

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For one | 19.5 For three

#### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender,  
Salty, Sweet

#### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black  
Pepper

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano,  
Garlic, Peppercorns

#### SORIA CHORIZO

United States  
Dry-Cured Pork Sausage,  
Smoky & Garlicy

#### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo.  
Rich, Smoky, Pimentón

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

#### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3  
Months. Toasted, Creamy, Sweet  
Pimentón

#### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days.  
Creamy, Mild

#### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months.  
Red Wine-Soaked

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

#### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk,  
Aged 15 Days. Smoked, Creamy, Mild

#### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-  
Aged 2 Months. Mildly Pungent

#### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO  
Rubbed. Salty, Sharp

#### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days.  
Mild, Creamy

#### MARINATED MAHON

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. In Herbed  
Citrus Oil

#### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery,  
Nutty, Complex

#### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6  
Months. Smoked, Sharp, Fruity

#### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed  
Mangalica. Marbled, Tender, Nutty

#### LOMO IBERICO DE BELLOTA

Castilla y León, ES  
Aged 3 Month Iberico Pork Loin. Mild, Smoky,  
Pimentón

#### DUCK PROSCIUTTO

New York, US  
Moulted Dark Breast, Spiced, Tender, Sweet

#### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Cheese, Aged 4 Months.  
Black Truffle, Savory, Piquant

#### APERITIVO BOARD

An Assortment Of Spanish Aperitivo Snacks  
To Pair With Your Anytime Drinks

*Jamón Serrano, Salchichón De Vic,  
Tetilla, Idiazábal, Caponata, Olives,  
Patatas Bravas*

### TAPAS

#### SERRANO HAM BENEDICT

Hollandaise

8.5

#### VEGETABLE BENEDICT

Kale, Piquillos, Hollandaise

6.5

#### SHAKSHUKA

Peppers, Tomatoes

9

#### SALMON BENEDICT

Smoked Salmon, Hollandaise

10.5

#### MANGALICA ESTRELLADOS\*

Fries, Aioli, Farm Egg

11.5

#### OLIVE OIL PANCAKE

Membrillo Butter, Maple Syrup

8

#### TORRIJAS CATALAN

Strawberries, Crema Catalana

7.5

#### YOGURT PARFAIT

Honey, Granola, Strawberries

7.5

#### SALMON MONTADITO

Smoked Salmon, Ricotta, Capers, Onions

12.5

#### STEAK AND EGG\*

Red Chimichurri, Farm Egg

14.5

#### HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme, Giardiniera

5

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

#### SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Garlic

8.5

#### LABNEH

Eggplant, Tahini, Mint

8.5

#### CAULIFLOWER

Romesco

9.5

#### BROCCOLINI

Garlic, Chili Flakes, Lemon

9

#### ARTICHOKES

Picada

8.5

#### HUMMUS

Peas, Lavash

8.5

#### POTATO TORTILLA

Chive Sour Cream

7

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### ARANCINI

Squid Ink, Mojo Verde Aioli

9.5

#### HALIBUT A LA PLANCHA

Zucchini, Tomatoes

15.5

#### GRILLED PULPO

Fennel, Sobrasada

15.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

#### GRILLED SALMON

Kale, Piquillos

14.5

#### CHICKEN THIGH

Aji Amarillo

10.5

#### TRUFFLED BIKINI

Jamón Serrano, San Simón, Garlic Aioli

8.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

#### BACON WRAPPED DATES

Valdeón Crema

8

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

#### BONE MARROW

Bacon Mostarda

14.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

#### BEETS

Blood Orange, Fennel, Almonds

8

#### BABY GREENS

Apples, Manchego

8.5

### LARGE PLATES

#### BRUNCH FIDEOS

Chorizo, Gaucho Sausage, Egg

14.5

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

#### WHOLE ROASTED BRANZINO

Broccolini

26

#### PAELLA VERDURAS

Cauliflower, Asparagus, Peas, Zucchini

half / full / double

18 / 36 / 64

#### PAELLA MARISCOS

Shrimp, Clams, Mussels, Squid

28 / 56 / 98

#### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage,  
Pork Belly, Pickled Onions

28 / 56 / 98

#### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

### DESSERTS

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### FLAN CATALÁN

Marinated Strawberries

7

#### BURNT BASQUE CHEESECAKE

Marinated Strawberries

9

#### OLIVE OIL CAKE

Sea Salt

9

#### ARROZ CON LECHE

Cinnamon

7

#### CREPAS WITH SEASONAL FRUIT

Strawberries, Citrus Cream, Walnuts

8

### EXECUTIVE CHEF CHRISTINA BRADSHAW / SOUS CHEF SANTOS MELENDEZ

\*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	<b>BarCava, Brut</b> , Penedès, Spain		Xarel-lo Blend	5 10 40
2019	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain		Macabeo Blend	6.5 13 52
2020	<b>Caves São João, Brut Rosé</b> , Bairrada, Portugal		Baga Blend	6.25 12.5 50

### WHITE

		3oz	6oz	bottle
2021	<b>Mila</b> , Rías Baixas, Spain		Albariño	6 12 48
2021	<b>Rezabal</b> , Getariako Txakolina, Spain		Hondarrabi Zuri	6.5 13 52
2020	<b>Menade</b> , Rueda, Spain		Verdejo	6 12 48
2021	<b>Le Naturel</b> , Navarra, Spain		Garnacha Blanca	5 10 40
2021	<b>Pinord, Diorama</b> , Penedès, Spain		Xarel-lo	4.75 9.5 38
2020	<b>Bodegas Alvear, 3 Miradas, Montilla-Moriles</b> , Spain		Pedro Ximénez	5.5 11 44
2020	<b>Asnella, Vinho Verde</b> , Portugal		Arinto, Loureiro	5 10 40
2019	<b>Capítulo 7</b> , Mendoza, Argentina		Pedro Ximénez	4.75 9.5 38
2022	<b>Aylin</b> , San Antonio, Chile		Sauvignon Blanc	5.25 10.5 42
2022	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay		Chardonnay	4.5 9 36
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay		Petit Manseng Blend	6.25 12.5 50
2020	<b>Von Winning, Winnings</b> , Pfalz, Germany		Riesling	6 12 48
2021	<b>L'Alpage</b> , Mont-sur-Rolle, Switzerland		Chasselas	6.5 13 52

### ROSÉ & SKIN CONTACT

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

### RED

		3oz	6oz	bottle
2018	<b>Nucerro, Reserva</b> , Rioja, Spain		Tempranillo	6.5 13 52
2019	<b>Marqués de Tomares, Crianza</b> , Rioja Spain		Tempranillo	6 12 48
2020	<b>Pedro González Mittelbrunn</b> , Castilla y León, Spain		Prieto Picudo	5 10 40
2019	<b>Bardos, Romántica</b> , Ribera del Duero, Spain		Tempranillo	6 12 48
2021	<b>Glup Glup</b> , Cariñena, Spain		Garnacha	4.5 9 36
2016	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain		Mencia	6.5 13 52
2020	<b>Azul y Ganza</b> , Navarra, Spain		Tempranillo	4.25 8.5 (L) 48
2019	<b>Sotabosc</b> , Montsant, Spain		Garnacha, Cariñena	6 12 48
2020	<b>Vins de Pedra, Negre de Folls</b> , Conca de Barberà, Spain		Trepal Blend	4.75 9.5 38
2022	<b>La Vinyeta, Bongo</b> , Empordà, Spain		Monastrell	4.75 9.5 38
2021	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain		Monastrell	4.25 8.5 34
2020	<b>Península Viticultores, Vino de Montaña</b> , Sierra de Gredos		Garnacha, Rufete, Piñuela	6.5 13 52
2021	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain		Bobal	5.5 11 44
2020	<b>Uva de Vida, Biográfico</b> , Toledo, Spain		Tempranillo, Graciano	6.5 13 52
2021	<b>Earth First, Clásico</b> , Mendoza, Argentina		Malbec	4.75 9.5 38
2019	<b>Belinda</b> , Mendoza, Argentina (served chilled)		Bonarda, Pedro Ximénez	4.5 9 36
2020	<b>Quieto</b> , Gran Corte, Mendoza, Argentina		Cabernet Franc, Malbec	6 12 48
2022	<b>Casas del Bosque</b> , Casablanca, Chile		Pinot Noir	7 14 56
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile		País	5.75 11.5 46
2019	<b>Polkura</b> , Colchagua, Chile		Syrah	6.5 13 56
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay		Tannat, Cabernet Franc	5.25 10.5 42
2021	<b>Cuvee Paul</b> , Cotes Du Rhone, France		Grenache, Carignan, Cinsant	7 14 56
2020	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon		Cabernet Blend	6 12 48

## SHERRY

### DRY

		3oz	bottle
	<b>Jarana</b> , Lustau, 750mL		Fino 5 40
	<b>Tradición</b> , Bodegas Tradición, 750mL		Fino 9 72
	<b>La Cigarrera</b> , 375mL		Manzanilla 7.5 30
	<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 500mL		Amontillado 11 66
	<b>Carlos VII</b> , Alvear, 500mL		Amontillado 11 66
	<b>Península</b> , Lustau, 750mL		Palo Cortado 7.5 60
	<b>15 Años</b> , El Maestro Sierra, 375mL		Oloroso 10.5 42
	<b>Marqués de Poley</b> , Toro Albala, 375mL		Oloroso 8.5 51

### SWEET

		3oz	bottle
	<b>East India Solera</b> , Lustau, 750mL		Oloroso Dulce 8.5 68

## WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra 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 / Uva de Vida 16  
Three incredible examples of wines made with grapes cultivated using Biodynamic farming practices

**ACID TRIP** Asnella / Winnings / Belinda 15  
High. Acid. Wines

## COCKTAILS



**BEES & BAYS** (0% 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

**BLOODY MARY** 11  
360 Vodka, House-made Bloody Mary Mix

**MIMOSA** 11  
Choice of: Classic with Fresh Squeezed OJ,  
Peach, or Guava-Lavender-Lemon

**AGUA DE VALENCIA** 11  
Cava, Orange Liqueur  
Cocchi Americano, Fresh Squeezed Orange Juice

**SUMMER STREET SLING** 12  
Chamomile Infused 360 Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave,

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

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

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

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti,  
Pasubio Vino Amaro, Orange, Angostura Bitters

## GINTONICS

Inspired by three of Spain's most iconic regions 15

**CATALAN**  
Citadelle Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Citadelle Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Citadelle 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 & ROSÉS** glass carafe  
Sao Joao Brut Rosé, Lillet Rosé,  
Blue Ridge Vodka, Peach Nectar, Lemon,  
Grapefruit Bitters 12.5 50

## BEER

**DRAFT** caña doble  
2 Silos, Main Street Lager – VA 4 8  
Port City, Optimal Wit – VA 4 8  
DC Brau, Public Pale Ale – DC 4.25 8.5  
Flying Dog, Bloodline IPA – MD 4.25 8.5

**BOTTLES & CANS**  
Clausthauler, Non-Alcoholic – Germany 7  
Heineken Light, Lager – Holland 7.5  
Mahou, Cinco Estrellas, Lager- Spain (16oz) 7.5  
Atlas, Blood Orange Gose – D.C. 8  
Old Ox, Golden Ox Golden Ale- VA 8.5  
Avery, Island Rascal, Passion Fruit Witbier – CO 8.5  
Founders, All Day IPA – MI 7  
Atlas, Ponzi IPA – D.C. 8  
Flying Dog, The Truth Imperial IPA- MD 8.5  
Allagash, Tripel – ME 11  
The Duck-Rabbit, Milk Stout – NC 7.5  
Old Ox, Black Ox Rye Porter – VA 9

**CIDERS**  
Austin Eastciders, Original Dry Cider – TX 8