

barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

DRUNKEN GOAT

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

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & buttery

CAÑA DE OVEJA

Murcia
Soft ripened sheep's milk, buttery & tangy

ROMAO

Castilla-La Mancha
Raw sheep's milk cheese, rubbed with rosemary

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Majorca
Soft, spreadable chorizo & pimentón

FUET

Catalonia
Dry-cured pork sausage

CHORIZO PICANTE

La Rioja
Dry-cured spicy pork sausage

SORIA CHORIZO

United States
Dry-cured pork sausage & pimentón

COPPA

Italy
Cured, spicy, aged pork shoulder

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

VALDEÓN

Castilla-León
Cow & Goat's milk blue, tangy & spicy

GIVE THE GIFT OF BARCELONA

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

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

14

APERITIVO BOARD

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

22

Marinated Olives, Patatas Bravas, Guindilla Peppers, Serrano, Fuet, Drunken Goat, Mahon, Roasted Almonds

TAPAS

JAMÓN SERRANO BENEDICT*

Pan Con Tomate, Pimentón Hollandaise

8.5

CATALAN SAUTÉED SPINACH

Golden Raisins, Pepitas, Confit Garlic

8.5

OLIVE OIL PANCAKES

Salted Butter, Maple Syrup

8

POTATO TORTILLA

Chive Sour Cream

6

VEGETABLE BENEDICT*

Piquillo Peppers, Broccolini

6.5

WHIPPED SHEEP CHEESE

Truffle Honey, Pimentón

8.5

PORK MIGAS

Garlic Aioli, Fried Egg

10.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

TORRIJAS

Crema Catalana, Glazed Apples

7.5

STEAMED MUSSELS

Sofrito, White Wine, Grilled Bread

12

FRIED CHICKEN THIGH

Hot Honey

9

REDFISH A LA PLANCHA

Salsa Verde

14

GRILLED BROCCOLINI

Lemon Aioli, Crispy Capers

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

PIQUILLO HUMMUS

Grilled Pita

8.5

SEARED SCALLOPS

Parsnip Purée, Brown Butter

18.5

SPINACH & CHICKPEA CAZUELA

Roasted Onion, Cumin, Lemon

8

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.5

COLLARD GREENS

Pork Belly

8.5

ALBÓNDIGAS

Spiced Meatballs in Ham-Tomato Sauce

8.5

EGGPLANT CAPONATA

Parsley, Basil

5.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

CHAMPIÑONES

Garlic, Scallions

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

ARUGULA

Pear, Cranberries, Valdeón

8.5

BABY KALE

Manchego, Lemon, Croutons

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Broccolini, Potatoes

28.5

PAELLA VERDURAS

Mushrooms, Broccolini

half / full / double
18 / 37 / 64

PAELLA SALVAJE

Chicken, Chorizo, Garlic Aioli

28 / 56 / 98

PAELLA MARISCOS

Prawns, Calamari, Mussels

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

OLIVE OIL CAKE

Sea Salt

9

EXECUTIVE CHEF CHRISTOPHER LI | SOUS CHEF MIKE COLLINS

*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
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Azul y Garanza, Navarra, Spain	<i>Viura</i>	4	8 (L)	45
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2018 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5	10	40
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2017 Celler del Roure, Cullerot, Valencia, Spain	<i>Malvasia Blend</i>	5.75	11.5	46
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2019 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.5	13	52
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2018 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 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	5.75	10.5	46
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2016 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2018 Vara y Pulgar, Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 Earth First, Organic Crianza, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2016 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	76
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Equipo Navazos, 375mL	<i>Manzanilla en Rama</i>	9	36
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	14	84
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	69
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	9.5	57

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Toro Albala, 1994, 375mL	<i>Pedro Ximénez</i>	14	56
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
Añada, Alvear, 2011, 375mL	<i>Pedro Ximénez</i>		60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / 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)

GRENAACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 16.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / Belinda 15
High. Acid. Wines.

COCKTAILS

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 9
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

SUMMER STREET SLING 10
Chamomile Infused Tito's 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

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Hayman's London Dry Gin and prepared tableside.

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

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 30

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Etion Vodka,
Peach Nectar, Lemon, Grapefruit Bitters 12 48

BEER

BOTTLES & CANS

Clausthaler, Non-Alcoholic - Germany	5
Peroni, Lager - Italy	7.5
Wild Heaven, Emergency Drinking Beer - GA	7.5
Yuengling, Light - PA	6
Pabst Blue Ribbon (16oz.) - IL	6
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Eventide Brewing, Citrus Grove Hefeweizen - GA	7.5
Red Hare, SPF 50/50 Grapefruit (16oz.) - GA	6.5
Three Taverns, Rapturous Raspberry Sour - GA	8.5
Wild Heaven, White Blackbird - GA	8.5
Terrapin, Recreation Ale (16oz) -GA	6.5
Monday Night Brewing, Slap Fight IPA-GA	7.5
Eventide, The A IPA - GA	7.5
Jekyll Brewing, Hop Dang Diggity IPA-GA	7.5
Lagunitas, Maximus IPA - CA	8.5
Allagash, Tripel Reserve - MN	10.5

CIDERS

Treehorn, Dry Cider - GA	8
Isastegi, Sagardo Natural Cider (750mL) - Spain	32
Pomarina Brut Sidra (750mL) - Spain	42