

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

<b>SORIA</b> United States Dry-cured pork sausage, smoky & garlicky peppercorns	<b>JAMÓN SERRANO</b> Segovia Dry-cured Spanish ham	<b>SOBRASADA</b> Mallorca Spreadable chorizo, smokey	<b>JAMON MANGALICA</b> Segovia Cured Hungarian pig	12
<b>CAÑA DE CABRA</b> Murcia Soft-Ripened goat cheese, creamy & mild	<b>FUET</b> Catalonia Mild, dry-cured pork sausage	<b>6-MONTH MANCHEGO</b> La Mancha Firm, cured sheep's milk, sharp & piquant	<b>APERITIVO BOARD</b> An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
<b>DRUNKEN GOAT</b> Murcia Semi-soft goat's milk cheese soaked in red wine	<b>SALCHICHÓN DE VIC</b> Catalonia Dry-cured pork sausage with peppercorns	<b>IDIAZÁBAL</b> Navarra Smoked raw sheep's milk, nutty & robust	<i>Marinated Olives, Patatas Bravas, Piquillo Peppers, Salchichon De Vic, Serrano, Marcona Almonds, Idiazabal, Marinated Mahón</i>	
<b>MARINATED MAHÓN</b> Minorca Semi-soft cow's milk cheese marinated with citrus	<b>SPÉCK</b> Alto Adige, Italy Dry-cured, mildly smoked ham, smoky & sweet	<b>VALDEÓN</b> Castilla-León Cow and goat's milk blue cheese		

### TAPAS

<b>SERRANO BENEDICT</b> Serrano, Tomato, Hollandaise	7.5	<b>BOQUERONES</b> Garlic, Parsley	6
<b>VEGETABLE BENEDICT</b> Toasted Garlic, Arugula, Hollandaise	6.5	<b>KAMPACHI CRUDO</b> Sherry-Lime Vinaigrette, Jalapeño	12.5
<b>MANGALICA ESTRELLADOS*</b> Hand-Cut Fries, Aioli, Farm Egg	9.5	<b>TROUT A LA PLANCHA</b> Salsa Verde	10.5
<b>STEAK AND EGG*</b> Red Chimichurri, Farm Egg	12.5	<b>GAMBAS AL AJILLO</b> Guindilla Pepper, Olive Oil, Garlic	9.5
<b>OLIVE OIL PANCAKES</b> Membrillo Butter, Maple Syrup	7	<b>PULPO A LA GALLEGA</b> Potatoes, Red Onions, Celery	11
<b>BRUNCH FIDEOS</b> Chorizo, Gaucho Sausage, Fried Egg	12.5	<b>POLLO A LA PARILLA</b> Shishito Aioli	8
<b>EGGPLANT CAPONATA</b> Sweet Peppers, Basil	5	<b>JAMÓN &amp; MANCHEGO CROQUETTAS</b> Garlic Aioli	6.5
<b>MARINATED OLIVES</b> Garlic, Citrus, Chili Flake	5	<b>BACON-WRAPPED DATES</b> Manchego, Pimentón	8
<b>SPINACH AND CHICKPEA CAZUELA</b> Cumin, Roasted Garlic	8	<b>MERGUEZ PINTXO</b> Tzatziki	13.5
<b>BABA GANOUSH</b> Pine Nuts, Crispy Pita	7.5	<b>SPICED BEEF EMPANADAS</b> Red Pepper Sauce	7
<b>TRUFFLE WHIPPED SHEEP'S CHEESE</b> Pimentón, Rustic Bread	8.5	<b>ALBONDIGAS</b> Spiced Meatballs in Ham-Tomato Sauce	8.5
<b>GRILLED ASPARAGUS</b> Romesco	8	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> Balsamic Reduction	8.5
<b>CHAMPIÑONES</b> Parsley, Garlic	7.5	<b>TRUFFLED BIKINI</b> Jamón Serrano, San Simón	8.5
<b>POTATO TORTILLA</b> Chive Sour Cream	6	<b>MORCILLA MONTADITO</b> Chili Goat Cheese, Pickled Onions	9.5
<b>BLISTERED SHISHITO PEPPERS</b> Sea Salt	7.5	<b>GRILLED HANGER STEAK*</b> Truffle Vinaigrette	11.5
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	7.5		

### SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Little Gem Lettuce	8
<b>VALENCIA SALAD</b> Marinated Orange, Fennel, Arugula, Almonds	8
<b>CUCUMBER SALAD</b> Red Onions, Lime, Radishes, Espelette, Sea Salt	7.5
<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon, Hot Cherry Peppers	21
<b>WHOLE ROASTED BRANZINO</b> Arugula, Pickled Onions	25.5

### LARGE PLATES

<b>PAELLA VERDURAS</b> Spring Onion, Fingerling Potatoes, Carrots, Roasted Garlic, English Peas, Charred Onion Aioli	half / full / double 16 / 32 / 64
<b>PAELLA MARISCOS</b> Prawn, Clams, Mussels, Calamari	24.5 / 49 / 98
<b>PARILLADA BARCELONA*</b> NY Strip, Chicken, Pork Loin, Gaucho Sausage	27 / 54 / 108

### DESSERTS

<b>FLAN CATALÁN</b>	6.5
<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	8
<b>BURNT BASQUE CHEESECAKE</b> Luxardo Cherries	8
<b>CREPAS</b> Dulce de Leche Cream, Hazelnuts	7.5
<b>OLIVE OIL CAKE</b> Sea Salt	8

### CHEFS HUGO SAVIÑÓN & WEI LUK

\*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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
2015 <b>Gramona, Gran Cuvée, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	6.5	13	52
2019 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

2019 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 <b>Azul y Garanza</b> , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2019 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2018 <b>Bodegas Marañones, Picarana</b> , Sierra de Gredos, Spain	<i>Albillo</i>	6.75	13.5	54
2019 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2019 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2016 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	5	10	40
2018 <b>Von Winning, Winnings</b> , Pfalz, Germany	<i>Riesling</i>	6	12	48

## ROSÉ

2019 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 <b>Lafage, 'Miraflores,'</b> Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

## RED

2014 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2018 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.25	10.5	42
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2018 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2018 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6	12	48
2019 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberà	<i>Trepat Blend</i>	4.75	9.5	38
2018 <b>La Vinyeta, Bea*</b> , Emporda, Spain	<i>Monastrell</i>	4.75	9.5	38
2017 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2018 <b>Camino de Navaherros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2019 <b>Volver</b> , La Mancha, Spain	<i>Tempranillo</i>	6	12	48
2019 <b>Los Conejos Malditos</b> , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2016 <b>Bodegas Ponce, La Casilla</b> , Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2016 <b>Vara y Pulgar</b> , Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2015 <b>Fontes Cunha, 'Mondeco,'</b> Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2018 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6	12	48
2016 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.25	12.5	50
2015 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2018 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5	40
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	7.5	30
<b>Almacenista, 'Gonzalez Obregon,'</b> Lustau, 500mL	<i>Amontillado</i>	11	66
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Carlos VII</b> , Alvear, 500mL	<i>Amontillado</i>	11	66
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	10.5	42
<b>Marques de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>	8.5	51

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
<b>Toro Albala</b> , 1988, 750mL	<i>Pedro Ximénez</i>	20	160
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
<b>Añada</b> , Alvear, 2013, 375mL	<i>Pedro Ximénez</i>		60

# WINE FLIGHTS

3 Tastes / 3oz Pours

<b>APERITIVOS</b> 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)	
<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
<b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Camino de Navaherros / Domaine Vallot	15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
<b>ACID TRIP</b> Asnella / Winnings / Belinda	15
High. Acid. Wines.	



# COCKTAILS

<b>BLOODY MARY</b> 360 Vodka, Housemade Bloody Mary Mix	10
<b>MIMOSA</b> Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	9
<b>SUMMER STREET SLING</b> Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
<b>RICHMOND GIMLET</b> Citadelle Gin, Lime, Mint	9
<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	10
<b>WHISKEY ROOT</b> Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	10
<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
<b>SMOKED SHERRY MANHATTAN</b> Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15

# GINTONICS

Inspired by the Biodynamic calendar, featuring Citadelle Gin.	14
<b>FRUIT</b> Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	
<b>LEAF</b> Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
<b>FLOWER</b> Fever Tree Elderflower, Rosebud, Lime, Cucumber	
<b>ROOT</b> Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
<b>CLASSIC BARCELONA GINTONIC</b> Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	

# SANGRIA

<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused	<b>glass pitcher</b>
	9 30
<b>GUNS &amp; ROSÉS</b> São João Brut Rosé, Lillet Rosé, Blue Ridge Vodka, Peach Nectar, Lemon, Grapefruit Bitters	<b>glass carafe</b>
	12 48

# BEER

<b>DRAFT</b>	<b>7oz</b>	<b>14oz</b>
Peroni, Lager - Italy	3.75	7.5
Fair Winds, Quayside Kölsch - VA	3.75	7.5
Port City, Optimal Wit - D.C.	3.75	7.5
DC Brau, Public Pale Ale - D.C.	4	8
Flying Dog, Bloodline IPA - MD	4.25	8.5

## BOTTLES & CANS

Clausthaler, Non-Alcoholic - Germany	5
Heineken, Light - Holland	7.5
Mahou, Cinco Estrellas, Lager- Spain (16oz)	7.5
Pabst Blue Ribbon (16oz.) -IL	5.5
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Old Ox, Golden Ox- VA	8.5
Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO	8.5
Founders, All Day IPA - MI	7
Atlas, Ponzi IPA - D.C.	7.5
Lagunitas, Maximus IPA - CA	8.5
Flying Dog, The Truth Imperial IPA- MD	8
Allagash, Tripel Reserve - MN	10.5
Goose Island, Matilda Belgian Style Ale - IL	13
The Duck-Rabbit, Milk Stout - NC	7
Duclaw, Sweet Baby Jesus Porter - MD	7

## CIDERS

Austin Eastciders, Original Dry Cider - TX	7
Isategi, Sagardo Natural Cider (750mL) - Spain	28
Bold Rock, VA Apple - VA	7
Pomarina Brut Sidra (750mL) - Spain	42