

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 & Garlicky

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
Moultard 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

LABNEH

Eggplant, Tahini, Mint 8.5

CAULIFLOWER

Romesco 9.5

BROCCOLINI

Garlic, Chili Flakes, Lemon 9

BABY CARROTS

Tahini, Pink Peppercorns 8

ASPARAGUS

Truffle Vinaigrette 11

BURRATA

Watercress, Radish 10

ARTICHOKES

Picada 8.5

SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Garlic 8.5

HUMMUS

Peas, Lavash 8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

ARANCINI

Squid Ink, Mojo Verde Aioli 9.5

MAHI-MAHI A LA PLANCHA

Zucchini, Tomatoes 14.5

GRILLED PULPO

Fennel, Sobrasada 15.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic 9.5

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

LARGE PLATES

BRUNCH FIDEOS

Chorizo, Gaucho Sausage, Egg 14.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

WHOLE ROASTED BRANZINO

Watercress Salad 26

PAELLA VERDURAS

Cauliflower, Asparagus, Peas, Zucchini 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

7

BURNT BASQUE CHEESECAKE

Marinated Strawberries 7

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

WHITE

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

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021	Liquid Geography , Bierzo, Spain		<i>Mencia</i>	5 10 40
2021	Familia Schroeder, Saurus , Patagonia, Argentina		<i>Pinot Noir</i>	4.5 9 36
2020	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain		<i>Malvar, Airén</i>	5 10 40

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain		<i>Tempranillo</i>	6.5 13 52
2019	Marqués de Tomares, Crianza , Rioja Spain		<i>Tempranillo</i>	6 12 48
2020	Pedro González Mittelbrunn , Castilla y León, Spain		<i>Prieto Picudo</i>	5 10 40
2019	Bardos, Romántica , Ribera del Duero, Spain		<i>Tempranillo</i>	6 12 48
2021	Glup Glup , Cariñena, Spain		<i>Garnacha</i>	4.5 9 36
2016	Alberto Orte, A Portela , Valdeorras, Spain		<i>Mencia</i>	6.5 13 52
2020	Azul y Garanja , Navarra, Spain		<i>Tempranillo</i>	4.25 8.5 (L) 48
2019	Sotabosc , Montsant, Spain		<i>Garnacha, Cariñena</i>	6 12 48
2020	Vins de Pedra, Negre de Folls , Conca de Barberà, Spain		<i>Trepal Blend</i>	4.75 9.5 38
2022	La Vinyeta, Bongo , Empordà, Spain		<i>Monastrell</i>	4.75 9.5 38
2021	Primitivo Quiles, Cono 4 , Alicante, Spain		<i>Monastrell</i>	4.25 8.5 34
2020	Península Viticultores, Vino de Montaña , Sierra de Gredos		<i>Garnacha, Rufete, Piñuela</i>	6.5 13 52
2021	Bodegas Ponce, Clos Lojen , Manchuela, Spain		<i>Bobal</i>	5.5 11 44
2020	Uva de Vida, Biográfico , Toledo, Spain		<i>Tempranillo, Graciano</i>	6.5 13 52
2021	Earth First, Clásico , Mendoza, Argentina		<i>Malbec</i>	4.75 9.5 38
2019	Belinda , Mendoza, Argentina (served chilled)		<i>Bonarda, Pedro Ximénez</i>	4.5 9 36
2020	Quieto , Gran Corte, Mendoza, Argentina		<i>Cabernet Franc, Malbec</i>	6 12 48
2022	Casas del Bosque , Casablanca, Chile		<i>Pinot Noir</i>	7 14 56
2021	Garage Wine Company, Revival , Maule, Chile		<i>País</i>	5.75 11.5 46
2018	Peñalolen , Maipo, Chile		<i>Cabernet Sauvignon</i>	6.50 13 52
2019	Polkura , Colchagua, Chile		<i>Syrah</i>	6.5 13 56
2018	Alto de la Ballena , Maldonado, Uruguay		<i>Tannat, Cabernet Franc</i>	5.25 10.5 42
2021	Cuvee Paul , Cotes Du Rhone, France		<i>Grenache, Carignan, Cinsant</i>	7 14 56
2020	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon		<i>Cabernet Blend</i>	6 12 48

SHERRY

DRY

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

SWEET

		3oz	bottle
	East India Solera , Lustau, 750mL		<i>Oloroso Dulce</i> 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, 12.5 50
Blue Ridge Vodka, Peach Nectar, Lemon,
Grapefruit Bitters

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
Clausthauer, Non-Alcoholic – Germany 7
Heineken Light, Lager – Holland 7.5
Pabst Blue Ribbon, Lager (16 oz) – IL 5.5
Estrella Damm, Daura Gluten-Free Lager – Spain 8
Atlas, Blood Orange Gose – D.C. 8
Old Ox, Golden Ox Golden Ale- VA 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