

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMON 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	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	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	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	MAXORATA Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy	8.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	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	LOMO IBERICO DE BELLOTA Castilla y Leon, ES Aged 3 Month Iberico Pork Loin. Mild, Smoky, Pimenton	14
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	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	DUCK PROSCIUTTO New York, US Moultard Dark Breast, Spiced, Tender, Sweet	14
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Cheese, Aged 4 Months. Black Truffle, Savory, Piquant	8.5
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	MARINATED MAHON Islas Baleares, ES Firm, Cow's Milk, Aged 4 months. In Herbed Citrus Oil	APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
SORIA CHORIZO United States Dry-Cured Pork Sausage, Smoky & Garlicky			<i>Jamón Serrano, Salchichón De Vic, Alisios, Cabra Romero, Caponata, Olives, Patatas Bravas</i>	

TAPAS

SERRANO BENEDICT Serrano, Tomatoes, Hollandaise	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	8
VEGETABLE BENEDICT Spinach, Tomatoes, Hollandaise	6.5	CRISPY CALAMARI Shishito Peppers, Harissa Aioli	11.5	PEAR SALAD Kale, Arugula, Pecans, Valdeón	9.5
SHAKSHUKA Baked Egg, Peppers, Tomatoes	9	RED SNAPPER CRUDO* Aji Amarillo Leche de Tigre, Aleppo Pepper	16		
SALMON BENEDICT Smoked Salmon, Tomatoes, Hollandaise	10.5	SWORDFISH A LA PLANCHA Salsa Puttanesca	14.5	CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
MANGALICA ESTRELLADOS* Hand-Cut Fries, Aioli, Farm Egg	12.5	GAMBAS AL AJILLO Arbol Peppers, Olive Oil, Garlic	9.5	WHOLE ROASTED BRANZINO Crispy Brussels Sprouts, Pickled Onions	26
TORRIJAS CATALAN Blueberries, Crema Catalana	7.5	MUSSELS Sofrito, Garlic	13	PAELLA VERDURAS Peppers, Corn, Red Onions, Cherry Tomatoes	half / full / double 18 / 36 / 64
STEAK AND EGG* Red Chimichurri, Farm Egg	12.5	GRILLED PULPO Grilled Corn Salad, Chimichurri	15.5	PAELLA MARISCOS Prawns, Clams, Mussels, Squid	28 / 56 / 98
OLIVE OIL PANCAKES Membrillo Butter, Maple Syrup	8	BOQUERONES Orange, Onions, Olives, Red Peppers	6	PAELLA SALVAJE Chicken, Chorizo, Gaucho Sausage, Pork Belly, Pickled Onions	28 / 56 / 98
YOGURT PARFAIT Honey, Granola, Berries	7.5	GRILLED SALMON Quinoa Salad	14.5	PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108
SALMON MONTADITO Smoked Salmon, Ricotta, Capers, Onions	12.5	CHICKEN PINTXOS Dill Aioli	10		
CAULIFLOWER Harissa Aioli	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7	CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
CRISPY BRUSSELS SPROUTS Pimentón, Maple	9	PORK BELLY Piquillo Peppers, Watermelon Agrodolce	10.5	FLAN CATALÁN	7
GRILLED SWEET POTATO Smoked Pepper Vinaigrette	9	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9	OLIVE OIL CAKE Sea Salt	9
SPINACH AND CHICKPEA CAZUELA Cumin, Roasted Garlic	8.5	BACON WRAPPED DATES Valdeón Crema	8	BURNT BASQUE CHEESECAKE Luxurious Cherries	9
CHAMPIÑONES A LA PLANCHA Salsa Verde	11	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5	CREPAS WITH SEASONAL FRUIT Lime Crema, Pear	8
BLISTERED SHISHITO PEPPERS Sea Salt	8.5	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		
BEETS Sheep's Cheese, Dill	9	BONE MARROW Peach and Bacon Mostarda	14.5		
		WAGYU BEEF CARPACCIO* Arugula, Capers, Mustard Aioli	13.5		

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 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino Fino	6.25	12.5	50
2020 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
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2021 Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	5.5	11	44
2020 Von Winning, Winnings, Pfalz, Germany	Riesling	6	12	48
2021 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
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
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6	12	48
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 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.5	9	36
2017 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.5	13	52
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

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5	40
Tradicion, Bodegas Tradicion, 750mL	Fino	9	72
La Cigarrera, 375mL	Manzanilla	7.5	30
Almacenista, ‘Gonzalez Obregon,’ Lustau, 500mL	Amontillado	11	66
Los Arcos, Lustau, 750mL	Amontillado	5	40
Península, Lustau, 750mL	Palo Cortado	7.5	60
15 Años, El Maestro Sierra, 375mL	Oloroso	10.5	42
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	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
ACID TRIP Asnella / Winnings / Belinda	15
High. Acid. Wines	

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	

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

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

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	15
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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
Port City, Optimal Wit – VA	4	8
2 Silos, Main Street Lager – VA	4	8
DC Brau, Public Pale Ale – DC	4.25	8.5
Flying Dog, Bloodline IPA – MD	4.25	8.5

BOTTLES & CANS	
Clausthaler, Non-Alcoholic – Germany	7
Heineken Light, Lager – Holland	7.5
Mahou, Cinco Estrellas, Lager- Spain (16oz)	8
Pabst Blue Ribbon, Lager (16 oz) – IL	6.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8.5
Avery, Island Rascal, Passion Fruit Witbier – CO	8.5
Founders, All Day IPA – MI	7
Old Ox, Golden Ox- VA	8.5
Kentucky Ale, Bourbon Barrel Ale – KY	12
Flying Dog, The Truth Imperial IPA- MD	8.5
Atlas, Ponzi IPA – DC	8
Allagash, Tripel Reserve – ME	11
Goose Island, Matilda Belgian Style Ale – IL	13
Duclaw, Sweet Baby Jesus Porter – MD	7.5
The Duck-Rabbit, Milk Stout – NC	7.5

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