

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Mallorca
Soft, spreadable chorizo

SALCHICHÓN DE VIC

Catalonia
Dry cured pork sausages with peppercorns

CHORIZO PICANTE

United States
Spicy, dry cured pork sausage

FUET

Catalonia
Mild, dry cured pork sausage

SORIA CHORIZO

United States
Dry cured pork sausage, smoky & garlicky

IDIAZÁBAL

Basque Country
Smoked raw sheep's milk

FRESH MAHÓN

Minorca
Semi-soft, cow's milk cheese

ROMAO

La Mancha
Raw sheep's milk, Rosemary

CAÑA DE CABRA

Murcia
Soft ripened creamy and mild
With hints of citrus

VALDEÓN

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

6-MONTH MANCHEGO

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

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

12

APERITIVO BOARD

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

22

Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Drunken Goat, Mahón, Roasted Marcona Almonds

TAPAS

GRILLED BROCCOLINI

Almond Romesco

8.5

SPINACH CHICKPEA CAZUELA

Cumin, Roasted Garlic

8

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme

5

CRISPY CAULIFLOWER

Herb Créma, Lemon

9

CHARRED SHISHITO PEPPERS

Maldon Salt, Lemon

9

MARINATED PERSIMMON

Whipped Cheese, Sage Honey

11.5

ROASTED BUTTERNUT SQUASH

Collard Greens, Pepitas, Sherry Vinaigrette

8.5

EGGPLANT CAPONATA

Sweet Peppers, Basil, Parsley

5

DELICATA SQUASH

Sage, Pimentón

8.5

WHIPPED RICOTTA

Dill, Olive Oil

9

ROASTED EGGPLANT DIP

Herbed Oil, Grilled Rustic Bread

8

POTATO TORTILLA

Chive Sour Cream

6

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7

ARROZ MELOSO

Shiitake, Button, Saffron

10.5

MUSHROOM CROQUETAS

Mojo Verde Aioli

8.5

BOQUERONES

Garlic, Parsley

6

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

SALMON CRUDO*

Pickled Beets

12

TROUT A LA PLANCHA

Salsa Verde

12.5

STEAMED MUSSELS

White Wine, Sofrito

11

GRILLED MERGUEZ

Pomegranate Salad

11.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

BRAISED PORK

Celery Root Purée, Peppercorn

11.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

SPICED BEEF EMPANADAS

Pepper Sauce

7

GRILLED PEAR COCA

Pistachio Pesto, Goat Cheese, Serrano

10.5

HANGER STEAK*

Truffle Vinaigrette

11.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

CUCUMBER SALAD

Espelette Vinaigrette, Mint

8.5

AUTUMN BEETS

Butternut Squash, Hazelnuts, Goat Cheese

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

WHOLE BRANZINO*

Spinach & Tomato Salad

26.5

PAELLA VERDURAS

Sweet Peppers, Cauliflower, Garlic Aioli

half / full / double

16 / 32 / 64

PAELLA MARISCOS

Prawns, Mussels, Clams, Calamari

24.5 / 49 / 98

PAELLA SALVAJE

Morcilla, Chorizo, Gaucho

24.5 / 49 / 98

PARILLADA BARCELONA*

NY Strip, Pork Loin, Chicken, Sausage

27 / 54 / 108

DESSERTS

FLAN CATALÁN

6.5

OLIVE OIL CAKE

Sea Salt

8

BASQUE BURNT CHEESECAKE

Luxardo Cherry

8

CREPAS WITH SEASONAL FRUIT

Pears, Citrus Cream, Walnuts

7.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

CHEF RICKY THOMAS | CHEF SAMEER HUNTER

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

WHITE

		3oz	6oz	bottle
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Menade , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Azul y Garanza , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2020 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
2018 Bodegas Marañones, Picarana , Sierra de Gredos, Spain	<i>Albillo</i>	6.75	13.5	54
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
2020 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
2018 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2016 Chéreau-Carré, Comte Leloup , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2019 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leits , Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores,' Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2017 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2018 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2017 Vara y Pulgar , Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
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
2017 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	54
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache 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 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

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1994, 375mL	<i>Pedro Ximénez</i>	20	80
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
Añada , Alvear, 2015, 375mL	<i>Pedro Ximénez</i>		60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	15.5
ACID TRIP Asnella / Comte Leloup / Belinda High. Acid. Wines.	15



COCKTAILS

BEES & BAYS (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
SUMMER STREET SLING Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
RICHMOND GIMLET Greenall's Gin, Lime, Mint	9
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11
WHISKEY ROOT Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	10
BOURBON SPICE RACK Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12

GINTONICS

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

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 Dark Rum, 9 30
Guava Nectar

GUNS & ROSÉS glass carafe
Sparkling Brut Rosé, Lustau Vermut Rosé, 12 48
District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

	7oz	14oz
DRAFT Peroni, Lager – Italy	3.25	6.5
Port City, Optimal Wit - D.C.	3.75	7.5
DC Brau, The Corruption IPA – D.C.	3.5	7
3 Stars, Peppercorn Saison – D.C.	3.75	7.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic – Germany	5
Heineken, Light – Holland	7
Mahou, Cinco Estrellas, Lager- Spain (16oz)	7.5
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
Pomarina Brut Sidra (750mL) – Spain	42