

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**SOBRASADA**  
Mallorca  
Soft, spreadable chorizo

**FUET**  
Catalonia  
Mild, dry cured pork sausage

**SALCHICHÓN DE VIC**  
Catalonia  
Dry-cured pork sausage with peppercorns

**SALAMI SOPRESSATA**  
San Francisco, CA  
Dry-cured pork, spicy

**CHORIZO PICANTE**  
United States  
Spicy, dry cured pork sausage

**SPECK**  
Aldo Adige, Italy  
Lightly smoked, dry cured ham

**CAÑA DE CABRA**  
Murcia  
Soft-ripened goat cheese, creamy & mild

**FRESH MAHÓN**  
Minorca  
Semi-soft, cow's milk cheese

**CABRA ROMERO**  
Murcia  
Raw goat's milk, rosemary

**SAN SIMÓN**  
Galicia  
Smoked cow's milk, creamy & buttery

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

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

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

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

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

**DELICE DE BOURGOGNE**  
Burgundy, France  
Triple creamy cow's milk cheese, Rich and buttery

**JAMÓN MANGALICA** 14  
Segovia  
Cured Hungarian pig

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

*Marinated Olives, Patatas Bravas, Serrano, Salchichón De Vic, Fresh Mahón, Manchego, Roasted Marcona Almonds, Piquillo Peppers*

## TAPAS

**HOUSE MARINATED OLIVES** 5  
Pickled Vegetables, Garlic, Citrus, Thyme

**GRILLED ASPARAGUS** 9  
Cauliflower Truffle Purée

**CHAMPIÑONES A LA PLANCHA** 11  
Mushrooms, Salsa Verde

**GRILLED BROCCOLINI** 9  
Almond Romesco

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Basil, Parsley

**PEA HUMMUS** 9  
Urfa Biber, Grilled Rustic Bread

**CHARRED SHISHITO PEPPERS** 8.5  
Maldon Salt, Lime

**COCA DE ESPINACAS** 9  
Manchego Aioli, Pine Nuts, Raisins

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Garlic

**ROASTED EGGPLANT DIP** 8  
Herbed Oil, Grilled Rustic Bread

**POTATO TORTILLA** 7  
Chive Sour Cream

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**WHIPPED RICOTTA** 9  
Dill, Olive Oil

**CAULIFLOWER** 9  
Herb Crema, Lemon

**STEAMED MUSSELS** 13  
White Wine, Sofrito

**BOQUERONES** 6  
Garlic, Parsley

**SALMON CRUDO\*** 9  
Pickled Beets

**GAMBAS AL AJILLO** 9.5  
Guindilla Pepper, Olive Oil, Garlic

**TROUT A LA PLANCHA** 12.5  
Salsa Verde

**SEARED SCALLOPS** 18.5  
Puttanesca

**PULPO A LA PLANCHA** 15.5  
Pea Purée

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**BACON-WRAPPED DATES** 8.5  
Valdeón Mousse

**STEAK PAILLARD** 14.5  
Pepper Vinaigrette, Crispy Potatoes

**GRILLED DUCK HEART** 8.5  
Green Almond Romesco

**TRUFFLED BIKINI** 8.5  
Jamón Serrano, Fresh Mahón

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**HANGER STEAK\*** 11.5  
Truffle Vinaigrette

**GRILLED MERGUEZ** 11.5  
Tzatziki

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

**LAMB TARTARE\*** 16.5  
Quail Egg, Crispy Crepas

## SALADS

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

**CUCUMBER SALAD** 8.5  
Espelette Vinaigrette, Mint

**BEETS** 8.5  
Hazelnuts, Goat Cheese

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**RABBIT CONFIT** 29.5  
Potatoes, Radish, Red Pepper Sauce

**WHOLE BRANZINO\*** 26.5  
Spinach & Tomato Salad

**PAELLA VERDURAS** **half / full / double**  
Asparagus, Carrots, Peas, Mojo Verde Aioli 18 / 36 / 64

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

**PAELLA SALVAJE** 28 / 56 / 98  
Chorizo, Gaucho, Chicken, Chickpeas

**PARILLADA BARCELONA\*** 31 / 62 / 108  
NY Strip, Lamb Chop, Chicken, Gaucho

## DESSERTS

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**CREPAS WITH SEASONAL FRUIT** 8  
Gooseberry, Citrus Cream, Pistachio

**BASQUE BURNT CHEESECAKE** 9  
Luxardo Cherry

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

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

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 <b>Armas de Guerra, Blanco</b> , Bierzo, Spain	<i>Doña Blanca, Godello</i>	4.75	9.5	38
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
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
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2018 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
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
2021 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 <b>Marcel Couturier</b> , Pouilly -Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.25	12.5	50
2019 <b>Los Conejos Malditos</b> , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2020 <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
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2020 <b>La Vinyeta, Bongo*</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
2020 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2019 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 <b>Bodegas Ponce, La Casilla</b> , Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2016 <b>Fontes Cunha, 'Mondeco,'</b> Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2016 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.5	9	36
2020 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2015 <b>Julius Wasem &amp; Sohne</b> , Rheinhessen, Germany	<i>Pinot Noir</i>	5.5	11	44
2019 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

## 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, El Maestro Sierra</b> , 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>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Toro Albala</b> , 1999, 750mL	<i>Pedro Ximénez</i>	20	160
<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 / 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

**GRENACHE (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

## 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  
Hayman's London Dry Gin. 14

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

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**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

**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  
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 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, Island Rascal, 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  
Moonlight, Them Little Apples Cider – NH 8.5  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28  
Pomarina Brut Sidra (750mL) – Spain 42