

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender,
Salty, Sweet

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano,
Garlic, Peppercorns

SOBRASADA

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

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black
Pepper

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky,
Garlicky

CHORIZO PICANTE

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery
Mild, Nutty

VALDEÓN

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

IBORES

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

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

DÉLICE DE BOURGOGNE

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

JAMÓN MANGALICA

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

DUCK PROSCIUTTO

New York, US
Moultard Dark Breast. Spiced, Tender, Sweet

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair with Your Anytime Drinks

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

CHAMPIÑONES A LA PLANCHA

Salsa Verde

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

SPICED CAULIFLOWER

Romesco

BROCCOLINI

Garlic, Chili Flakes, Lemon

ROASTED CARROTS

Cumin, Garlic

BRUSSELS SPROUTS

White Balsamic

MUSHROOM CROQUETAS

Herbed Aioli

WHIPPED SHEEP'S CHEESE

Truffle Honey

PIQUILLO HUMMUS

Oregano, Lavash

FINGERLING SWEET POTATOES

Maple Mustard

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MUSSELS AL DIABLO

Lobster Broth, Tomatoes

BOQUERONES

Turnips, Piquillos

OCTOPUS ARANCINI

Mojo Verde, Manchego

SALMON CRUDO*

Capers, Onions, Migas

PULPO A LA PLANCHA

Cannellini, Chickpeas

MAHI MAHI A LA PLANCHA

Salsa Verde, Quinoa Salad

CRABCAKES

Chipotle Aioli

SEARED SALMON

Fingerlings, Pimentón

SEA SCALLOPS

Beluga Lentils, Cauliflower

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

GRILLED CHICKEN THIGH

Yellow Pepper Vinaigrette

LOBSTER PAPPARDELLE

Olives, Onions

TRUFFLED BIKINI

Jamón Serrano, San Simón

BACON-WRAPPED DATES

Valdeón Mousse

WILD BOAR RIBS

Napa Cabbage, Pimentón Glaze

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

GRILLED PORK BELLY

Aji Amarillo

GRILLED PORK PINTXOS

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

HANGER STEAK

Truffle Vinaigrette, Socca

BEEF CHEEKS

Parsnip Purée, Gremolata

LAMB MERGUEZ

Hummus

SPICED BEEF EMPANADAS

Red Pepper Sauce

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

KALE SALAD

Pears, Walnuts

BABY BEETS

Sheep's Cheese, Oregano

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Broccolini, Lemon

half / full / double
PAELLA VERDURAS 18 / 36 / 64

Squash, Chickpeas, Brussels Sprouts, Carrots, Aioli

PAELLA MARISCOS 28 / 56 / 98

Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE 28 / 56 / 98

Chorizo, Gaucho Sausage, Pork Belly, Chickpeas

SQUID INK FIDEOS 15.5 / 31 / 62

Calamari, Pickled Red Onions, Salsa Verde

PARILLADA BARCELONA* 31 / 62 / 108

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

7

CREPAS WITH SEASONAL FRUIT

Quince, Spiced Walnuts

OLIVE OIL CAKE

Sea Salt

BURNT BASQUE CHEESECAKE

Luxardo Cherries

CHURROS

Chocolate

TORTA DE SANTIAGO

Almonds, Quince

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

CHEF JOSE GOMEZ | CHEF AARON DANIELS | CHEF GIO DE JESUS

*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			
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	4.75	9.5	38
2020	Caves São João, Brut Rosé , Bairrada, Portugal	6.5	13	52
		6.5	13	52

WHITE

		3oz	6oz	bottle	
2021	Mila , Rías Baixas, Spain		6	12	48
2021	Rezabal , Getariako Txakolina, Spain	6.25	12.50	50	
2020	Menade , Rueda, Spain		6	12	48
2021	Le Naturel , Navarra, Spain		5	10	40
NV	Pinord, Diorama , Penedès, Spain				
2021	Orto Vins, Les Argiles , Montsant, Spain	4.75	9.5	38	
2019	Alvear, 3 Miradas , Montilla-Moriles, Spain	7	14	56	
2021	Asnella , Vinho Verde, Portugal	5.5	11	44	
2020	Capítulo 7 , Mendoza, Argentina		5	10	40
2022	Aylin , San Antonio, Chile	4.75	9.5	38	
2021	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		5	10	40
2019	1752 Gran Tradicion , Cerro Chapeu, Uruguay	4.5	9	36	
2021	Leitz, Feinherb , Rheingau, Germany	6.25	12.5	50	
2020	L'Alpage , Mont-sur-Rolle, Switzerland	5.25	10.5	42	
		6.5	13	52	

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle	
2021	Liquid Geography , Bierzo, Spain		5	10	40
2021	Familia Schroeder, Saurus , Patagonia, Argentina	4.5	9	36	
2021	Christophe Avi, Agenais , France	5.5	11	44	
2019	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain		5	10	40

RED

		3oz	6oz	bottle	
2018	Nucerro, Reserva , Rioja, Spain		6.5	13	52
2020	Marqués de Tomares, Crianza , Rioja, Spain		6	12	48
2021	Pedro Gonzalez Mittelbrunn , Castilla y Leon, Spain	4.5	9	36	
2020	Bardos, Romántica , Ribera del Duero, Spain		6	12	48
2021	Glup Glup , Carineña, Spain	4.5	9	36	
2020	Azul y Garanza , Navarra, Spain	4.25	8.5	(L) 48	
2017	Alberto Orte, A Portela , Valdeorras, Spain		6.5	13	52
2019	Sotabosc , Montsant, Spain		6	12	48
2019	Coster dels Olivers , Priorat, Spain		7.5	15	60
2022	Vins de Pedra, Negre de Folls , Conca de Barberá	4.75	9.5	38	
2022	La Vinyeta, Bongo* , Emporda, Spain		4.5	9	36
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	4.25	8.5	34	
2020	Península, Vino de Montaña , Sierra de Gredos, Spain		6.5	13	52
2020	Uva de Vida, Biográfico , Toledo, Spain		6.5	13	52
2021	Bodegas Ponce, Clos Lojen , Manchuela, Spain	5.25	10.5	42	
2021	Earth First, Classic , Mendoza, Argentina		4.5	9	36
2018	Belinda , Mendoza, Argentina – served chilled		4.5	9	36
2020	Quieto, Gran Corte , Mendoza, Argentina	6.25	12.5	50	
2019	Peñalolen , Maipo, Chile		6.75	13.5	54
2019	Polkura , Colchagua, Chile		6.5	13	52
2020	Casas del Bosque , Casablanca, Chile		7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	5.75	11.5	46	
2018	Alto de la Ballena, Classico , Maldonado, Uruguay		4.5	9	36
2021	Chat. du Morre du Tendre, Cuvée Paul Côtes-du-Rhône		7	14	56
2020	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon		6	12	48

SHERRY

DRY

		3oz	bottle	
	Jarana , Lustau, 750mL		5	40
	La Cigarrera , 375mL		8	32
	Los Arcos , Lustau, 750mL		5	40
	Almacenista, 'Gonzalez Obergon' , Lustau, 500mL		11	66
	Carlos VII , Alvear, 375mL		12	48
	Península , Lustau, 750mL		8	64
	15 Años , El Maestro Sierra, 375mL		9	36
	Marques de Poley , Toro Albala, 375mL		8.5	51

SWEET

		3oz	bottle	
	East India Solera , Lustau, 750mL		8.5	68
	Nectar , Gonzalez Byass, 375mL		9	36
	Solera 1927 , Alvear, 375mL		14	56
	Añada , Alvear, 2011, 375mL			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 / Pedro González Mittelbrunn / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines



COCKTAILS

BEEES & BAYS (No 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

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

DOS PENÍNSULAS 13
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 12
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 WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordes 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 & ROSÉ glass carafe
São João Brut Rosé, Lillet Rosé, 12.5 50
District Made Vodka, Peach Nectar, Lemon,
Grapefruit Bitters

BEER

DRAFT caña doble
Peroni, Lager – Italy 4 8
Port City, Optimal Wit - D.C. 4 8
DC Brau, The Corruption IPA – D.C. 4.25 8.5
Right Proper, Raised by Wolves IPA – D.C. 4.25 8.5

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic, CT 7
Heineken, Light – Holland 7.5
Mahou, Cingo Estrellas, Lager –Spain 8
Pabst Blue Ribbon (16oz.) –IL 6
Estrella Damm, Daura Gluten-Free Lager – Spain 8.5
Atlas, Blood Orange Gose – D.C. 8
Bell's, Oberon Eclipse Citrus Wheat – MI 7.5
Old Ox, Golden Ox- VA 8.5
Avery, Island Rascal, Passion Fruit Witbier–CO 8.5
Estrella Damm, Inedit – Spain 11
Atlas, Ponzi IPA – D.C. 8.5
RAR, Nanticoke Nectar IPA – MD 8.5
Flying Dog, The Truth Imperial IPA- MD 8
Allagash, Tripel - ME 11
The Duck-Rabbit, Milk Stout – NC 7.5
Duclaw, Sweet Baby Jesus Porter – MD 7
Old Ox, Black Ox Rye Porter – VA 9

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