

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

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

MAXORATA CON PIMENTÓN

Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

14

8.5

26

TAPAS

STRAWBERRY YOGURT

Granola, Honey

7

BRUNCH FIDEOS

Sausage, Egg, Squash

15

VEGETABLE BENEDICT

Broccolini, Hollandaise

7.5

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

8.5

OLIVE OIL PANCAKES

Maple Syrup, Butter

8

PIQUILLO HUMMUS

Oregano, Pita Bread

9

TORRIJAS CATALAN

Crema Catalana

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

MUSHROOM OMELETTE

Salsa Verde

7.5

POTATO TORTILLA

Chive Sour Cream

7

MANGALICA ESTRELLADOS

Pimentón Oil, Fries

11

MUSSELS AL DIABLO

Lobster Broth, Spicy Tomatoes

13

CHORIZO MIGAS

Rustic Bread, Fried Egg

9.5

PULPO A LA PLANCHA

Three-Bean Salad

15.5

SERRANO BENEDICT

Pan Tomato, Hollandaise

8.5

BOQUERONES

Parsley, Garlic

8

STEAK & EGG

Red Chimichurri

14.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

RED KURI SQUASH SOUP

Pepitas

8

GRILLED CHICKEN THIGH

Harissa Yogurt, Lemon

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

BACON-WRAPPED DATES

Valdeón Mousse

8

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

GRILLED PORK BELLY

Mojo Verde

10.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

ROASTED CARROTS

Cumin, Garlic

9.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

WATERMELON SALAD

Balsamic, Sheep's Cheese

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

Squash, Chickpeas, Brussels, Carrots, Aioli

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

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

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

CREPAS WITH SEASONAL FRUIT

Pears, Spiced Walnuts

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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	Xarel-lo Blend	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.5	13	52

WHITE

		3oz	6oz	bottle
2021 Mila, Rías Baixas, Spain	Albariño	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.50	50
2020 Menade, Rueda, Spain	Verdejo	6	12	48
NV Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 Orto Vins, Montsant, Spain	Macabeo	7	14	56
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.75	9.5	38
2022 Aylín, 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
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

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Christophe Aví, Agenais, France	Cabernet Sauvignon	5.5	11	44
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5		
2020 Pedro Gonzalez Mittelbrunn, Castilla y Leon, Spain	Prieto Picudo	4.5	9	36
2019 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12	48
2021 Glup Glup, Carineña, Spain	Garnacha	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5 (L)	48
2020 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5	54
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	Garnacha	8.5	17	68
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6	12	48
2018 Coster dels Olivers, Priorat, Spain	Carinena, Garnacha	7.5	15	60
2021 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepal Blend	4.75	9.5	38
2022 La Vinyeta, Bongo*, Emporda, Spain	Monastrell	4.5	9	36
2018 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.25	8.5	34
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Garnacha, Pinuela	6.5	13	52
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.5	13	52
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.25	10.5	42
2018 Fontes Cunha, 'Mondeco,' Dão, Portugal	Touriga National Blend	3.5	7	28
2021 Earth First, Classic, Mendoza, Argentina	Malbec	4.5	9	36
2018 Belinda, Mendoza, Argentina – served chilled	Bonarda, Pedro Ximénez	4.5	9	36
2020 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2018 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2018 Alto de la Ballena, Classico, Maldonado, Uruguay	Tannat, Viognier	4.5	9	36
2021 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	7	14	56
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5	40
Tradicion, Bodegas Tradicion, 750mL	Fino	9	72
La Cigarrera, 375mL	Manzanilla	8	32
Los Arcos, Lustau, 750mL	Amontillado	5	40
Almacenista, 'Gonzalez Obergon', Lustau, 500mL	Manzanilla Amontillada	11	66
Carlos VII, Alvear, 375mL	Amontillado	12	48
Península, Lustau, 750mL	Palo Cortado	8	64
15 Años, El Maestro Sierra, 375mL	Oloroso	9	36
Marques de Poley, Toro Albala, 375mL	Oloroso	8.5	51

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	8.5	68
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Toro Albala, 1988, 375mL	Pedro Ximénez	20	80
Solera 1927, Alvear, 375mL	Pedro Ximénez	14	56
Añada, Alvear, 2011, 375mL	Pedro Ximénez	15	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

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

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

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordes Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

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

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

BEER

DRAFT caña doble
Peroni, Lager – Italy 4 8
Port City, Optimal Wit - D.C. 4 8
DC Brau, The Corruption IPA – D.C. 4.25 8.5
Right Proper, Raised by Wolves IPA – D.C. 4.25 8.5

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic, CT 7
Heineken, Light – Holland 7.5
Mahou, Cingo Estrellas, Lager –Spain 8
Pabst Blue Ribbon (16oz.) –IL 6
Estrella Damm, Daura Gluten-Free Lager – Spain 8.5
Atlas, Blood Orange Gose – D.C. 8
Dogfish Head, Namaste Witbier – DE 7.5
Old Ox, Golden Ox- VA 8.5
Avery, Island Rascal, Passion Fruit Witbier –CO 8.5
Estrella Damm, Inedit – Spain 11
Troegs, Dreamweaver Wheat -PA 7
Atlas, Ponzi IPA – D.C. 8.5
RAR, Nanticoke Nectar IPA – MD 8.5
Flying Dog, The Truth Imperial IPA- MD 8
Allagash, Tripel Reserve – MN 11
Guinness, Pub Draft Stout (14.9oz) – Ireland 9
The Duck-Rabbit, Milk Stout – NC 7.5
Duclaw, Sweet Baby Jesus Porter – MD 7
Old Ox, Black Ox Rye Porter – VA 9

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