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

#### SOPRESSATA SALAMI

Sweet Dry Sausage, Nonfat Dry Milk

#### APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

### TAPAS

#### STEAK & EGG\*

Red Chimichurri, Farm Egg

#### PARFAIT

Granola, Gooseberries, Honey, Mint

#### JAMON SERRANO BENEDICT

Hollandaise

#### VEGETABLE BENEDICT

Green Collard, Hollandaise

#### SALMON BENEDICT

Hollandaise

#### OLIVE OIL PANCAKES

Butter, Maple Syrup

#### MANGALICA ESTRELLADOS

Fries, Sunny Side Up Egg, Garlic Aioli

#### SALMON MONTADITO

Capers, Whipped Cheese

#### BURRATA

Radish, Balsamic Vinaigrette

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

#### FRIED OYSTER MUSHROOMS

Mojo Verde

#### GREEN BEANS

Shallots

#### BERENJENA FRITA

Honey

#### HUMMUS

Pico Limon Olives

#### POTATO TORTILLA

Chive Sour Cream

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### PRAWNS

Chimichurri

#### HAMACHI CRUDO \*

Leche de Tigre, Dill

#### MUSSELS AL DIABLO

Spicy Sofrito

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

#### PULPO

Fava, Peas

#### SNAPPER A LA PLANCHA

Dandelion Salad

#### GRILLED CHICKEN THIGH

Dill, Lemon

#### CRISPY SWORDFISH

Mojo Verde

#### BACON-WRAPPED DATES

Valdeón Mousse

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### FLANK STEAK \*

Chimichurri

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

#### ROASTED PORK BELLY

Aji Amarillo

#### BRUNCH FIDEOS

Chorizo, Gaucho, Egg, Garlic

#### FOIE GRAS

Gooseberries

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

#### BEETS

Dandelion

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

#### WHOLE BRANZINO

Florentino, Dandelion Salad

#### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

#### PAELLA VERDURAS

Zucchini, Sugar Snap, Green Peas, Radish

#### PAELLA SALVAJE

Rabbit, Chicken, Chorizo, Gaucho

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

#### SQUID FIDEO

Fava Beans

### DESSERTS

#### FLAN CATALÁN

Sea Salt

#### OLIVE OIL CAKE

Sea Salt

#### CREPAS WITH SEASONAL FRUIT

Strawberries, Mint

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

#### BASQUE BURNT CHEESECAKE

Luxardo Cherries

EXECUTIVE CHEF AHMED IBRAHIM  
SOUS CHEFS BYRON ROMERO & JUAN 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	<i>Xarel-lo Blend</i>	5	10	40
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52

## WHITE

		3oz	6oz	bottle
2022 <b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
NV <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2023 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2022 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 <b>Marqués de Tomares</b> , Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2016 <b>Alberto Orte</b> , A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2018 <b>Joan d'Anguera, Finca L'Argata</b> , Monsant, Spain	<i>Garnacha</i>	8.5	17	68
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2022 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2021 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 <b>Peninsula, Vino de Montana</b> , Sierra de Gredos, Spain	<i>Garnacha, Pinuela</i>	6.5	13	52
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.5	9	36
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5	40
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	6.5	26
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 500mL	<i>Amontillado</i>	11	66
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	12	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	8	64
<b>15 Años, El Maestro Sierra</b> , 375mL	<i>Oloroso</i>	9	36
<b>Marques de Poley</b> , Toro Albalá, 375mL	<i>Oloroso</i>	8.5	51

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Toro Albalá</b> , 1999, 750mL	<i>Pedro Ximénez</i>	20	160
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
<b>Añada</b> , Alvear, 2011, 375mL	<i>Pedro Ximénez</i>		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

**GRENACHE (ON THE ROCKS)** Le Naturel Blanco / Vino de Montana / Cuvee Paul 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Slate, and Limestone



# 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) 6

Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

## SUMMER STREET SLING 12

Chamomile Infused Tito's Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

## TYGRA 13

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

## DOS PENÍNSULAS 13

Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

## BOURBON SPICE RACK 12

Four Roses Bourbon, Cardamomo, Maple Syrup, Lemon, Cardamom & Lavender Bitters

## SMOKED SHERRY MANHATTAN 15

Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry

## LAIRD'S WAY 15

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, 9.5 34  
Citrus Infused Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, 12.5 50  
District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** caña doble  
Peroni, Lager – Italy 4 8  
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  
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, Wheat beer – MI 7.5  
Old Ox, Black Ox Rye Porter – VA 9  
Atlas, Ponzi IPA – D.C. 8.5  
RAR, Nanticoke Nectar IPA – MD 8.5  
Flying Dog, The Truth Imperial IPA- MD 8  
Allagash, Tripel Reserve – MN 11  
Avery, Island Rascal, Passion Fruit Witbier – CO 8.5  
The Duck-Rabbit, Milk Stout – NC 7.5  
Duclaw, Sweet Baby Jesus Porter – MD 7

## CIDERS

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