

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	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat’s Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	SMOKIN’ GOAT Islas Canarias, ES Semi-Soft, Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	IBORES Extremadura, ES Semi-Firm, Raw Goat’s Milk, Aged 2 Months. Pimentón Rubbed	TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	10.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy	8.5
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked	SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild	APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex		
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	MAXORATA Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity		

TAPAS

SERRANO BENEDICT Serrano, Tomatoes, Hollandaise	8.5	POTATO TORTILLA Chive Sour Cream	7
VEGETABLE BENEDICT Spinach, Tomatoes, Hollandaise	6.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
SHAKSHUKA Baked Eggs, Peppers, Tomatoes	9	SWORDFISH A LA PLANCHA Salsa Verde	14.5
SALMON BENEDICT Smoked Salmon, Tomatoes, Hollandaise	10.5	GAMBAS AL AJILLO Arbol Peppers, Olive Oil, Garlic	9.5
MANGALICA ESTRELLADOS* Hand-Cut Fries, Aioli, Farm Egg	12.5	GRILLED SALMON Red Quinoa	14.5
STEAK AND EGG* Red Chimichurri, Farm Egg	12.5	MUSSELS Sofrito, Garlic	13
YOGURT PARFAIT Honey, Granola, Berries	7.5	POLLO PINTXO Yogurt Marinade, Chimichurri, Dill Aioli	8.5
OLIVE OIL PANCAKES Membrillo Butter, Maple Syrup	8	BEEF CARPACCIO* Arugula, Capers, Mustard Aioli	13.5
SALMON MONTADITO Smoked Salmon, Ricotta, Capers, Onions	12.5	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
CAULIFLOWER Harissa Aioli	9.5	BACON WRAPPED DATES Valdeón Crema	8
SPINACH AND CHICKPEA CAZUELA Cumin, Roasted Garlic	8.5	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
BLISTERED SHISHITO PEPPERS Sea Salt	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
ASPARAGUS Truffle Vinaigrette	11.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
WHIPPED SHEEP’S CHEESE Pimentón, Truffle Honey	9.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
BURRATA Peas, Cilantro Oil	12.5	BONE MARROW Bacon Jam	12.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	8
VALENCIA SALAD Spinach, Arugula, Oranges, Walnuts, Manchego White Balsamic	8.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Arugula Salad, Pickled Onions	26

	half / full / double
PAELLA VERDURAS Peppers, Asparagus, Carrots, Peas	18 / 36 / 64
PAELLA MARISCOS Prawns, 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
OLIVE OIL CAKE Sea Salt	9
BURNT BASQUE CHEESECAKE Marinated Strawberries	9
CREPAS WITH SEASONAL FRUIT Lime Crema, Marinated Strawberries	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	Xarel-lo Blend	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2021 Mila, Rias Baixas, Spain	Albariño	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	Hondarrabi Zuri	6.25	12.5	50
2020 Menade, Rueda, Spain	Verdejo	6	12	48
2021 Le Naturel, Navarra, Spain	Garnacha Blanca	5	10	40
2021 Avinyó, Petillant, Penedès, Spain	Muscat Blend	5	10	40
2020 Mestizaje Blanco, El Terrerazo, Spain	Merseguera Blend	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino Fino	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2019 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.75	9.5	38
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	5.25	10.5	42
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2021 Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2019 Marqués de Tomares, Crianza, Rioja Spain	Tempranillo	6	12	48
2021 Pedro González Mittelbrunn, Castilla y León, Spain	Prieto Picudo	5	10	40
2019 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12	48
2021 Glup Glup, Cariñena, Spain	Garnacha	4.5	9	36
2020 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5	54
2020 La Fanfarria, Asturias, Spain	Mencía, Albarín Negro	6.5	13	52
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6	12	48
2018 Coster dels Olivers, Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2020 Vins de Pedra, Negre de Folls, Conca de Barberà, Spain	Trepat Blend	4.75	9.5	38
2020 La Vinyeta, Bongo, Empordà, Spain	Monastrell	4.75	9.5	38
2021 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.25	8.5	34
2020 Península Viticultores, Vino de Montaña, Sierra de Gredos	Garnacha, Rufete, Piñuela	6.5	13	52
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.5	13	52
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.25	10.5	42
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	Touriga National Blend	3.5	7	28
2021 Earth First, Clásico, Mendoza, Argentina	Malbec	4.75	9.5	38
2020 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6	12	48
2019 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	Tannat, Cabernet Franc	5.25	10.5	42
2020 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	7	14	56
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.5	13	52

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5	40
Tradicion, Bodegas Tradicion, 750mL	Fino	9	72
Almacenista, ‘Gonzalez Obregon,’ Lustau, 500mL	Amontillado	11	66
Los Arcos, Lustau, 750mL	Amontillado	5	40
Carlos VII, Alvear, 500mL	Amontillado	11	66
Península, Lustau, 750mL	Palo Cortado	7.5	60
Marqués de Poley, Toro Albala, 375mL	Oloroso	8.5	51

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	8.5	68
Añada, Alvear, 2014, 375mL	Pedro Ximénez		60
Nectar, Gonzalez Byass, 750mL	Pedro Ximénez	9	72

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	
GRENACHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montaña / Vallot	
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	17.5

COCKTAILS

BEEES & 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	
Porrón for the Table	48

BLOODY MARY	10
360 Vodka, House-made Bloody Mary Mix	

MIMOSA	10.5
Choice of: Classic with Fresh Squeezed OJ, Peach, or Guava-Lavender-Lemon	

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

TYGRA	12
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	

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

GINTONICS

Inspired by the four phases of the Biodynamic calendar	14.5
--	------

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

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	7oz	14oz
Fair Winds, Quayside Kölsch – VA	3.75	7.5
Port City, Optimal Wit – VA	3.75	7.5
Flying Dog, Bloodline IPA – MD	4.25	8.5
DC Brau, Public Pale Ale – DC	4	8

BOTTLES & CANS	
Clausthaler, Non-Alcoholic – Germany	5
Heineken Light, Lager – Holland	7.5
Pabst Blue Ribbon, Lager (16 oz) – IL	5.5
Avery, Island Rascal, Passion Fruit Witbier – CO	8.5
Founders, All Day IPA – MI	7
Old Ox, Golden Ox- VA	8.5
Atlas, Ponzi IPA – DC	8
Allagash, Tripel Reserve – ME	10.5
Goose Island, Matilda Belgian Style Ale – IL	13
Duclaw, Sweet Baby Jesus Porter – MD	7.5
The Duck-Rabbit, Milk Stout – NC	7.5
	7.5

CIDERS	
Austin Eastciders, Original Dry Cider – TX	8
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Bold Rock, VA Apple – VA	8.5