

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Segovia Dry-cured Spanish ham
SOBRASADA Mallorca Soft, spreadable chorizo
SALCHICHÓN DE VIC Catalonia Dry-cured pork sausage with peppercorns
CHORIZO PICANTE United States Spicy, dry cured pork sausage
FUET Catalonia Mild, dry cured pork sausage
SORIA United States Dry-cured pork sausage, smoky & garlicky

SPECK Aldo Adige, Italy Lightly smoked, dry cured ham
FRESH MAHÓN Minorca Semi-soft, cow's milk cheese
CAÑA DE CABRA Murcia Soft-ripened goat cheese, creamy & mild
CABRA ROMERO Murcia Goat's milk cheese, coated with rosemary
SAN SIMÓN Galicia Smoked cow's milk, creamy & buttery
DÉLICE DE BOURGOGNE Burgundy, France Triple creamy cow's milk cheese, rich and buttery

IDIAZÁBAL Basque Country Smoked raw sheep's milk cheese, nutty & robust
6-MONTH AGED MANCHEGO La Mancha Firm, cured sheep's milk, sharp & piquant
DRUNKEN GOAT Murcia Semi-soft goat's milk soaked in red wine
VALDEÓN Castile y León Cow & goat's milk blue cheese, tangy & spicy
TETILLA Galicia Mild, buttery cow's milk cheese, soft & creamy

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	26
	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Salchichón De Vic, Fresh Mahón, Manchego, Roasted Marcona Almonds, Piquillo Peppers</i>	

TAPAS

SUNCHOKES DIP Caper, Lemon Zest	9.5
CRISPY BRUSSELS Red Pepper Coulis	8.5
HOUSE MARINATED OLIVES Pickled Vegetables, Garlic, Citrus, Thyme	5
BUTTERNUT SQUASH CARPACCIO Cranberry, Red Chimichurri	6.5
PIQUILLO HUMMUS Grilled Rustic Bread	9
CHAMPIÑONES A LA PLANCHA Mushrooms, Salsa Verde	11
CHARRED SWEET POTATO Balsamic Yogurt, Hazelnut Dukkah	9.5
CAULIFLOWER Herb Crema, Lemon	9
SPAGHETTI SQUASH Pomegranate, Goat Cheese, Scallion	8.5
EGGPLANT CAPONATA Sweet Peppers, Basil, Parsley	5.5
WHIPPED GOAT CHEESE Aleppo Agave, Thyme	9.5
CHARRED SHISHITO PEPPERS Maldon Salt, Lime	8.5
POTATO TORTILLA Chive Sour Cream	7
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Garlic	8.5
SPINACH COCA Manchego Aioli, Pine Nuts, Raisins	9
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
BOQUERONES Garlic, Parsley	6
SEARED SCALLOPS Puttanesca	18.5

STEAMED MUSSELS Sobrasada, Sofrito, Thyme	13
GRILLED BRANZINO Salsa Verde	12.5
PULPO A LA PLANCHA Piquillo Purée	15.5
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
CRAB STUFFED PIQUILLOS Green Peppercorn Fondue	18.5
GRILLED CHICKEN THIGH Aji Verde	9.5
BACON-WRAPPED DATES Valdeón Mousse	8.5
MORCILLA Shaved Brussels, Pepper Vinaigrette	9.5
SHORT RIB Truffle Chimichurri, Fennel Purée	18.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
STEAK PAILLARD Pepper Vinaigrette, Crispy Potatoes	14.5
TRUFFLED BIKINI Jamón Serrano, Fresh Mahón	9
ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8
ROASTED PORK BELLY Spicy Onion Marmalade	10.5
WAGYU CARPACCIO* Fresh Horseradish, Pickled Onions	16.5
CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
GRILLED MERGUEZ Tzatziki	11.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
HORSERADISH BEETS Arugula, Gremolata	9.5
LAMB SHANK Sweet Potatoes, Gremolata, Hazelnuts	32
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
SQUID INK FIDEOS Scallion, Garlic Aioli	17.5
WHOLE RED SNAPPER* Pickled Okra, Cauliflower	26.5

	half / full / double
PAELLA VERDURAS Patty Pan, Spaghetti Squash, Mojo Verde Aioli	18 / 36 / 64
PAELLA MARISCOS Prawns, Clams, Calamari, Mussels	28 / 56 / 98
PAELLA SALVAJE Chorizo, Gaucho, Chicken, Chickpeas	28 / 56 / 98
PARILLADA BARCELONA* NY Strip, Pork Loin, Chicken, Gaucho	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
CREPAS WITH SEASONAL FRUIT Pear, Citrus Cream, Pistachios	8
BASQUE BURNT CHEESECAKE Luxardo Cherry	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9

CHEF SAMEER HUNTER & CHEF AARON LORENZANA

*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>	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52

WHITE

2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 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
2020 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2018 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2021 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2020 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Lafage, ‘Miraflores,’ Roussillon, France	<i>Mourvedre Blend</i>	6.25	12.5	50
2019 Los Conejos Malditos , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2017 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo, Mazuelo</i>	6	12	48
2019 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2020 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	12	48
2018 Joan d’Anguera, Finca L’Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2019 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2016 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
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2016 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.5	9	36
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2019 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	20	160
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)

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

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

COCKTAILS

BEES & BAYS (No ABV*) 6
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

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

RICHMOND GIMLET 9
Greenall’s Gin, Lime, Mint

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

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 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

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

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

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, 9.5 34
Citrus Infused Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, 12.5 50
District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

BOTTLES & CANS

Clausthaler, Non-Alcoholic – Germany	5
Heineken, Light – Holland	7
Mahou, Cinco Estrellas, Lager- Spain (16oz)	7.5
Pabst Blue Ribbon (16oz.) –IL	5.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Dogfish Head, Namaste Witbier – DE	7.5
Old Ox, Golden Ox- VA	8
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
Avery, Island Rascal, Passion Fruit Witbier–CO	8.5
Guinness, Pub Draft Stout (14.9oz) – Ireland	8
The Duck-Rabbit, Milk Stout – NC	7.5
Duclaw, Sweet Baby Jesus Porter – MD	7

CIDERS

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