

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

FUET

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

SORIA CHORIZO

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

CHORIZO PICANTE

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

SPECK

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

MAHÓN

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

CAÑA DE CABRA

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

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

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

TETILLA

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

JAMÓN MANGALICA

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

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Jamón Serrano, Salchichón De Vic, Fresh Mahón, Manchego, Roasted Marcona Almonds, Piquillo Peppers

TAPAS

VEGETABLE BENEDICT

Spinach, Hollandaise

7.5

SALMON A LA PLANCHA

Salsa Verde

13.5

OLIVE OIL PANCAKES

Whipped Butter, Maple Syrup

8

BOQUERONES

Garlic, Parsley

6

TORRIJAS CATALAN

Apples, Crème Catalan

7.5

STEAMED MUSSELS

Sofrito

13

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

8.5

PAN- SEARED PULPO

Fennel, Radicchio, Almond Purée

15.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

POLLO PINTXO

Yogurt Marinated, Chimichurri, Dill Aioli

9.5

CRISPY BRUSSELS

Red Pepper Coulis

8.5

FLANK STEAK*

Chimichurri, Cilantro

14.5

ROASTED CAULIFLOWER

Harissa Aioli

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

CHARRED SWEET POTATO

Balsamic Yogurt, Hazelnut Dukkah

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

TRUFFLED BIKINI

Jamón Serrano, Fresh Mahón

9

PIQUILLO HUMMUS

Grilled Rustic Bread

9

ROASTED PORK BELLY

Spicy Onion Marmalade

10.5

WHIPPED GOAT CHEESE

Aleppo Agave, Thyme

9.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

POTATO TORTILLA

Chive Sour Cream

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SALADS

RADICCHIO SALAD

Manchego Vinaigrette, Pickled Cauliflower

9.5

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

BEETS

Arugula, Gremolata

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

SQUID INK FIDEOS

Scallions, Garlic Aioli

17.5

WHOLE BRANZINO*

Pickled Carrots & Cauliflower

26.5

PAELLA VERDURAS

Patty Pan, Spaghetti Squash, Mojo Verde Aioli

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Prawns, Mussels, Clams, Calamari

28 / 56 / 98

PAELLA SALVAJE

Chorizo, Gaucho, Chicken, Chickpeas

28 / 56 / 98

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Gooseberry, Citrus Cream, Pistachios

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Luxardo Cherry

9

EXECUTIVE CHEF AHMED IBRAHIM
SOUS CHEF JASON DUFFY

*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	Xarel-lo Blend	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52

WHITE

2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Gañeta , Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2020 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2018 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2020 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2020 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2020 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6.25	12.5	50
2019 Los Conejos Malditos , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2017 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo, Mazuelo</i>	6	12	48
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 Joan d'Anguera, Finca L'Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2021 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2019 Belinda , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2016 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.5	9	36
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2019 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

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 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

GRENA CHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Finca L'Argatá 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.



COCKTAILS

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEEES & 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

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

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 Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 12
Four Roses Bourbon, Cardamaro, 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 the Biodynamic calendar, featuring Hayman's London Dry Gin. 14.5

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

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

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

BEER

DRAFT 7oz 14oz
Peroni, Lager - Italy 3.75 7.5
Port City, Optimal Wit - D.C. 3.75 7.5
DC Brau, The Corruption IPA - D.C. 4 8
Right Proper, Raised by Wolves IPA - D.C. 4 8

BOTTLES & CANS
Heineken, Light - Holland 7.5
Mahou, Cinco Estrellas, Lager- Spain (16oz) 8
Pabst Blue Ribbon (16oz.) -IL 6
Estrella Damm, Inedit - Spain 10.5
Dogfish Head, Namaste Witbier - DE 7.5
Old Ox, Golden Ox- VA 8.5
Atlas, Ponzi IPA - D.C. 8
RAR, Nanticoke Nectar IPA - MD 8
Flying Dog, The Truth Imperial IPA- MD 8
Allagash, Tripel Reserve - MN 11
Avery, Island Rascal, Passion Fruit Witbier-CO 8.5
Guinness, Pub Draft Stout (14.9oz) - Ireland 9
The Duck-Rabbit, Milk Stout - NC 7.5
Duclaw, Sweet Baby Jesus Porter - MD 7

CIDERS
Moonlight, Them Little Apples Cider - NH 9.5
Austin Eastciders, Original Dry Cider - TX 8
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42