

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Month Cured Ham. Tender, Salty, Sweet
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty
VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed
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
CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
MAXORATA CON PIMENTÓN Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26

TAPAS

STRAWBERRY YOGURT Granola, Honey	7
VEGETABLE BENEDICT Mushrooms, Broccolini, Hollandaise	7.5
OLIVE OIL PANCAKES Maple Syrup, Butter	8
TORRIJAS CATALAN Crema Catalana	7.5
MUSHROOM OMELETTE Salsa Verde	7.5
MANGALICA ESTRELLADOS Pimentón Oil, Fries	11
CHORIZO MIGAS Rustic Bread, Fried Egg	9.5
SERRANO BENEDICT Pan Tomate, Hollandaise	8.5
STEAK & EGG Red Chimichurri	14.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5
WHIPPED SHEEP'S CHEESE Truffle Honey	9.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5
ROASTED CARROTS Cumin, Garlic	9.5

BLISTERED SHISHITO PEPPERS Lime, Sea Salt	8.5
PIQUILLO HUMMUS Oregano, Pita Bread	9
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
POTATO TORTILLA Chive Sour Cream	7
BOQUERONES Parsley, Garlic	8
MAHI-MAHI A LA PLANCHA Quinoa Salad, Salsa Verde	12
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
GRILLED CHICKEN THIGH Harissa Yogurt, Lemon	9.5
BACON-WRAPPED DATES Valdeón Mousse	8
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
MORCILLA & POTATOES Saffron Aioli	8.5
GRILLED PORK BELLY Mojo Verde	10.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8
ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
SPRING MIX & MANCHEGO Asparagus, Almonds	9
HEIRLOOM TOMATOES Basil, Idiazábal	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Broccolini, Lemon	26.5
PAELLA VERDURAS Favas, English Peas, Carrots, Aioli	half / full / double 18 / 36 / 64
PAELLA MARISCOS Prawns, Mussels, Calamari	28 / 56 / 98
PAELLA SALVAJE Chorizo, Gaucho Sausage, Pork Belly, Chickpeas	28 / 56 / 98
SQUID INK FIDEOS Calamari, Pickled Red Onions, Salsa Verde	15.5 / 31 / 62

DESSERTS

FLAN CATALÁN	7
CREPAS WITH SEASONAL FRUIT Strawberries, Toasted Pistachios	8
OLIVE OIL CAKE Sea Salt	9
BURNT BASQUE CHEESECAKE Luxardo Cherries	9
TORTA DE SANTIAGO Rhubarb Compote, Almonds	9.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9

CHEFS AARON DANIELS AND JOSE GOMEZ

*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
2018	AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	4.75	9.5	38
2019	Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.5	13	52

WHITE

2021	Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2021	Gañeta, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	48
2020	Menade, Rueda, Spain	Verdejo	6	12	48
NV	Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021	Avinyó, Petillant, Penedès, Spain	Muscat Blend	5	10	40
2021	Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca	4.5	9	36
2020	Mestizaje Blanco, El Terrerazo, Spain	Merseguera Blend	5.75	11.5	46
2019	Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2021	Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2020	Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.75	9.5	38
2022	Aylin, San Antonio, Chile	Sauvignon Blanc	5	10	40
2021	Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2019	1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2019	Marcel Couturier, Mâcon-Loché, France	Chardonnay	8	16	64
2021	Iniceri, ‘Abisso’, Sicily, Italy	Catarratto	5.5	11	44
2021	Leitz, Feinherb, Rheingau, Germany	Riesling	5.25	10.5	42
2020	L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

2020	Liquid Geography, Bierzo, Spain	Mencía	3oz	6oz	bottle
2021	Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	5	10	40
2021	Lafage, ‘Miraflores’, Roussillon, France	Mourvedre Blend	4.5	9	36
2019	Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	6.25	12.5	50
			5	10	40

RED

2018	Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2019	Marqués de Tomares, Crianza, Rioja, Spain	Tempranillo	6.5	13	52
2019	Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12	48
2021	Le Naturel, Navarra, Spain	Garnacha	6	12	48
2020	Azul y Garanja, Navarra, Spain	Tempranillo	5	10	40
2020	César Marquez Pérez, Parajes, Bierzo, Spain	Tempranillo	4.25	8.5	(L) 48
2019	La Fanfarria, Asturias, Spain	Mencía	6.75	13.5	54
2021	Vins de Pedra, Negre de Folls, Conca de Barberá	Mencía, Albarín Negro	6.5	13	52
2021	La Vinyeta, Bongo*, Emporda, Spain	Trepat Blend	4.75	9.5	38
2018	Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.5	9	36
2020	Peninsula, Vino de Montana, Sierra de Gredos, Spain	Monastrell	4.25	8.5	34
2020	Uva de Vida, Biográfico, Toledo, Spain	Garnacha, Pinuela	6.5	13	52
2021	Bodegas Ponce, Clos Lojen, Manchuela, Spain	Tempranillo, Graciano	6.5	13	52
2018	Fontes Cunha, ‘Mondeco,’ Dão, Portugal	Bobal	5.25	10.5	42
2021	Earth First, Classic, Mendoza, Argentina	Touriga National Blend	3.5	7	28
2018	Belinda, Mendoza, Argentina – served chilled	Malbec	4.5	9	36
2020	Quieto, Gran Corte, Mendoza, Argentina	Bonarda, Pedro Ximénez	4.5	9	36
2018	Peñalolen, Maipo, Chile	Cabernet Franc, Malbec	6.25	12.5	50
2018	Polkura, Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2020	Casas del Bosque, Casablanca, Chile	Syrah	6.5	13	52
2018	Alto de la Ballena, Classico, Maldonado, Uruguay	Pinot Noir	7	14	56
2020	Domaine Vallot, Côtes-du-Rhône, France	Tannat, Viognier	4.5	9	36
2020	Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Grenache Blend	7	14	56
		Cabernet Blend	6	12	48

SHERRY

DRY

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

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	8.5	68
Toro Albala, 1988, 375mL	Pedro Ximénez	9	36
Solera 1927, Alvear, 375mL	Pedro Ximénez	20	80
Añada, Alvear, 2011, 375mL	Pedro Ximénez	14	56
			60

WINE FLIGHTS

3 Half Glasses		
APERITIVOS	BarCava / La Cigarrera / El Bandarra Vermut	13.
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	1
Many of our wines use Biodynamic farming practices, here are three incredible examples		
ACID TRIP	Asnella / L'Alpage / Belinda	1
High. Acid. Wines.		



COCKTAILS

MIMOSA	Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	10.5
BEES & BAYS (No ABV)	Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	6
FLOR DE SAL (Low ABV)	La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table	12
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

ALEBRIJES	Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
BOURBON SPICE RACK	Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12

LAIRD’S WAY	Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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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
LEAF	Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER	Fever Tree Elderflower, Rosebud, Lime, Cucumber
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ROOT	Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime
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CLASSIC BARCELONA GINTONIC	Fever Tree Mediterranean, Grapefruit, Lime, Jasmine
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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, District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

BEER

DRAFT	7oz	14oz
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, Cingo Estrellas, Lager –Spain	8
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Dogfish Head, Namaste Witbier – DE	7.5
Old Ox, Golden Ox- VA	8.5
Avery, Liliko’i Kepolo, Passion Fruit Witbier–CO	8.5
Troegs, Dreamweaver Wheat -PA	7
Estrella Damm, Inedit – Spain	10.5
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
Goose Island, Matilda Belgian Style Ale – IL	13
Guinness, Pub Draft Stout (14.9oz) – Ireland	9
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
Moonlight, Them Little Apples Cider – NH	9.5