

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

6-MONTH MANCHEGO

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

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

SOBRASADA

Mallorca
Soft, spreadable chorizo

CHORIZO PICANTE

United States
Spicy, dry cured pork sausage

FRESH MAHÓN

Minorca
Semi-soft, cow's milk cheese

VALDEÓN

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

TETILLA

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

DÉLICE DE BOURGOGNE

Burgundy, France
Triple cream cow's milk cheese, rich & buttery

CHORIZO SORIA

United States
Dry-Cured pork sausage, smoky & garlicky

IDIAZÁBAL

Basque
Smoked raw sheep's cheese, nutty & robust

IBORES

Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

FUET

Catalonia
Dry-cured pork sausage

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

14

APERITIVO BOARD

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

26

TAPAS

CITRUS YOGURT

Granola, Citrus Fruit

7

BOQUERONES

Parsley, Garlic

8

VEGETABLE BENEDICT

Mushrooms, Broccolini, Hollandaise

7.5

SALMON CRUDO

Parsley, Capers, Onions, Pepper Croutons

11.5

OLIVE OIL PANCAKES

Maple Syrup, Butter

8

TROUT A LA PLANCHA

Salsa Verde

10.5

TORRIJAS CATALAN

Crema Catalana

7.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

GRILLED CHICKEN THIGH

Harissa Yogurt, Lemon

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

MANGALICA ESTRELLADOS

Pimentón Oil, Fries

11

MUSHROOM OMELETTE

Salsa Verde

7.5

CHORIZO MIGAS

Rustic Bread, Fried Egg

9.5

PIQUILLO HUMMUS

Oregano, Pita Bread

9

STEAK & EGG

Red Chimichurri

11.5

MARINATED OLIVES

Pickled Vegetables, Citrus, Garlic, Thyme

5

BACON-WRAPPED DATES

Valdeón Mousse

8

EGGPLANT CAPONATA

Sweet Pepper, Parsley, Basil

5.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

POTATO TORTILLA

Chive Sour Cream

7

HANGER STEAK*

Truffle Vinaigrette

12.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

SERRANO BENEDICT

Pan Tomato, Hollandaise

8.5

BLISTERED SHISHITO PEPPERS

Lemon, Sea Salt

8.5

MORCILLA & POTATOES

Saffron Aioli

8.5

BROCCOLINI

Almond Romesco

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

ROASTED BEETS

Spiced Pepitas, Valdeón, Sherry-Balsamic

8.5

CELERY HEARTS & WATERMELON RADISH

Apple Saffron Vinaigrette

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Broccolini, Lemon

26.5

half / full / double

PAELLA VERDURAS

Squash, Carrots, Aioli

18/ 36 / 64

PAELLA SALVAJE

Chorizo, Gaucho, Pork Belly, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Prawns, Mussels, Calamari

28 / 56 / 98

PARILLADA BARCELONA*

Steak, Chicken, Pork, Gaucho

31 / 62 / 108

SQUID INK FIDEOS

Calamari, Pickled Red Onions, Salsa Verde

15.5 / 31 / 62

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bosc Pears, Pistachios

8

OLIVE OIL CAKE

Sea Salt

9

SOUS CHEF JASON DUFFY & DYLAN MACK

*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
 2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain
 2019 Caves São João, Brut Rosé, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Macabeo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6.5	13	52

WHITE

2019 Mila, Rías Baixas, Spain
 2019 Rezabal, Getariako Txakolina, Spain
 2019 Menade, Rueda, Spain
 2019 Pinord, Diorama, Penedès, Spain
 2020 Avinyó, Petillant, Penedès, Spain
 2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain
 2020 Mestizaje Blanco, El Terrerazo, Spain
 2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain
 2019 Capítulo 7, Mendoza, Argentina
 2020 Aylín, San Antonio, Chile
 2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay
 2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay
 2018 Marcel Couturier, Pouilly-Loché, France
 2014 Chéreau-Carré, Comte Leloup, Muscadet, France
 2018 Iniceri, 'Abisso', Sicily, Italy
 2020 Leitz, Feinherb, Rheingau, Germany
 2020 L'Alpage, Mont-sur-Rolle, Switzerland

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.25	12.5	50
<i>Verdejo</i>	6	12	48
<i>Xarel-lo</i>	4.75	9.5	38
<i>Muscat Blend</i>	5	10	40
<i>Garnacha Blanca</i>	4.5	9	36
<i>Merseguera Blend</i>	5.75	11.5	46
<i>Malvar, Airén</i>	5	10	40
<i>Pedro Ximénez</i>	4.75	9.5	38
<i>Sauvignon Blanc</i>	5	10	40
<i>Chardonnay</i>	4.5	9	36
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Chardonnay</i>	7.25	14.5	58
<i>Melon de Bourgogne</i>	6.25	12.5	50
<i>Catarratto</i>	5.5	11	44
<i>Riesling</i>	5.25	10.5	42
<i>Chasselas</i>	6.5	13	52

ROSÉ

2019 Liquid Geography, Bierzo, Spain
 2019 Familia Schroeder, Saurus, Patagonia, Argentina
 2020 Lafage, 'Miraflores', Roussillon, France

	3oz	6oz	bottle
<i>Mencía</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Mourvedre Blend</i>	6.25	12.5	50

RED

2017 Nucerro, Reserva, Rioja, Spain
 2020 Bodegas Lanzaga, LZ, Rioja Spain
 2018 Bardos, Romántica, Ribera del Duero, Spain
 2020 Le Naturel, Navarra, Spain
 2020 Azul y Garanja, Navarra, Spain
 2018 César Marquez Pérez, Parajes, Bierzo, Spain
 2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain
 2019 Vins de Pedra, Negre de Folls, Conca de Barberá
 2018 La Vinyeta, Bongo*, Emporda, Spain
 2018 Primitivo Quiles, Cono 4, Alicante, Spain
 2018 Camino de Navaherreros, Sierra de Gredos, Spain
 2018 Uva de Vida, Biográfico, Toledo, Spain
 2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain
 2017 Vara y Pulgar, Cadíz, Spain
 2015 Fontes Cunha, 'Mondeco,' Dão, Portugal
 2020 Earth First, Classic, Mendoza, Argentina
 2018 Belinda, Mendoza, Argentina – served chilled
 2018 Quieto, Gran Corte, Mendoza, Argentina
 2017 Peñalolen, Maipo, Chile
 2016 Polkura, Colchagua, Chile
 2018 Casas del Bosque, Casablanca, Chile
 2015 Alto de la Ballena, Reserva, Maldonado, Uruguay

	3oz	6oz	bottle
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	5.75	11.5	46
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.25	8.5	(L) 48
<i>Mencía</i>	6.75	13.5	54
<i>Garnacha</i>	8.5	17	68
<i>Trepát Blend</i>	4.75	9.5	38
<i>Monastrell</i>	4.5	9	36
<i>Monastrell</i>	4.25	8.5	34
<i>Garnacha</i>	6	12	48
<i>Tempranillo, Graciano</i>	6.5	13	52
<i>Bobal</i>	5.25	10.5	42
<i>Tintilla</i>	6.5	13	52
<i>Touriga National Blend</i>	3.5	7	28
<i>Malbec</i>	4.5	9	36
<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
<i>Cabernet Sauvignon</i>	6.75	13.5	54
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>Tannat, Viognier</i>	4.5	9	36

SHERRY

DRY

Jarana, Lustau, 750mL
 Tradicion, Bodegas Tradicion, 750mL
 La Cigarrera, 375mL
 Los Arcos, Lustau, 750mL
 Almacenista, 'Gonzalez Obergon', Lustau, 500mL
 Península, Lustau, 750mL
 15 Años, El Maestro Sierra, 375mL
 Marques de Poley, Toro Albala, 375mL

	3oz	bottle
<i>Fino</i>	5	40
<i>Fino</i>	9	72
<i>Manzanilla</i>	6.5	26
<i>Amontillado</i>	5	40
<i>Manzanilla Amontillada</i>	11	66
<i>Palo Cortado</i>	8	64
<i>Oloroso</i>	9	36
<i>Oloroso</i>	8.5	51

SWEET

East India Solera, Lustau, 750mL
 Toro Albala, 1988, 375mL
 Solera 1927, Alvear, 375mL
 Añada, Alvear, 2011, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	8.5	68
<i>Pedro Ximénez</i>	20	80
<i>Pedro Ximénez</i>	14	56
<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 / Camino de Navaherreros / Finca L'Argatá 17.5
 All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



COCKTAILS

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

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
 Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

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 Peppercorn

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

FLOWER
 Fever Tree Elderflower, Rosebud, Lime, Cucumber

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 9.5 34
 Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
 São João Brut Rosé, Lillet Rosé, Rime Vodka, 12.5 50
 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. 4 8
 3 Stars, Peppercorn Saison – D.C. 3.75 7.5

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

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