

# 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

### 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

### DRUNKEN GOAT

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

### FRESH MAHÓN

Minorca  
Semi-soft, cow's milk cheese

### IBORES

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

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

12

### APERITIVO BOARD

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

22

## GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

## TAPAS

### PIQUILLO HUMMUS

Oregano, Pita

8

### CHAMPIÑONES A LA PLANCHA

Mushrooms, Salsa Verde

8.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

### EGGPLANT CAPONATA

Sweet Pepper, Parsley, Basil

5

### ROASTED BEETS

Spiced Pepitas, Valdeón, Sherry-Balsamic

8.5

### MARINATED OLIVES

Citrus, Garlic, Thyme

5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

### ROASTED CAULIFLOWER

Garlic, Truffle Vinaigrette

8.5

### POTATO TORTILLA

Chive Sour Cream

6

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### BRUSSELS SPROUTS

Warm Bacon Vinaigrette, Lardons

8.5

### HARICOT VERT

Roasted Shallots, Piquillo, Caper Vinaigrette

8

### GLAZED SQUASH CAZUELA

Cipollini Onions, Cranberries, Mint

8

### BLISTERED SHISHITO PEPPERS

Lemon, Sea Salt

9

### BOQUERONES

Fennel, Green Apples, Parsley Emulsion

8

### TROUT A LA PLANCHA

Salsa Verde

10.5

### MUSSELS AL DIABLO\*

Lobster Broth, Spicy Tomato

11

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### SALMON CRUDO

Parsley, Capers, Onion, Pepper Croutons

11.5

### GRILLED CHICKEN THIGH

Harissa Yogurt, Lemon

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### STEAK PAILLARD\*

Pepper Vinaigrette, Frites

14.5

### GRILLED PORK BELLY

Pickled Fennel & Onions

10.5

### TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

## SALADS

### ENSALADA MIXTA

Little Gem Lettuce, Olives, Onions, Tomatoes

8

### CELERY HEARTS & WATERMELON RADISH

Arugula, Apple-Saffron Vinaigrette

8.5

### WATERCRESS SALAD

Apples., Manchego, Carrot Vinaigrette

7.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

### WHOLE ROASTED BRANZINO

Broccolini, Lemon

26.5

### PAELLA VERDURAS

Fall Squash, Carrots, Chickpeas, Aioli

half / full / double

16 / 32 / 64

### PAELLA SALVAJE

Chorizo, Gaucho, Pork Belly, Chickpeas

24.5 / 49 / 98

### PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams

24.5 / 49 / 98

### PARILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho

27 / 54 / 108

### SQUID INK FIDEOS

Calamari, Pickled Red Onion, Salsa Verde

15.5 / 31 / 62

## DESSERTS

### BASQUE BURNT CHEESECAKE

Cardamom Apple Compote

8

### FLAN CATALÁN

6.5

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bosc Pears, Walnuts

7.5

### OLIVE OIL CAKE

Sea Salt

8

## 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

		3oz	6oz	bottle
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2016 <b>Gramona, Gran Cuvée, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	6.5	13	52
2019 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52

## WHITE

		3oz	6oz	bottle
2019 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 <b>Azul y Garanza</b> , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2019 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2018 <b>Celler del Roure, Cullerot</b> , Valencia, Spain	<i>Malvasia Blend</i>	5.75	11.5	46
2018 <b>Bodegas Marañones, Picarana</b> , Sierra de Gredos, Spain	<i>Albillo</i>	6.75	13.5	54
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2014 <b>Chéreau-Carré, Comte Leloup</b> , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2017 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2016 <b>Wegeler</b> , Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

## ROSÉ

		3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.25	12.5	50

## RED

		3oz	6oz	bottle
2017 <b>Nucerro</b> , Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11.5	44
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2019 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6	12	48
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2018 <b>La Vinyeta, Bea*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2019 <b>Los Conejos Malditos</b> , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2017 <b>Vara y Pulgar</b> , Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2015 <b>Fontes Cunha, 'Mondeco,'</b> Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2018 <b>Belinda</b> , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13.5	52
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.75	14	54
2016 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.5	9	36
2019 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48
2015 <b>Julius Wasem &amp; Sohne</b> , Rheinhessen, Germany	<i>Pinot Noir</i>	5.5	11	44

# SHERRY

## DRY

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

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
<b>Toro Albala</b> , 1988, 375mL	<i>Pedro Ximénez</i>	20	80
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
<b>Añada</b> , Alvear, 2011, 375mL	<i>Pedro Ximénez</i>		60

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / Tradicion / 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 / La Maldita 15.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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



# COCKTAILS

**BEES & 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

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

**RICHMOND GIMLET** 10  
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

**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 30  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe 48  
São João Brut Rosé, Lillet Rosé,  
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. 4 8  
3 Stars, Peppercorn Saison – D.C. 3.75 7.5

## BOTTLES & CANS

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  
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

## CIDERS

Austin Eastciders, Original Dry Cider – TX 7  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28