

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with peppercorns

### SOBRASADA

Mallorca  
Soft, spreadable chorizo

### CHORIZO SORIA

United States  
Dry-cured pork sausage, smoky & garlicky

### FUET

Catalonia  
Dry-cured pork sausage

### CHORIZO PICANTE

United States  
Spicy, dry cured pork sausage

### 6-MONTH AGED MANCHEGO

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

### IDIAZÁBAL

Basque  
Smoked raw sheep's cheese, nutty & robust

### DÉLICE DE BOURGOGNE

Burgundy, France  
Triple cream cow's milk cheese, rich & buttery

### VALDEÓN

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

### IBORES

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

### DRUNKEN GOAT

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

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### APERITIVO BOARD

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

14

22

## TAPAS

### PIQUILLO HUMMUS

Oregano, Pita

8

### BOQUERONES

Fennel, Green Apples, Parsley Emulsion

8

### CHAMPIÑONES A LA PLANCHA

Mushrooms, Salsa Verde

8.5

### TROUT A LA PLANCHA

Salsa Verde

10.5

### EGGPLANT CAPONATA

Sweet Pepper, Parsley, Basil

5.5

### MUSSELS AL DIABLO\*

Lobster Broth, Spicy Tomato

12

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

### GRILLED PRAWNS

Red Chimichurri

12

### WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### ROASTED BEETS

Spiced Pepitas, Valdeón, Sherry-Balsamic

8.5

### GRILLED CHICKEN THIGH

Harissa Yogurt, Lemon

8.5

### MARINATED OLIVES

Citrus, Garlic, Thyme

5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### SPICED CAULIFLOWER

Herbed Aioli

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### POTATO TORTILLA

Chive Sour Cream

6

### HANGER STEAK\*

Truffle Vinaigrette

12.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### BROCCOLINI

Almond Romesco

8.5

### STEAK PAILLARD\*

Pepper Vinaigrette, Frites

14.5

### BRUSSELS SPROUTS

Warm Bacon Vinaigrette, Lardons

8.5

### GRILLED PORK BELLY

Pickled Fennel & Onions

10.5

### GLAZED SQUASH CAZUELA

Cipollini Onions, Mint

8

### MORCILLA & POTATOES

Saffron Aioli

8.5

### BLISTERED SHISHITO PEPPERS

Lemon, Sea Salt

9

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### PAPA DULCE

Sheep's Cheese, Pimentón Maple, Walnuts

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

## SALADS

### ENSALADA MIXTA

Little Gem Lettuce, Olives, Onions, Tomatoes

8

### CELERY HEARTS & WATERMELON RADISH

Arugula, Apple-Saffron Vinaigrette

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BRANZINO

Broccolini, Lemon

26.5

### PAELLA VERDURAS

Fall Squash, Carrots, Chickpeas, Aioli

half / full / double

18 / 37 / 64

### PAELLA SALVAJE

Chorizo, Gaucho, Pork Belly, Chickpeas

28 / 56 / 98

### PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams

28 / 56 / 98

### SQUID INK FIDEOS

Calamari, Pickled Red Onion, Salsa Verde

15.5 / 31 / 62

### PARILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### BURNT CHEESECAKE

Cardamom Apple Compote

9

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bosc Pears, Walnuts

8

### OLIVE OIL CAKE

Sea Salt

9

## SOUS CHEFS JASON DUFFY, DYLAN MACK

\*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
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52

### WHITE

2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2019 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2019 Azul y Garanza, Navarra, Spain	<i>Viura</i>	5.5	11	44
2019 Pinord, Diorama, Penedès, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2020 Avinyó, Petillant, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Muscat Blend</i>	5	10	40
2018 Celler del Roure, Cullerot, Valencia, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 Asnella, Vinho Verde, Portugal	<i>Malvasia Blend</i>	5.75	11.5	46
2019 Capítulo 7, Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2020 Aylin, San Antonio, Chile	<i>Pedro Ximénez</i>	4.75	9.5	38
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5	10	40
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Petit Manseng Blend</i>	6.25	12.5	50
2017 Marcel Couturier, Mâcon-Loché, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2018 Iniceri, 'Abisso', Sicily, Italy	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb, Rheingau, Germany	<i>Catarratto</i>	5.5	11	44
	<i>Riesling</i>	5.25	10.5	42

### ROSÉ

2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2019 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
		6.25	12.5	50

### RED

2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Le Naturel, Navarra, Spain	<i>Tempranillo</i>	5.75	11.5	46
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Garnacha</i>	4.5	9	36
2018 La Fanfarria, Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Mencía, Albarín Negro</i>	6	12	48
2018 La Vinyeta, Bea*, Emporda, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Los Conejos Malditos, Toledo, Spain	<i>Garnacha</i>	6.25	12.5	50
2017 Vara y Pulgar, Cadíz, Spain	<i>Tempranillo</i>	4.5	9	36
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Tintilla</i>	6.5	13	52
2020 Earth First, Classic, Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	4.5	9	36
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2017 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2016 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2018 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Tannat, Viognier</i>	6	12	48
	<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
La Cigarera, 375mL	<i>Fino</i>	9	72
Almacenista, Lustau, 500mL	<i>Manzanilla</i>	8	32
Los Arcos, Lustau, 750mL	<i>Manzanilla Amontillada</i>	11	66
Carlos VII, Alvear, 500mL	<i>Amontillado</i>	5	40
Península, Lustau, 750mL	<i>Amontillado</i>	9.5	55
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	7.5	60
Marques de Poley, Toro Albala, 375mL	<i>Oloroso</i>	11.5	46
	<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, 1988, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	20	80
Añada, Alvear, 2011, 375mL	<i>Pedro Ximénez</i>	14	56
	<i>Pedro Ximénez</i>	60	60

## WINE FLIGHTS

3 Half Glasses

<b>APERITIVOS</b> 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)	

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

<b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Camino de Navaherreros / Domaine Vallot	15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	

<b>ACID TRIP</b> Asnella / Comte Leloup / Belinda	14.5
High. Acid. Wines.	

## COCKTAILS

<b>BEES &amp; BAYS</b> (No ABV*)	5
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	

<b>SUMMER STREET SLING</b>	10
Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

<b>RICHMOND GIMLET</b>	9
Greenall's Gin, Lime, Mint	

<b>TYGRA</b>	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	

<b>DOS PENÍNSULAS</b>	11
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

<b>ALEBRIJES</b>	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	

<b>BOURBON SPICE RACK</b>	12
Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

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

<b>LAIRD'S WAY</b>	15
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

## GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin	14
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<b>FRUIT</b>	
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	

<b>LEAF</b>	
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	

<b>ROOT</b>	
Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	

<b>FLOWER</b>	
Fever Tree Elderflower, Rosebud, Lime, Cucumber	

<b>CLASSIC BARCELONA GINTONIC</b>	
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	

## SANGRIA

<b>WHITE OR RED SANGRIA</b>	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9	30

<b>GUNS &amp; ROSÉS</b>	glass	carafe
São João Brut Rosé, Lillet Rosé, District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12	48

## BEER

<b>DRAFT</b>	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.	4	8
3 Stars, Peppercorn Saison – D.C.	3.75	7.5

<b>BOTTLES &amp; CANS</b>	
Clausthaler, Non-Alcoholic – Germany	5
Heineken, Light – Holland	7
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Pabst Blue Ribbon (16oz.) –IL	5.5
Dogfish Head, Namaste Witbier – DE	7.5
Old Ox, Golden Ox- VA	8
Avery, Liliko'i Kepolo, Passion Fruit Witbier–CO	8.5
Atlas, Ponzi IPA – D.C.	7.5
RAR, Nanticoke Nectar IPA – MD	8
Estrella Damm, Inedit – Spain	9.5
Flying Dog, The Truth Imperial IPA- MD	8
Allagash, Tripel Reserve – MN	11
Guinness, Pub Draft Stout (14.9oz) – Ireland	8
The Duck-Rabbit, Milk Stout – NC	7.5
Duclaw, Sweet Baby Jesus Porter – MD	7

<b>CIDERS</b>	
Isastegi, Sagardo Natural Cider (750mL) – Spain	28