

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	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	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	14
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery Mild, Nutty	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex		
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked	APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	26
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	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent		
SORIA CHORIZO Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild	TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy		
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy			

TAPAS

VEGETABLE BENEDICT Spinach, Hollandaise	7.5	BOQUERONES Garlic, Parsley	6
OLIVE OIL PANCAKES Whipped Butter, Maple Syrup	8	MAHI MAHI A LA PLANCHA Salsa Verde	13.5
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
CRISPY BRUSSELS Red Pepper Coulis	8.5	MANGALICA ESTRELLADOS Pimentón Oil, Fries	11
ROASTED CAULIFLOWER Harissa Aioli	9.5	POLLO PINTXO Yogurt Marinated, Chimichurri, Dill Aioli	9.5
CHARRED SWEET POTATO Balsamic Yogurt, Hazelnut Dukkah	9.5	FLANK STEAK Chimichurri, Cilantro	14.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	CHORIZO MIGAS Rustic Bread, Fried Egg	9.5
EGGPLANT CRISPS Sweet Amarillo	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
BEET HUMMUS Pita	9	TRUFFLED BIKINI Jamón Serrano, Fresh Mahón	9
WHIPPED GOAT CHEESE Aleppo Agave, Thyme	9.5	ROASTED PORK BELLY Spicy Onion Marmalade	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
POTATO TORTILLA Chive Sour Cream	7	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
		BRUNCH FIDEOS Chorizo, Gaucho, Egg, Garlic Aioli	14.5

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 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 Apple, Citrus Cream, Pistachios	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Luxardo Cherry	9

EXECUTIVE CHEF AHMED IBRAHIM
SOUS CHEFS JASON DUFFY & BYRON ROMERO

*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	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.5	13	52

WHITE

2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2020 Gañeta , Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
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
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2021 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
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>	3oz	6oz	bottle
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>	3oz	6oz	bottle
2019 Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo, Mazuelo</i>	6.5	13	52
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	6	12	48
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	6	12	48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2018 La Fanfarria , Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2018 Joan d’Anguera, Finca L’Argatá , Montsant, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2019 Sotabosc , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2020 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6	12	48
2019 Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha</i>	4.5	9	36
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Bobal</i>	5.25	10.5	42
2020 Earth First, Classic , Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Malbec</i>	4.5	9	36
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2016 Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	4.5	9	36
2019 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

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

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

FLOWER	
Fever Tree Elderflower, Rosebud, Lime, Cucumber	

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

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

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

SANGRIA

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

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

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	
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