

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

IDIAZABAL
Navarra
Smoked raw sheep's milk, nutty

MARINATED MAHÓN
Minorca
Semi-soft cow's milk cheese
marinated with citrus

CHORIZO PICANTE
La Rioja
Smoky, mildly spicy,
dry-cured pork sausage

FUET
Catalonia
Mild, dry-cured pork sausage

CHORIZO BLANCO
United States
Dry-cured pork sausage & garlic

DÉLICE DE BOURGOGNE
Burgundy, France
Soft-ripened triple cream cow's milk cheese

VALDEÓN
Castilla-León
Cow and goat's milk blue cheese

SOBRASADA
Mallorca
Spreadable chorizo, smokey

6-MONTH MANCHEGO
La Mancha
Firm, cured sheep's milk,
sharp & piquant

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with peppercorns

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

SAN SIMON
Galicia
Semi-soft cow's milk cheese,
subtle smoke flavor

JAMON MANGALICA 12
Segovia
Cured Hungarian pig

APERITIVO BOARD 22
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

*Marinated Olives, Patatas Bravas,
Piquillo Peppers, Marcona Almonds with
assorted meats and cheeses*

TAPAS

INTERNATIONAL SHERRY WEEK PAIRINGS

SOFRITO GAMBAS 9
Tapenade, Citrus
paired with Lustau, 'Jarana', Fino

SPICED BUTTERNUT SQUASH 7.5
Truffled Sheep's Cheese, Pimentón, Honey, Pine Nuts
paired with Lustau, 'Peninsula', Palo Cortado

MARCONA ALMONDS 5
Sea Salt

MARINATED OLIVES 5
Garlic, Citrus, Chili Flake

EGGPLANT CAPONATA 5
Sweet Peppers, Basil

BROCCOLINI 8
Garlic, Chili Flakes, Citrus

CHAMPIÑONES 7.5
Parsley, Garlic

ROASTED CAULIFLOWER 8.5
Harissa Aioli

BLISTERED SHISHITO PEPPERS 7.5
Sea Salt

SPINACH AND CHICKPEA CAZUELA 8
Cumin, Roasted Garlic

BABA GANOUSH 7.5
Pine Nuts, Crispy Pita

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6
Chive Sour Cream

TRUFFLE WHIPPED SHEEP'S CHEESE 8.5
Pimentón, Rustic Bread

BOQUERONES 6
Garlic, Parsley

TROUT A LA PLANCHA 10.5
Salsa Verde

MUSSELS 11
White Wine, Tomato, Garlic

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

JAMÓN & MANCHEGO CROQUETTAS 6.5
Garlic Aioli

BACON-WRAPPED DATES 8
Manchego, Pimentón

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

MORCILLA MONTADITO 9.5
Chili Sheep's Cheese, Pickled Onions

TRUFFLED BIKINI 8.5
Jamón Serrano, San Simón

GRILLED HANGER STEAK* 11.5
Truffle Vinaigrette

ALBONDIGAS 8.5
Spiced Meatballs in Ham-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

PORK BELLY 9.5
Piquillo Relish

POLLO A LA PARILLA 8
Shishito Aioli

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Little Gem Lettuce

VALENCIA SALAD 8
Marinated Orange, Fennel, Arugula, Almonds

BEET SALAD 8.5
Valdeón Dressing, Spiced Walnuts

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.5
Arugula, Pickled Onions

PAELLA VERDURAS half / full / double
16 / 32 / 64
Florentino, Parsnips, Butternut Squash, Roasted Garlic

PAELLA MARISCOS 24.5 / 49 / 98
Prawn, Clams, Mussels, Calamari

PAELLA SALVAJE 24.5 / 49 / 98
Chorizo, Morcilla, Gaucho Sausage

PARILLADA BARCELONA* 27 / 54 / 108
NY Strip, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 6.5

CHOCOLATE CAKE 8
Coffee Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE 8
Luxardo Cherries

CREPAS 7.5
Citrus Crema, Bosc Pears, Walnuts

OLIVE OIL CAKE 8
Sea Salt

EXECUTIVE CHEF WILLIAM LANZY SOUS CHEFS JASON DUFFY & I WEI LUK

*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
 2015 **Gramona, Gran Cuvée, Brut**, Penedès, Spain
 2019 **Caves São João, Brut Rosé**, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Xarel-lo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6.25	12.5	50

WHITE

2019 **Mila**, Rías Baixas, Spain
 2019 **Rezabal**, Getariako Txakolina, Spain
 2019 **Menade**, Rueda, Spain
 2019 **Azul y Garanza**, Navarra, Spain
 2019 **Pinord, Diorama**, Penedès, Spain
 2020 **Avinyó, Petillant**, Penedès, Spain
 2019 **Vinos Piñol, Raig de Raim**, Terra Alta, Spain
 2019 **Asnella**, Vinho Verde, Portugal
 2019 **Capítulo 7**, Mendoza, Argentina
 2020 **Aylin**, San Antonio, Chile
 2019 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay
 2018 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2018 **Silex**, Vouvray, France
 2018 **Iniceri, 'Abisso,'** Sicily, Italy

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.25	12.5	50
<i>Verdejo</i>	5.5	11	44
<i>Viura</i>	3.75	7.5 (L)	42
<i>Xarel-lo</i>	4.75	9.5	38
<i>Muscat Blend</i>	5	10	40
<i>Garnacha Blanca</i>	4.5	9	36
<i>Arinto, Loureiro</i>	5	10	40
<i>Pedro Ximénez</i>	4.75	9.5	38
<i>Sauvignon Blanc</i>	5.25	10.5	42
<i>Chardonnay</i>	4.5	9	36
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Chenin Blanc</i>	6.5	13	52
<i>Catarratto</i>	5	10	40

ROSÉ

2019 **Liquid Geography**, Bierzo, Spain
 2020 **Familia Schroeder, Saurus**, Patagonia, Argentina
 2020 **Lafage, 'Miraflores'**, Roussillon, France

	3oz	6oz	bottle
<i>Mencía</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Mourvedre Blend</i>	6.5	13	52

RED

2014 **Nucerro, Reserva**, Rioja, Spain
 2018 **La Maldita**, Rioja, Spain
 2019 **Bodegas Lanzaga, LZ**, Rioja Spain
 2018 **Bardos, Romántica**, Ribera del Duero, Spain
 2020 **Le Naturel**, Navarra, Spain
 2018 **César Marquez Pérez, Parajes**, Bierzo, Spain
 2018 **La Fanfarria**, Asturias, Spain
 2017 **Altaroses**, Montsant, Spain
 2019 **Vins de Pedra, Negre de Folls**, Conca de Barberá
 2018 **La Vinyeta, Bea***, Emporda, Spain
 2017 **Primitivo Quiles, Cono 4**, Alicante, Spain
 2018 **Camino de Navaherreros**, Sierra de Gredos, Spain
 2015 **Vinos Pinol, 'Portal.'** Terra Alta, Spain
 2019 **Volver**, La Mancha, Spain
 2019 **Los Conejos Malditos**, Toledo, Spain
 2018 **Uva de Vida, Biográfico**, Toledo, Spain
 2016 **Bodegas Ponce, La Casilla**, Manchuela, Spain
 2016 **Vara y Pulgar**, Cadíz, Spain
 2015 **Fontes Cunha, 'Mondeco,'** Dão, Portugal
 2019 **Earth First, Classic**, Mendoza, Argentina
 2018 **Belinda**, Mendoza, Argentina - *served chilled*
 2018 **Quieto, Gran Corte**, Mendoza, Argentina
 2017 **Peñalolen**, Maipo, Chile
 2017 **Polkura**, Colchagua, Chile
 2018 **Casas del Bosque**, Casablanca, Chile
 2015 **Alto de la Ballena**, Maldonado, Uruguay
 2018 **Domaine Vallot**, Côtes-du-Rhône, France

	3oz	6oz	bottle
<i>Tempranillo</i>	6.25	12.5	50
<i>Garnacha</i>	4.25	8.5	34
<i>Tempranillo</i>	6.25	12.5	50
<i>Tempranillo</i>	5.75	11.5	46
<i>Garnacha</i>	4.5	9	36
<i>Mencía</i>	6.75	13.5	54
<i>Mencía, Albarín Negro</i>	6	12	48
<i>Garnacha</i>	6.25	12.5	50
<i>Trepát Blend</i>	4.75	9.5	38
<i>Monastrell</i>	4.75	9.5	38
<i>Monastrell</i>	4.25	8.5	34
<i>Garnacha</i>	5.75	11.5	46
<i>Garnacha</i>	6.25	12.5	50
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	4.5	9	36
<i>Tempranillo, Graciano</i>	6.5	13	52
<i>Bobal</i>	6.75	13.5	54
<i>Tintilla</i>	6.5	13	52
<i>Touriga National Blend</i>	3.5	7	28
<i>Malbec</i>	4.75	9.5	38
<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
<i>Cabernet Sauvignon</i>	6.25	12.5	50
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>Cabernet Franc Blend</i>	5.25	10.5	42
<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL
Tradicion, Bodegas Tradicion, 750mL
La Cigarrera, 375mL
Almacenista, 'Gonzalez Obregon,' Lustau, 500mL
Los Arcos, Lustau, 750mL
Carlos VII, Alvear, 500mL
Península, Lustau, 750mL
15 Años, El Maestro Sierra, 375mL
Marques de Poley, Toro Albala, 375mL

	3oz	bottle
<i>Fino</i>	5	40
<i>Fino</i>	9	72
<i>Manzanilla</i>	7.5	30
<i>Amontillado</i>	11	66
<i>Amontillado</i>	5	40
<i>Amontillado</i>	11	66
<i>Palo Cortado</i>	7.5	60
<i>Oloroso</i>	10.5	42
<i>Oloroso</i>	8.5	51

SWEET

East India Solera, Lustau, 750mL
Nectar, Gonzalez Byass, 750mL
Toro Albala, 1988, 750mL
Solera 1927, Alvear, 375mL
Añada, Alvear, 2013, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	8.5	68
<i>Pedro Ximénez</i>	9	72
<i>Pedro Ximénez</i>	20	160
<i>Pedro Ximénez</i>	14	56
<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

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

COCKTAILS

SUMMER STREET SLING 10
 Chamomile Infused 360 Vodka
 Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 10
 Citadelle Gin, Lime, Mint

DOS PENINSULAS 11
 Libélula Joven Tequila, Lustau Palo Cortado
 Lemon, Agave, Nutmeg

TYGRA 12
 Cachaca, Quevedo White Port, Lime
 Ginger Beer, Angostura Bitters

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

BOURBON SPICE RACK 13
 Four Roses Bourbon, Cardamaro, Maple Syrup,
 Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 16
 Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
 Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
 Citadelle Gin.

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
 Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
 Naveran Brut Rosé, Lustau Rosé, Blue Ridge 12 48
 Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
 Fair Winds, Quayside Kölsch - VA 3.75 7.5
 Port City, Optimal Wit - D.C. 3.75 7.5
 DC Brau, Public Pale Ale - D.C. 4 8
 Flying Dog, Bloodline IPA - MD 4.25 8.5

BOTTLES & CANS
 Clausthaler, Non-Alcoholic - Germany 5
 Mahou, Cinco Estrellas, Lager- Spain (16oz) 7.5
 Heineken, Light - Holland 7.5
 Pabst Blue Ribbon (16oz.) -IL 5.5
 Estrella Damm, Daura Gluten-Free Lager - Spain 8
 Old Ox, Golden Ox- VA 8.5
 Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO 8.5
 Founders, All Day IPA - MI 7
 Atlas, Ponzi IPA - D.C. 7.5
 Flying Dog, The Truth Imperial IPA- MD 8
 Kentucky Ale, Bourbon Barrel Ale - KY 12
 Allagash, Tripel Reserve - MN 10.5
 The Duck-Rabbit, Milk Stout - NC 7
 Duclaw, Sweet Baby Jesus Porter - MD 7

CIDERS
 Austin Eastciders, Original Dry Cider - TX 7
 Prof. Fritz Briem, 1809 B. Weisse (500mL) - Germany 19
 Pomarina Brut Sidra (750mL) - Spain 42