

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For one | 19.5 For three

#### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

#### SOBRASADA

Mallorca  
Soft, spreadable chorizo

#### FUET

Catalonia  
Mild, dry cured pork sausage

#### CHORIZO PICANTE

United States  
Spicy, dry cured pork sausage

#### SALCHICHÓN DE VIC

Catalonia  
Dry cured pork sausages with peppercorns

#### SALAMI SOPRESSATA

San Francisco, CA  
Dry-cured pork, spicy

#### CAÑA DE CABRA

Murcia  
Soft ripened creamy and mild  
With hints of citrus

#### FRESH MAHÓN

Minorca  
Semi-soft, cow's milk cheese

#### ROMERO

La Mancha  
Raw goat's milk, Rosemary

#### 6-MONTH AGED MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

#### TETILLA

Galicia  
Mild, buttery cow's milk cheese  
Soft & creamy

#### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk soaked in red wine

#### VALDEÓN

Castile y León  
Cow & goat's milk blue cheese, tangy & spicy

#### IDIAZÁBAL

Basque Country  
Smoked raw sheep's milk cheese, nutty & robust

#### SAN SIMÓN

Galicia  
Smoked cow's milk, creamy & buttery

#### DELICE DE BOURGOGNE

Burgundy, France  
Triple creamy cow's milk cheese,  
Rich and buttery

#### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

14

#### APERITIVO BOARD

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

26

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

### TAPAS

#### VEGETABLE BENEDICT

Roasted Eggplant, Hollandaise

7

#### WHIPPED RICOTTA

Dill, Olive Oil

9

#### OLIVE OIL PANCAKES

Maple Syrup, Butter

8

#### SALMON CRUDO\*

Pickled Beets

12

#### TORRIJAS CATALAN

Crema Catalana, Gooseberry

7.5

#### BOQUERONES

Garlic, Parsley

6

#### SERRANO BENEDICT

Pan Tomato, Hollandaise

8.5

#### STEAMED MUSSELS

White Wine, Sofrito

13

#### BAKED EGG

Merguez Sausage

8

#### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

#### GAMBAS & POLENTA

Tomato, Garlic, Parsley

11

#### PULPO A LA PLANCHA

Pea Purée

15.5

#### HOUSE MARINATED OLIVES

Pickled Vegetables, Garlic, Citrus, Thyme

5

#### TROUT A LA PLANCHA

Salsa Verde

12.5

#### GRILLED ASPARAGUS

Cauliflower Truffle Purée

9

#### BACON-WRAPPED DATES

Valdeón Mousse

8.5

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Garlic

8.5

#### HANGER STEAK\*

Truffle Vinaigrette

11.5

#### PEA HUMMUS

Urfa Biber, Grilled Rustic Bread

9

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### CHARRED SHISHITO PEPPERS

Maldón Salt, Lime

8.5

#### TRUFFLED BIKINI

Jamón Serrano, Fresh Mahón

8.5

#### GRILLED BROCCOLINI

Almond Romesco

9

#### STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

#### EGGPLANT CAPONATA

Sweet Peppers, Basil, Parsley

5.5

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

#### ROASTED EGGPLANT DIP

Herbed Oil, Grilled Rustic Bread

8

#### SPICED BEEF EMPANADAS

Pepper Sauce

8

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

#### POTATO TORTILLA

Chive Sour Cream

7

#### GRILLED MERGUEZ

Pomegranate Salad

11.5

#### CAULIFLOWER

Herb Crema, Lemon

9

#### LAMB TARTARE\*

Quail Egg, Crispy Crepas

16.5

#### MUSHROOM CROQUETAS

Mojo Verde Aioli

8.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

#### CUCUMBER SALAD

Espelette Vinaigrette, Mint

8.5

#### BEETS

Butternut Squash, Hazelnut, Goat Cheese

8.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

#### WHOLE BRANZINO\*

Spinach & Tomato Salad

26.5

half / full / double

#### PAELLA VERDURAS

Asparagus, Carrots, Peas, Mojo Verde Aioli

18 / 36 / 64

#### PAELLA MARISCOS

Prawns, Mussels, Clams, Calamari

28 / 56 / 98

#### PAELLA SALVAJE

Chorizo, Gaucho, Chicken, Chickpeas

28 / 56 / 98

#### PARILLADA BARCELONA\*

NY Strip, Pork Loin, Chicken, Gaucho

31 / 62 / 108

### DESSERTS

#### FLAN CATALÁN

7

#### OLIVE OIL CAKE

Sea Salt

9

#### CREPAS WITH SEASONAL FRUIT

Gooseberry, Citrus Cream, Pistachio

8

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### BASQUE BURNT CHEESECAKE

Luxardo Cherry

9

### CHEF SAMEER HUNTER

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

## WHITE

		3oz	6oz	bottle
2019 <b>Armas de Guerra, Blanco</b> , Bierzo, Spain	Doña Blanca, Godello	4.75	9.5	38
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	Verdejo	6	12	48
2019 <b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2020 <b>Avinyó, Petillant</b> , Penedès, Spain	Muscat Blend	5	10	40
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	Garnacha Blanca	4.5	9	36
2018 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	Merseguera Blend	5.75	11.5	46
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	Malvar, Airén	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	Pedro Ximénez	4.75	9.5	38
2021 <b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	5	10	40
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2017 <b>Chéreau-Carré, Comte Leloup</b> , Muscadet, France	Melon de Bourgogne	6.25	12.5	50
2019 <b>Marcel Couturier</b> , Pouilly -Loché, France	Chardonnay	7.25	14.5	58
2020 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	Catarratto	5.5	11	44

## ROSÉ

		3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	Mencía	5	10	40
2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 <b>Lafage, 'Miraflores'</b> , Roussillon, France	Mourvedre Blend	6.25	12.5	50

## RED

		3oz	6oz	bottle
2017 <b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	6.5	13	52
2019 <b>La Maldita</b> , Rioja, Spain	Garnacha	4.25	8.5	34
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	Tempranillo	5.75	11.5	46
2020 <b>Le Naturel</b> , Navarra, Spain	Garnacha	4.5	9	36
2020 <b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.25	8.5	(L) 48
2020 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	Mencía	6.75	13.5	54
2018 <b>La Fanfarria</b> , Asturias, Spain	Mencía, Albarín Negro	6	12	48
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	Garnacha	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6	12	48
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	Trepas Blend	4.75	9.5	38
2020 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	Monastrell	4.5	9	36
2018 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	Monastrell	4.25	8.5	34
2020 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	Garnacha	6	12	48
2019 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	6.5	13	52
2018 <b>Bodegas Ponce, La Casilla</b> , Manchuela, Spain	Bobal	6.75	13.5	54
2016 <b>Fontes Cunha, 'Mondeco,'</b> Dão, Portugal	Touriga Nacional Blend	3.5	7	28
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5	50
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	Malbec	4.5	9	36
2018 <b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2017 <b>Polkura</b> , Colchagua, Chile	Syrah	6.5	13	52
2019 <b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14	56
2015 <b>Julius Wasem &amp; Sohne</b> , Rheinhessen, Germany	Pinot Noir	6.5	13	52
2018 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

# SHERRY

## DRY

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

## SWEET

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

**GRENAICHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Finca L'Argatá 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

# COCKTAILS

**BEES & BAYS** (No ABV\*) 6  
Lime, Salted Honey Syrup, Cardamom  
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 14  
Hayman's London Dry Gin.

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**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  
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9.5 34  
Guava Nectar

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

# BEER

**DRAFT** 7oz 14oz  
Peroni, Lager – Italy 3.25 6.5  
Port City, Optimal Wit - D.C. 3.75 7.5  
DC Brau, The Corruption IPA – D.C. 3.5 7  
3 Stars, Peppercorn Saison – D.C. 3.75 7.5

## BOTTLES & CANS

Heineken, Light – Holland 7  
Mahou, Cinco Estrellas, Lager- Spain (16oz) 7.5  
Pabst Blue Ribbon (16oz.) – IL 5.5  
Estrella Damm, Daura Gluten-Free Lager – Spain 8  
Dogfish Head, Namaste Witbier – DE 7.5  
Old Ox, Golden Ox- VA 8  
Avery, Liliko'i Kepolo, Passion Fruit Witbier – CO 8.5  
Estrella Damm, Inedit – Spain 9.5  
Atlas, Ponzi IPA – D.C. 7.5  
RAR, Nanticoke Nectar IPA – MD 8  
Flying Dog, The Truth Imperial IPA- MD 8  
Allagash, Tripel Reserve – MN 11  
Guinness, Pub Draft Stout (14.9oz) – Ireland 8  
Duclaw, Sweet Baby Jesus Porter – MD 7

## CIDERS

Austin Eastciders, Original Dry Cider – TX 7  
Moonlight, Them Little Apples Cider – NH 8.5  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28  
Pomarina Brut SidSidra (750mL) – Spain 42