

# B A R C E L O N A

## BRUNCH

### CHARCUTERIE & CHEESE

6.75 for one  
18.50 for three

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**SORIA CHORIZO**  
United States  
Dry-cured pork sausage  
w/ pimentón

**SALCHICHÓN DE VIC**  
Catalonia  
Dry-cured pork sausage  
w/ peppercorns

**CHORIZO PICANTE**  
United States  
Spicy, dry cured pork sausage

**FUET**  
Catalonia  
Sweet, all-pork sausage, mild spice

**SOBRASADA**  
Mallorca  
Soft Pork Sausage, Paprika

**6-MONTH MANCHEGO**  
La Mancha  
Firm, cured sheep's milk, sharp & piquant

**FRESH MAHÓN**  
Minorca  
Semi-soft, Cow's milk cheese

**IDIAZÁBAL**  
Basque  
Raw sheep's cheese, firm & smoky

**IBORES**  
Extremadura  
Raw Goat Cheese, Semi- firm, tangy & sharp

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

**MANGALICA** 12.00  
Segovia  
Cured Hungarian pig

**APERITIVO BOARD** 22.00  
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

**SOUS CHEF**  
JASON DUFFY

\*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

### TAPAS

**CITRUS YOGURT** 6.50  
Pepitas, Citrus Fruit

**VEGETABLE BENEDICT** 7.50  
Yellow Squash, Hollandaise

**OLIVE OIL PANCAKES** 7.00  
Maple Syrup, Butter

**SERRANO BENEDICT** 7.50  
Pan Tomato, Hollandaise

**MANGALICA ESTRELLADOS** 10.50  
Pimentón Oil, Fries

**PISTO MANCHEGO** 7.50  
Onions, Red Pepper, Fried Egg

**CHORIZO MIGAS** 8.50  
Rustic Bread, Fried Egg

**STEAK & EGG** 11.50  
Red Chimichuri

**PAN CON TOMATE** 4.50  
Garlic, EVOO

**PIQUILLO HUMMUS** 7.50  
Oregano, Tahini

**FAVA BEAN DIP** 9.00  
Yogurt, Cucumber, Mint

**CHAMPIÑONES A LA PLANCHA** 8.50  
Mushrooms, Salsa Verde

**MARINATED OLIVES** 5.00  
Citrus, Garlic, Thyme

**HEIRLOOM TOMATOES** 9.00  
Basil, EVOO, Sea Salt

**SPINACH & CHICKPEA CAZUELA** 8.00  
Cumin, Roasted Onion, Lemon

**EGGPLANT CAPONATA** 5.00  
Sweet Pepper, Parsley, Basil

**SUMMER SQUASH** 7.00  
Almond Romesco

**BLISTERED SHISHITO PEPPERS** 9.00  
Lemon, Sea Salt

**ENGLISH PEAS** 9.00  
Caramelized Onions, Piquillo Peppers

**GRILLED CORN** 7.00  
Dill, Spicy Crema

**GRILLED BROCCOLINI** 8.50  
Brown Butter, Chili Bread Crumbs

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**BOQUERONES** 8.00  
Fennel, Green Apple, Parsley Emulsion

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**MORCILLA & POTATOES** 8.50  
Saffron Aioli

**BACON-WRAPPED DATES** 8.00  
Valdeón Mousse

**ALBONDIGAS** 8.50  
Spiced Meatballs in Ham-Tomato Sauce

**CHORIZO W/ SWEET & SOUR FIGS** 8.50  
Balsamic Reduction

### SALADS

**ENSALADA MIXTA** 8.00  
Olives, Onions, Tomatoes, Little Gem Lettuce

**BEET SALAD** 8.50  
Spiced Pumpkin Seeds, Sherry-Balsamic Vinaigrette

**CELERY HEARTS & WATERMELON RADISH** 8.50  
Pea Greens, Apple Saffron Vinaigrette

**WATERMELON SALAD** 7.50  
Mint, Sheep's Cheese, Aleppo

### LARGE PLATES

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 25.50  
Broccolini, Lemon

half / full / double

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Squash, Carrots, Corn, Aioli

**PAELLA SALVAJE** 24.50 / 49.00 / 98.00  
Morcilla, Gaucho, Pork Belly, Chickpeas

**PAELLA MARISCOS** 24.50 / 49.00 / 98.00  
Prawns, Mussels, Calamari

**PARILLADA BARCELONA\*** 27.00 / 54.00 / 108.00  
Steak, Chicken, Pork, Sausage

### DESSERTS

**BASQUE BURNT CHEESECAKE** 8.00  
Luxardo Cherries

**FLAN CATALÁN** 6.50

**CHOCOLATE CAKE** 8.00  
Crème Anglaise, Almond Crumble

**CREPAS WITH SEASONAL FRUIT** 7.50  
Citrus Cream, Strawberries, Pistachios

## WINES

### SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Gramona, Gran Cuvée, Brut, Penedès, Spain		52
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	13	52

### MIMOSAS

Orange-Peach-Grapefruit		9
Guava-Lavender-Lemon		9
*mixers offered in 8oz carafe to accompany any bottle of bubbles		4

### ROSES

2019 Mencia, Liquid Geography, Bierzo, Spain	10	40
2018 Tibouren, Clos Cibonne, Cru Classé, France		54
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France	12.5	50
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36

### WHITES

#### LIGHT | CITRUS | CRISP

2018 Albariño, Mila, Rías Baixas, Spain	13	52
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain		50
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2019 Viognier, Pie de Palo, Mendoza, Argentina	6.5	26
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain	10	40

#### MEDIUM | FRUITY | MINERAL

2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2017 Rkatsiteli, Orgo, Kakheti, Georgia		48
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44
2016 Riesling, Wegele, Mosel, Germany	9.5	38

#### FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13.5	54
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France		58

### REDS

#### LIGHT | BERRIES | ELEGANT

2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain		48
2018 Garnacha, Le Naturel, Navarra, Spain	9	36
2018 Mencia/Albarín Negro, La Fanfarria, Asturias, Spain		48
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	12.5	50
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France		48

#### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2017 Tempranillo, Azul y Garanza, Navarra, Spain		42
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain		52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal		28
2019 Malbec, Earth First, Mendoza, Argentina	9	36

#### FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain		44
2016 Garnacha/Cabernet, L'Encastell, Marge, Priorat, Spain		56
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2016 Syrah, Polkura, Colchagua, Chile	13	52

## SANGRIA & COCKTAILS

**SANGRIA, RED OR WHITE** 9/glass 30/Pitcher  
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

**GUNS & ROSÉS** 12/glass 48/Carafe  
São João Brut Rosé, Lillet Rosé, District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters

**SUMMER STREET SLING** 10  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**GINTONICS** 14  
Choice of: Fruit, Leaf, Flower, Root or Classic

**RICHMOND GIMLET** 9  
Greenall's Gin, Lime, Mint

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

**EL MESTIZO** 10  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**WHISKEY ROOT** 10  
Four Roses Bourbon, Byrrh Quinquina  
Ginger, Basil, Lemon Juice

**BOURBON SPICE RACK** 12  
Redemption Rye, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

## BEERS

### DRAFT

	7oz	14 oz
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
3 Stars, Peppercorn Saison – D.C.	3.75	7.5

### BOTTLES & CANS

#### LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic – Germany	5
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Heineken, Light – Holland	7
Mahou, Cinco Estrellas, Lager- Spain	7.5
Pabst Blue Ribbon (16oz.) –IL	5.5

#### WHEAT | FRUIT | SAISON

Dogfish Head, Namaste Witbier – DE	7.5
Estrella Damm, Inedit – Spain	9.5
Old Ox, Golden Ox- VA	8
Avery, Liliko'i Kepolo, Passion Fruit Witbier–CO	8.5
Troegs, Dreamweaver Wheat – PA	7

#### HOPPY | FLORAL | BITTER

Atlas, Ponzi IPA – D.C.	7.5
Flying Dog, The Truth Imperial IPA – MD	8
RAR, Nanticoke Nectar IPA – MD	8

#### DARK | SPICED | STRONG

Allagash, Tripel Reserve – MN	11
Duclaw, Sweet Baby Jesus Porter – MD	7
Guinness, Pub Draft Stout (14.9oz) – Ireland	8
The Duck-Rabbit, Milk Stout – NC	7.5

#### SOURS | CIDERS

Austin Eastciders, Original Dry Cider – TX	7
Isastegi, Sagardo Natural Cider (750mL) – Spain	28



Check out our full wine list here  
by scanning this QR code