

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

Castilla y León, ES
12 Month Cured Ham. Tender, Salty, Sweet

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

6-MONTH AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

SMOKING GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

ALSIOS

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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA 14

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

SOPPRESSATA 10.5

California, US
Pork Salami. Peppercorns, Burgundy Wine

DÉLICE DE BOURGOGNE 8.5

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

APERITIVO BOARD 22

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

TAPAS

SERRANO BENEDICT 8.5

Serrano, Tomatoes, Hollandaise

VEGETABLE BENEDICT 6.5

Spinach, Tomatoes, Hollandaise

STEAK AND EGG* 12.5

Red Chimichurri, Farm Egg

YOGURT PARFAIT 7.5

Honey, Granola, Pears

OLIVE OIL PANCAKES 8

Membrillo Butter, Maple Syrup

BEAN CAZUELA 7.5

Grilled Peppers, Pickled Red Onions

SPINACH AND CHICKPEA CAZUELA 8.5

Cumin, Roasted Garlic

WHIPPED SHEEP'S CHEESE 8.5

Pimentón, Truffle Honey, Rustic Bread

PATATAS BRAVAS 8

Salsa Brava, Garlic Aioli

BLISTERED SHISHITO PEPPERS 8.5

Sea Salt

POTATO TORTILLA 7

Chive Sour Cream

SALMON A LA PLANCHA 14.5

Salsa Verde

SALMON CRUDO 14.5

Cilantro Oil

GAMBAS AL AJILLO 9.5

Arbol Pepper, Olive Oil, Garlic

BACON WRAPPED DATES 8

Valdeón Crema

JAMÓN & MANCHEGO CROQUETAS 7

Garlic Aioli

POLLO PINTXO 8.5

Yogurt Marinade, Chimichurri, Dill Aioli

SPICED BEEF EMPANADAS 8

Red Pepper Sauce

ALBONDIGAS 9.5

Spiced Meatballs in Jamón-Tomato Sauce

BRAISED LAMB 14.5

Polenta

BRAISED OX TAIL 18.5

Caramelized Onions

SALADS

ENSALADA MIXTA 9

Olives, Onions, Tomatoes, Little Gem Lettuce

PEAR & ARUGULA SALAD 9.5

Goat Cheese, Cranberries, White Balsamic Vinaigrette

AUTUMN SQUASH SOUP 8.5

Sunflower Seeds

LARGE PLATES

PAELLA MARISCOS half / full / double 28 / 56 / 98

Prawns, Clams, Mussels, Squid

PARILLADA BARCELONA* 31 / 62 / 108

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

CHOCOLATE CAKE 9

Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN 7

OLIVE OIL CAKE 9

Sea Salt

BURNT BASQUE CHEESECAKE 9

Pear Compote

CREPAS WITH SEASONAL FRUIT 8

Lime Crema, Pears, Walnuts

EXECUTIVE CHEF AHMED IBRAHIM

*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>	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves Sao Joao, Brut Rose, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarrabi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos	<i>Palomino Fino</i>	6.25	12.5	50
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Marcel Couturier, Macon-Loche, France	<i>Chardonnay</i>	7.25	14.5	58
2021 Inicerí, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5	10	40
2020 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6	12	48
2020 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>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.25	11.5	46
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (1L)	48
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2019 Volver, La Mancha, Spain	<i>Tempranillo</i>	6	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo, Emporda, Spain	<i>Monastrell</i>	4.75	9.5	38
2018 Uva de Vida, Biografico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina (served chilled)	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	56
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6	12	48
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.50	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</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
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
Almacenista, 'Gonzalez Obregon,' Lustau, 500mL	<i>Amontillado</i>	11	66
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Carlos VII, Alvear, 500mL	<i>Amontillado</i>	11	66
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60

SWEET

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

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut		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 / Biográfico		16
Three incredible examples of wines made with grapes cultivated using Biodynamic farming practices		
ACID TRIP Asnella / Winnings / Belinda		15
High. Acid. Wines.		

COCKTAILS

BEE'S & BAYS (No ABV*)		6
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf		
BLOODY MARY		10
360 Vodka, Housemade Bloody Mary Mix		
MIMOSA		10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon		
SUMMER STREET SLING		12
Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's		
RICHMOND GIMLET		10
Citadell Gin, Lime, Mint		
DOS PENÍNSULAS		13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		
TYGRA		13
Cachaca, Quevedo White Port, Lime Ginger Beer, Angostura Bitters		
ALEBRIJES		13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, 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 Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry		
LAIRD'S LANE		15
Monkey Shoulder Scotch, Cappelletti Pasubio Amaro, Angostura Bitters		
GINTONICS		14.5
Inspired by the four phases of the Biodynamic calendar		
LEAF		
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves		
FLOWER		
Fever Tree Elderflower, Rosebud, Lime, Cucumber		
FRUIT		
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn		
CLASSIC BARCELONA GINTONIC		
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine		

SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9.5	34
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 – DC	3.75	7.5
DC Brau, Public Pale Ale – DC	4	8

BOTTLES & CANS

Mahou, Cinco Estrellas, Lager (16 oz) – Spain	7.5
Daura Damm, Gluten-Free Lager – Spain	8
Avery, Island Rascal, Passion Fruit Witbier – CO	8.5
Old Ox, Golden Ox – VA	8.5
Goose Island, Matilda Belgian Style Ale – IL	13
Allagash, Tripel Reserve – ME	10.5
Kentucky Ale, Bourbon Barrel Ale – KY	12
Duclaw, Sweet Baby Jesus Porter – MD	7.5
The Duck-Rabbit, Milk Stout – NC	7.5

CIDERS

Austin Eastciders, Original Dry Cider – TX	8
Prof. Fritz Briem, 1809 B. Weisse (500mL) – Germany	19
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Pomarina Brut Sidra (750mL) – Spain	42