

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

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
CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy
VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
MARINATED MAHON Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild
TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy
AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp
SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild
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
ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

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JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
DUCK PROSCIUTTO New York, US Moultard Dark Breast, Spiced, Tender, Sweet	14
LOMO IBERICO DE BELLOTA Castilla y Leon, ES Aged 3 Month Iberico Pork Loin. Mild, Smoky, Pimenton	14
MUSHROOM BRESAOLA Brooklyn, NY Beef, Black Pepper Spices, Porcini	14
APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
<i>Jamón Serrano, Salchichón De Vic, Tetilla, Idiazábal, Caponata, Olives, Patatas Bravas</i>	

TAPAS

SERRANO BENEDICT Serrano, Tomatoes, Hollandaise	8.5
VEGETABLE BENEDICT Spinach, Tomatoes, Hollandaise	6.5
SHAKSHUKA Baked Egg, Peppers, Tomatoes	9
MANGALICA ESTRELLADOS* Hand-Cut Fries, Aioli, Farm Egg	12.5
STEAK AND EGG* Red Chimichurri, Farm Egg	12.5
OLIVE OIL PANCAKES Membrillo Butter, Maple Syrup	8
TORRIJAS CATALAN Oranges, Crema Catalana	7.5
YOGURT PARFAIT Honey, Granola, Apples, Pomegranates	7.5
CAULIFLOWER Harissa Aioli	9.5
CRISPY BRUSSELS SPROUTS Pimentón, Maple	8.5
BEETS Sheep's Cheese, Dill	8.5
TRUFFLE SHEEP'S CHEESE Pimentón, Truffle Honey	9.5
SPINACH AND CHICKPEA CAZUELA Cumin, Roasted Garlic	8.5
CHAMPIÑONES A LA PLANCHA Salsa Verde	11
GRILLED SWEET POTATO Smoked Pepper Vinaigrette	8.5

POTATO TORTILLA Chive Sour Cream	7
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
MAHI-MAHI A LA PLANCHA Puttanesca	14.5
GAMBAS AL AJILLO Arbol Peppers, Olive Oil, Garlic	9.5
BOQUERONES Orange, Onions, Olives, Red Peppers	7
GRILLED SALMON Kale, Piquillos	14.5
CHICKEN PINTXOS Dill Aioli	9
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
CALDO GALLEGO Gaucho, White Beans, Kale	7.5
CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
BACON WRAPPED DATES Valdeón Crema	8
FLANK STEAK Chimichurri, Cilantro, Lime	14.5
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
PEAR SALAD Kale, Arugula, Pecans, Valdeón	9.5
ENDIVE SALAD Boquerones, Migas, Cured Egg Yolk, Walnuts	8.5

LARGE PLATES

BRUNCH FIDEOS Chorizo, Gaucho Sausage, Fried Egg	14.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Crispy Brussels Sprouts, Pickled Onions	26
PAELLA VERDURAS Cauliflower, Carrots, Fennel, Peppers	half / full / double 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
BURNT BASQUE CHEESECAKE Luxardo Cherries	7
OLIVE OIL CAKE Sea Salt	9
ARROZ CON LECHE Cinnamon	7
CREPAS WITH SEASONAL FRUIT Lime Crema, Apples	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	BarCava, Brut, Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2019	AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	4.75	9.5	38
2020	Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.5	13	52
			6.25	12.5	50

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

2018	Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2019	Marqués de Tomares, Crianza, Rioja Spain	Tempranillo	6.5	13	52
2020	Pedro González Mittelbrunn, Castilla y León, Spain	Prieto Picudo	6	12	48
2021	Glup Glup, Cariñena, Spain	Garnacha	5	10	40
2019	Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	4.5	9	36
2020	Azul y Garanza, Navarra, Spain	Tempranillo	6	12	48
2019	Sotabosc, Montsant, Spain	Garnacha, Cariñena	4.25	8.5	(L) 48
2020	Vins de Pedra, Negre de Folls, Conca de Barberà, Spain	Trepat Blend	6	12	48
2022	La Vinyeta, Bongo, Empordà, Spain	Monastrell	4.75	9.5	38
2021	Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.75	9.5	38
2020	Península Viticultores, Vino de Montaña, Sierra de Gredos	Garnacha, Rufete, Piñuela	4.25	8.5	34
2021	Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	6.5	13	52
2020	Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	5.5	11	44
2018	Fontes Cunha, ‘Mondeco,’ Dão, Portugal	Touriga Nacional Blend	6.5	13	52
2019	Belinda, Mendoza, Argentina (served chilled)	Bonarda, Pedro Ximénez	3.5	7	28
2021	Earth First, Clásico, Mendoza, Argentina	Malbec	4.5	9	36
2020	Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	4.75	9.5	38
2019	Peñalolen, Maipo, Chile	Cabernet Sauvignon	6	12	48
2022	Casas del Bosque, Casablanca, Chile	Pinot Noir	6.5	13	52
2021	Garage Wine Company, Revival, Maule, Chile	País	7	14	56
2019	Polkura, Colchagua, Chile	Syrah	5.75	11.5	46
2018	Alto de la Ballena, Maldonado, Uruguay	Tannat, Cabernet Franc	6.5	13	56
			5.25	10.5	42

SHERRY

DRY

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

SWEET

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

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 / Mittelbrun / 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	

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	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 three of Spain’s most iconic regions	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,	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

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
Prof. Fritz Briem, 1809B. Weisse (500mL) – Germany	12
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
Goose Island, Matilda Belgian Style Ale – IL	13
Kentucky Ale, Bourbon Barrel Ale – KY	12
The Duck-Rabbit, Milk Stout – NC	7.5

CIDERS	
Austin Eastciders, Original Dry Cider – TX	8
Isastegi, Sagardo Natural Cider (750mL) – Spain	28