

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, Strawberries, Honey, Mint

JAMON SERRANO BENEDICT

Hollandaise

VEGETABLE BENEDICT

Broccolini, Hollandaise

SALMON BENEDICT

Hollandaise

OLIVE OIL PANCAKES

Butter, Maple Syrup

MANGALICA ESTRELLADOS

Fries, Sunny Side Up Egg, Garlic Aioli

WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

FRIED OYSTER MUSHROOMS

Mojo Verde

BERENJENA FRITA

Honey

HUMMUS

Kalamata Olives

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

CAULIFLOWER

Mint Chimichurri

PRAWNS

Chimichurri

TUNA CRUDO *

Leche de Tigre, Dill

MUSSELS AL DIABLO

Spicy Sofrito

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

PULPO A LA PARRILLA

Potatoes, Peppers

HALIBUT A LA PLANCHA

Spring Mixed Greens

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

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

Chicken, Chorizo, Gaucho, Pork belly

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

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 AARON DANIELS
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 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>	6.5	13	52

WHITE

		3oz	6oz	bottle
2022 Néboa , Rías Baixas, Spain	Albariño	6.75	13.5	54
2022 Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
NV Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 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 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2022 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

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>	4.5	9	36
2019 Bardos, Vinedos de Altura , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2016 Alberto Orte , A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2018 Joan d'Anguera, Finca L'Argata , Monsant, Spain	<i>Garnacha</i>	8.5	17	68
2020 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2022 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2021 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Peninsula, Vino de Montana , Sierra de Gredos, Spain	<i>Garnacha, Pinuela</i>	6.5	13	52m
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2020 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2019 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2022 Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.5	9	36
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Grenache Blend</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
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera , 375mL	<i>Manzanilla</i>	6.5	26
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5	40
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	11	66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	12	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	8	64
15 Años, El Maestro Sierra , 375mL	<i>Oloroso</i>	9	36
Marques 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, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	20	160
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
Añada , Alvear, 2011, 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)	13.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
GRENACHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montana / Cuvee Paul All grenache, but grown in three distinctly different soil types: Clay, Slate, and Limestone	17.5
ACID TRIP Asnella / L'Alpage / Belinda High, Acid, Wines	15

COCKTAILS



BLOODY MARY Tito's Vodka, Housemade Bloody Mary Mix	11
MIMOSA Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	11
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	6
SUMMER STREET SLING Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	12
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15

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 Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass pitcher	9.5	34
GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe	12.5	50

BEER

DRAFT

	caña	doble
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