

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

CHORIZO PICANTE
California
Smoky, mildly spicy, dry-cured sausage

CHORIZO BLANCO
United States
Dry-cured pork sausage & garlic

SOBRASADA
Mallorca
Spreadable chorizo

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with peppercorns

CAÑA DE CABRA
Murcia
Soft-ripened goat cheese, creamy & mild

6-MONTH AGED MANCHEGO
La Mancha
Firm, cured sheep's milk, sharp & piquant

IBORES
Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

VALDEÓN
Castilla-León
Cow and goat's milk blue cheese

IDIAZÁBAL
Navarra
Smoked raw sheep's milk, nutty & robust

DRUNKEN GOAT
Murcia
Semi-soft goat's milk cheese soaked in red wine

SAN SIMÓN
Galicia
Smoked cow's milk, creamy & buttery

ALISIOS
Canary Islands
Semi-soft, cow & goat's milk, smooth & brothy

TETILLA
Galicia
Cow's milk cheese, Buttery, mild & tangy

CABRA ROMERO
Murcia
Semi-soft goat's milk cheese with rosemary

JAMÓN MANGALICA 14
Segovia
Cured Hungarian pig

BRESAOLA 10.5
New York
Dry-cured Beef, Black pepper Mushroom

JAMON IBERICO 10.5
Badajoz
Grain and acorn fed free-range Iberian pig

SOPPRESSATA 10.5
California
Spicy, slow aged pork sausage

DÉLICE DE BOURGOGNE 8.5
Burgundy, France
Soft-ripened triple cream cow's milk cheese

APERITIVO BOARD 22
An assortment of Spanish aperitivo snacks to pair with your anytime drinks
Marinated Olives, Eggplant Caponata, Patatas Bravas, Piquillo Peppers, Assorted Meats and Cheeses

TAPAS

SERRANO BENEDICT 8.5
Serrano, Spinach, Tomato, Hollandaise

SMOKED SALMON BENEDICT 8.5
Smoked Salmon, Spinach, Hollandaise

VEGETABLE BENEDICT 6.5
Spinach, Hollandaise

MANGALICA ESTRELLADOS* 12.5
Hand-Cut Fries, Aioli, Farm Egg

FLANK STEAK AND EGG* 12.5
Red Chimichurri, Farm Egg

YOGURT PARFAIT 7.5
Honey, Granola, Seasonal Fruit

CORDERA & GRITS 10.5
Egg, Lamb Sausage, Pimentón

OLIVE OIL PANCAKES 8
Membrillo Butter, Maple Syrup

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

SPINACH AND CHICKPEA CAZUELA 8
Cumin, Roasted Garlic

CHAMPIÑONES 8.5
Chimichurri, Lime

GREEN BEANS 7.5
Garlic, Crispy Shallots

BLISTERED SHISHITO PEPPERS 8.5
Sea Salt

WHIPPED SHEEP'S CHEESE 8.5
Pimentón, Truffle Honey, Rustic Bread

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6
Chive Sour Cream

HALIBUT A LA PLANCHA 13.5
Salsa Verde

MUSSELS 12
White Wine, Tomatoes, Garlic

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

FLANK STEAK* 14.5
Chimichurri, Cilantro, Lime

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

POLLO PINXTO 8.5
Yogurt Marinade, Chimichurri, Dill Aioli

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Little Gem Lettuce

ZESTY MELON SALAD 9.5
Tajin, Mint

CHARRED CORN SALAD 9.5
Cherry Tomatoes, Onions, Feta Cheese, Cilantro

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 26
Green Beans

PAELLA VERDURAS half / full / double 18 / 36 / 64
Green Beans, Carrots, Peas, Celery, Fennel

PAELLA MARISCOS 28 / 56 / 98
Prawn, Clams, Mussels, Calamari

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, Gaucho Sausage, Pork Belly, Pickled Onions

PARILLADA BARCELONA* 31 / 62 / 108
NY Strip, Chicken, Pork Loin, Gaucho

DESSERTS

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

BURNT BASQUE CHEESECAKE 9
Strawberry Marmalade

CREPAS WITH SEASONAL FRUIT 8
Lime Crema, Mixed Berries, Mint, Walnuts

SANTOS CREMA CATALAN 7

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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle	
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38	
2019 Caves Sao Joao, Brut Rose, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52	
		6.25	12.5	50	

WHITE

2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	3oz	6oz	bottle	
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50	
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	6	12	48	
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40	
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	4.5	9	36	
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46	
2018 Capítulo 7, Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40	
2021 Aylín, San Antonio, Chile	<i>Pedro Ximénez</i>	4.75	9.5	38	
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.25	10.5	42	
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36	
2016 Marcel Couturier, Macon-Loche, France	<i>Petit Manseng Blend</i>	6.25	12.5	50	
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Chardonnay</i>	7.25	14.5	58	
2020 Von Winning, Winnings, Pfalz, Germany	<i>Catarratto</i>	5	10	40	
2020 L'Alage, Mont-sur-Rolle, Switzerland	<i>Riesling</i>	6	12	48	
	<i>Chasselas</i>	6.5	13	52	

ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle	
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40	
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	4.5	9	36	
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6.5	13	52	
		5	10	40	

RED

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle	
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50	
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50	
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	5.25	11.5	46	
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48	
2018 La Fanfarria, Asturias, Spain	<i>Mencía</i>	6.75	13.5	54	
2019 Sotabosc, Montsant, Spain	<i>Mencía, Albarín Negro</i>	6	12	48	
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	6	12	48	
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Trepas Blend</i>	4.75	9.5	38	
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38	
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34	
2018 Volver, La Mancha, Spain	<i>Garnacha</i>	5.75	11.5	46	
2018 Uva de Vida, Biografico, Toledo, Spain	<i>Tempranillo</i>	6	12	48	
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52	
2018 Vara y Pulgar, Cadíz, Spain	<i>Bobal</i>	5.25	10.5	42	
2020 Earth First, Classic, Mendoza, Argentina	<i>Tintilla</i>	6.5	13	52	
2018 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	4.75	9.5	38	
2017 Peñalolen, Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36	
2017 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.50	13	52	
2019 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	56	
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56	
2020 Domaine Vallot, Côtes-du-Rhône, Franc	<i>Cabernet Franc Blend</i>	5.25	10.5	42	
	<i>Grenache Blend</i>	6	12	48	

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle	
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	5	40	
Almacenista, 'Gonzalez Obregon,' Lustau, 500mL	<i>Amontillado</i>	9	72	
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	11	66	
Carlos VII, Alvear, 500mL	<i>Amontillado</i>	5	40	
Península, Lustau, 750mL	<i>Amontillado</i>	11	66	
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	7.5	60	
Marques de Poley, Toro Albala, 375mL	<i>Oloroso</i>	10.5	42	
	<i>Oloroso</i>	8.5	51	

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle	
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68	
Toro Albala, 1994, 750mL	<i>Pedro Ximénez</i>	9	36	
Añada, Alvear, 2014, 375mL	<i>Pedro Ximénez</i>	20	160	
	<i>Pedro Ximénez</i>	60		

WINE FLIGHTS

3 Half Glasses

BIO-CURIOUS Diorama / Abisso / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	

GRENA CHE (ON THE ROCKS) Le Naturel / Navaherreros / Domaine 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

BEE'S & BAYS (No ABV*)	5
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	10
Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

RICHMOND GIMLET	10
Citadelle Gin, Lime, Mint	

DOS PENÍNSULAS	11
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

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 Bitters	

GINTONICS

Inspired by the Biodynamic calendar, featuring Citadelle Gin.	14
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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	

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	30

GUNS & ROSÉS	glass	carafe
Sao Joao Brut Rosé, Lillet Rosé, Blue Ridge Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12	48

BEER

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

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

CIDERS	
Austin Eastciders, Original Dry Cider - TX	7
Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Bold Rock, VA Apple - VA	7
Pomarina Brut Sidra (750mL) - Spain	42