

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Mallorca
Soft, spreadable chorizo

CHORIZO PICANTE

United States
Spicy, dry cured pork sausage

SALCHICHÓN DE VIC

Catalonia
Dry cured pork sausages with peppercorns

SORIA CHORIZO

United States
Dry cured pork sausage, smoky & garlicky

FUET

Catalonia
Mild, dry cured pork sausage

6-MONTH MANCHEGO

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

VALDEÓN

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

CAÑA DE CABRA

Murcia
Soft ripened creamy and mild
With hints of citrus

DRUNKEN GOAT

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

FRESH MAHÓN

Minorca
Semi-soft, cow's milk cheese

IDIAZÁBAL

Basque Country
Smoked raw sheep's milk

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

APERITIVO BOARD

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

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

12

22

TAPAS

SPINACH CHICKPEA CAZUELA

Cumin, Roasted Garlic

8

SNOW PEA CAZUELA

Olive Oil, Watermelon Radish

8.5

CHARRED SHISHITO PEPPERS

Maldon Salt, Lemon

9

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme

5

ARTICHOKES BOCADILLOS

Roasted Garlic, Lemon

9

EGGPLANT CAPONATA

Sweet Peppers, Basil, Parsley

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

BOQUERONES

Garlic, Parsley

6

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

MUSHROOM CROQUETAS

Mojo Verde Aioli

8.5

ARROZ MELOSO

Snow Peas, Mixed Mushrooms

10.5

TROUT A LA PLANCHA

Salsa Verde

12.5

STEAMED MUSSELS

White Wine, Sofrito

10

CRAWFISH ARANCINI

Salsa De Tomato

9.5

PULPO A LA GALLEGA

Harissa, Garbanzo

11

MERGUEZ SAUSAGE COCA

Piquillo Peppers

11.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

HANGER STEAK*

Truffle Vinaigrette

11.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

SPICED BEEF EMPANADAS

Pepper Sauce

7

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

CUCUMBER SALAD

Espelette Vinaigrette, Mint

8.5

HEIRLOOM TOMATOES

Basil, Sea Salt

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

PAELLA VERDURAS

Sweet Peppers, Watermelon Radish, 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

Sea Salt

6.5

OLIVE OIL CAKE

Sea Salt

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

BASQUE BURNT CHEESECAKE

Strawberry Marmalade

8

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachio

7.5

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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
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

2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Azul y Garanza, Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 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
2019 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
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2017 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
2016 Wegeler, Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

ROSÉ

2019 Liquid Geography, Bierzo, Spain	<i>Mencía</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

2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	5.75	11.5	46
2018 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.25	10.5	42
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat 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
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2018 Los Conejos Malditos, Toledo, Spain - served chilled	<i>Tempranillo</i>	4.5	9	36
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
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6	12	48
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.25	12.5	50
2016 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.5	9	36
2018 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

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

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 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 / Domaine Vallot 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.

3oz	6oz	bottle
4.25	8.5	34
6.5	13	52
6.5	13	52

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6.5	13	52
6.5	13	52
3.5	7	28
4.5	9	36
4.5	9	36
6	12	48
6.75	13.5	54
6.5	13	52
6.25	12.5	50
4.5	9	36
6	12	48

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

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

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

DOS PENÍNSULAS 10
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
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9 30
Guava Nectar

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

BEER

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
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
Pomarina Brut Sidra (750mL) – Spain 42