

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Mallorca
Soft, spreadable chorizo

CHORIZO PICANTE

United States
Spicy, dry cured pork sausage

FUET

Catalonia
Mild, dry cured pork sausage

SORIA CHORIZO

United States
Dry cured pork sausage, smoky & garlicky

SALCHICHÓN DE VIC

Catalonia
Dry cured pork sausages with peppercorns

IDIAZÁBAL

Basque Country
Smoked raw sheep's milk

6-MONTH MANCHEGO

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

FRESH MAHÓN

Minorca
Semi-soft, cow's milk cheese

VALDEÓN

Castile y León
Cow & goat's milk blue cheese, tangy & spicy

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & Buttery

DRUNKEN GOAT

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

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, Pickled Peppers, Jamón Serrano, Fuet, Drunken Goat, Idiazábal, Roasted Marcona Almonds

TAPAS

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme 5

SPINACH CHICKPEA CAZUELA

Cumin, Roasted Garlic 8

PIQUILLO HUMMUS

Oregano, Crispy Pita 8.5

CAULIFLOWER

Herb Crema, Lemon 9

CHARRED SHISHITO PEPPERS

Maldón Salt, Lemon 9

ROASTED BUTTERNUT SQUASH

Pepitas, Sherry Vinaigrette 8.5

GRILLED BROCCOLINI

Almond Romesco 8.5

EGGPLANT CAPONATA

Sweet Peppers, Basil, Parsley 5.5

DELICATA SQUASH

Sage, Pimentón 8.5

WHIPPED RICOTTA

Dill, Olive Oil 9

ROASTED EGGPLANT DIP

Herbed Oil, Grilled Rustic Bread 8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7

POTATO TORTILLA

Chive Sour Cream 6

MUSHROOM CROQUETAS

Mojo Verde Aioli 8.5

BOQUERONES

Garlic, Parsley 6

STEAMED MUSSELS

White Wine, Sofrito 12

SALMON CRUDO*

Pickled Beets 12

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.5

TROUT A LA PLANCHA

Salsa Verde 12.5

BACON-WRAPPED DATES

Valdeón Mousse 8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.5

STEAK PAILLARD

Papper Vinaigrette, Crispy Potatoes 14.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

BRAISED PORK

Scallion, Peppercorn 11.5

SPICED BEEF EMPANADAS

Pepper Sauce 7

GRILLED PEAR COCA

Pistachio Pesto, Goat Cheese, Serrano 10.5

HANGER STEAK*

Truffle Vinaigrette 11.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 9

TRUFFLED BIKINI

Jamón Serrano, San Simón 8.5

GRILLED MERGUEZ

Pomegranate Salad 11.5

LAMB TARTARE*

Quail Egg, Crispy Crepas 16.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8

CUCUMBER SALAD

Espelette Vinaigrette, Mint 8.5

BEETS

Butternut Squash, Hazelnut, Goat Cheese 8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

WHOLE BRANZINO*

Spinach & Tomato Salad 26.5

PAELLA VERDURAS

Collard Greens, Delicata Squash & Broccoli, Garlic Aioli 18 / 37 / 64

PAELLA MARISCOS

Prawns, Mussels, Clams, Calamari 28 / 56 / 98

PAELLA SALVAJE

Chorizo, Gaucho, Chicken 28 / 56 / 98

PARILLADA BARCELONA*

NY Strip, Pork Loin, Chicken, Sausage 31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt 9

CREPAS WITH SEASONAL FRUIT

Pears, Citrus Cream, Walnuts 8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

CHEF SAMEER HUNTER

*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
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Azul y Garanza, Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2020 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2019 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 Leits, 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

2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
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>	4.5	9	36
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2017 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2018 Los Conejos Malditos, Toledo, Spain - served chilled	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2017 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
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	6.5	26
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Almacenista, 'Gonzalez Obregon,' Lustau, 500mL	<i>Amontillado</i>	11	66
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	12	48
Península, Lustau, 750mL	<i>Palo Cortado</i>	8	64
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36
Marques de Poley, Toro Albala, 375mL	<i>Oloroso</i>	8.5	51

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Toro Albala, 1994, 375mL	<i>Pedro Ximénez</i>	20	80
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
Añada, Alvear, 2015, 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
Many of our wines use Biodynamic farming practices, here are three incredible examples

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



COCKTAILS

BEEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Greenall's 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

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

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

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

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 Dark Rum, 9 30
Guava Nectar

GUNS & ROSÉS glass carafe
Sparkling Brut Rosé, Lustau Vermut Rosé, 12 48
District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Peroni, Lager – Italy 3.25 6.5
Port City, Optimal Wit - D.C. 3.75 7.5
DC Brau, The Corruption IPA – D.C. 3.5 7
3 Stars, Peppercorn Saison – D.C. 3.75 7.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic – Germany 5
Heineken, Light – Holland 7
Mahou, Cinco Estrellas, Lager- Spain (16oz) 7.5
Estrella Damm, Daura Gluten-Free Lager – Spain 8
Dogfish Head, Namaste Witbier – DE 7.5
Old Ox, Golden Ox- VA 8
Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO 8.5
Troegs, Dreamweaver Wheat – PA 7
Estrella Damm, Inedit – Spain 9.5
Atlas, Ponzi IPA – D.C. 7.5
RAR, Nanticoke Nectar IPA – MD 8
Flying Dog, The Truth Imperial IPA- MD 8
Allagash, Tripel Reserve – MN 11
Goose Island, Matilda Belgian Style Ale – IL 13
Guinness, Pub Draft Stout (14.9oz) – Ireland 8
The Duck-Rabbit, Milk Stout – NC 7.5
Duclaw, Sweet Baby Jesus Porter – MD 7

CIDERS

Austin Eastciders, Original Dry Cider – TX 7
Isastegi, Sagardo Natural Cider (750mL) – Spain 28
Moonlight, Them Little Apples Cider – NH 8.5
Pomarina Brut Sidra (750mL) – Spain 42