

# 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

#### 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

Spinach, Mushrooms, 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

#### CAULIFLOWER

Romesco 9.5

#### BROCCOLINI

Garlic, Chili Flakes, Lemon 9

#### BABY CARROTS

Tahini, Pink Peppercorns 8

#### ASPARAGUS

Truffle Vinaigrette 11

#### ARTICHOKES

Picada 8.5

#### BURRATA

Watercress, Radish 10

#### SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Garlic 8.5

#### HUMMUS

Peas, Lavash 8.5

#### POTATO TORTILLA

Chive Sour Cream 7

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

#### SALMON CRUDO\*

Leche de Tigre, Aleppo Pepper 13

#### ARANCINI

Squid Ink, Mojo Verde Aioli 9.5

#### WORDFISH A LA PLANCHA

Zucchini, Tomatoes 14.5

#### 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

#### PORK BELLY

Cherry Pepper 10.5

#### 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

### 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 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

NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle	5	10	40
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>				6.5	13	52
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>				6.25	12.5	50

### WHITE

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

### ROSÉ & SKIN CONTACT

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

### RED

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

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle	5	40
<b>Tradición</b> , Bodegas Tradición, 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>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>Marqués de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>			8.5	51

### SWEET

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

**GUNS & ROSÉS** 12.5 8 50  
Sao Joao Brut Rosé, Lillet Rosé,  
Blue Ridge Vodka, Peach Nectar, Lemon,  
Grapefruit Bitters

## BEER

### DRAFT

2 Silos, Main Street Lager – VA	caña	doble	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
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Pabst Blue Ribbon, Lager (16 oz) – IL	5.5
Atlas, Blood Orange Gose – D.C.	8
Old Ox, Golden Ox Golden Ale – VA	8.5
Founders, All Day IPA – MI	7
Atlas, Ponzí 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