

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with peppercorns

SOBRASADA
Mallorca
Soft, spreadable chorizo

FUET
Catalonia
Dry-cured pork sausage

SORIA CHORIZO
United States
Dry-cured pork sausage, smoky & garlicky

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

FRESH MAHÓN
Balearic Islands
Semi-soft, cow's milk cheese

VALDEÓN
Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

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

TETILLA
Galicia
Mild, buttery cow's milk cheese, soft & creamy

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

IDIAZÁBAL
Basque Country
Smoked raw sheep's cheese, nutty & robust

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

CABRA ROMERO
Murcia
Goat's milk cheese coated with rosemary

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

JAMÓN MANGALICA 14
Segovia
Cured Hungarian pig

DUCK PROSCIUTTO 12.5
United States
Dry cured duck breast

APERITIVO BOARD 26
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

TAPAS

PIQUILLO HUMMUS 9
Oregano, Pita

CHAMPIÑONES A LA PLANCHA 11
Mushrooms, Salsa Verde

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

WHIPPED SHEEP'S CHEESE 9.5
Truffle Honey

EGGPLANT CAPONATA 5.5
Sweet Pepper, Parsley, Basil

SPICED CAULIFLOWER 8.5
Herb Aioli

MARINATED OLIVES 5
Pickled Vegetables, Garlic, Citrus, Thyme

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

ROASTED BABY CARROTS 9.5
Cumin, Garlic

BROCCOLINI 9
Garlic, Chili Flakes, Lemon

BLISTERED SHISHITO PEPPERS 8.5
Lime, Sea Salt

SPAGHETTI SQUASH 8
Pepitas, Hot Honey

SWEET POTATO 9
Maple, Ricotta

BRUSSELS SPROUTS 9
Warm Bacon Vinaigrette

ROASTED BEETS 9
Sheep's Cheese, Oregano

CRISPY SUNCHOKES 8
Lemon Aioli

BOQUERONES 8
Parsley, Garlic

SALMON CRUDO 11.5
Parsley, Capers, Onions, Pepper Croutons

MUSSELS AL DIABLO* 13
Lobster Broth, Spicy Tomatoes

MAHI MAHI A LA PLANCHA 12
Salsa Verde

PULPO A LA GALLEGA 15.5
Celery, Red Onions, Potatoes

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

TRUFFLED BIKINI 8.5
Jamón Serrano, San Simón

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

GRILLED CHICKEN THIGH 9.5
Harissa Yogurt, Lemon

BACON-WRAPPED DATES 8
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

SHORT RIB 18.5
Truffle Chimichurri, Fennel Purée

STEAK PAILLARD* 14.5
Pepper Vinaigrette, Frites

GRILLED PORK BELLY 10.5
Mojo Rojo

MORCILLA & POTATOES 8.5
Saffron Aioli

PINTXOS MORUNOS 8.5
Lemon, Oregano

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

SALADS

ENSALADA MIXTA 9
Little Gem Lettuce, Olives, Onions, Tomatoes

CELERY HEARTS & WATERMELON RADISH 8.5
Apple Saffron Vinaigrette

PEAR & KALE 9
Spiced Walnuts, Orange Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 26.5
Broccolini, Lemon

PAELLA VERDURAS half / full / double 18 / 36 / 64
Broccolini, Carrots, Chickpeas, Garlic Aioli

PAELLA SALVAJE 28 / 56 / 98
Chorizo, Gaucho Sausage, Pork Belly, Chickpeas

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

SQUID INK FIDEOS 15.5 / 31 / 62
Calamari, Pickled Red Onions, Salsa Verde

PARILLADA BARCELONA* 31 / 62 / 108
Strip Loin, Chicken, Pork Loin, Chorizo Sausage

DESSERTS

FLAN CATALÁN 7

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 8
Quince, Spiced Walnuts

OLIVE OIL CAKE 9
Sea Salt

BURNT BASQUE CHEESECAKE 9
Luxardo Cherries

TORTA DE SANTIAGO 8.5
Almonds, Lemon

CHEFS AARON DANIELS & JASON DUFFY

*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
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

		3oz	6oz	bottle
2021 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
2021 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
2021 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
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2021 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
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 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

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencia</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

		3oz	6oz	bottle
2017 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6	12	48
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 La Fanfarria , Asturias, Spain	<i>Mencia, 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>Trepát 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 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2019 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2016 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2018 Belinda , Mendoza, Argentina – <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 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
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Reserva , Maldonado, Uruguay	<i>Tannat, Viognier</i>	4.5	9	36
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

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 Obergon' , Lustau, 500mL	<i>Manzanilla Amontillada</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
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1988, 375mL	<i>Pedro Ximénez</i>	20	80
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 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

GRENA CHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Finca L'Argatá 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
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 14.5
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

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 9.5 34
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

DRAFT 7oz 14oz
Peroni, Lager – Italy 3.75 7.5
Port City, Optimal Wit - D.C. 3.75 7.5
DC Brau, The Corruption IPA – D.C. 4 8
Right Proper, Raised by Wolves IPA – D.C. 4 8

BOTTLES & CANS
Clausthaler, Non-Alcoholic – Germany 5
Heineken, Light – Holland 7
Mahou, Cingo Estrellas, Lager –Spain 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
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