

B A R C E L O N A

CHARCUTERIE & CHEESE

6.75 for one
18.50 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

CHORIZO PAMPLONA
Navarra
Dry cured pork sausage, smoked pimentón

FUET
Catalonia
Mild, dry cured pork sausage

IDIAZÁBAL
Basque Country
Smoked raw sheep's milk

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

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

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

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

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

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

APERITIVO BOARD 18.00
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

*Marinated Olives, Patatas Bravas,
Pickled Peppers, Jamón Serrano,
Sobrasada, Drunken goat, Mahón
Candied Almonds*

CHEFS JUAN RIVERA 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

TAPAS

SNOW PEA CAZUELA 8.50
Olive Oil, Watermelon Radish

MARINATED OLIVES 5.00
Citrus, Pepper Flake

SPINACH CHICKPEA CAZUELA 8.00
Cumin, Roasted Garlic

CHARRED SHISHITO PEPPERS 7.00
Citrus Gremolata, Lemon

CITRUS MARINATED BEETS 8.50
Path Valley Farm, Ricotta Cheese
Almond Dukkah

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

MUSHROOM CROQUETAS 8.50
Black Trumpet, Mojo Verde Aioli

MERGUEZ SAUSAGE COCA 9.50
Piquillo Peppers

WHIPPED RICOTTA 9.00
Pickled Cucumbers, Olive Oil

PAN SEARED GNUDI 9.50
Poached Egg, Herbed Oil, Manchego Cheese

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

ARROZ NEGRO 10.50
Crabmeat, Peas

TROUT A LA PLANCHA 11.50
Pennsylvania Trout, Salsa Verde

ZARZUELA DE MARISCOS 14.00
Clams, Crabmeat, Prawn, Almond

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

CREPES WITH CAVIAR 13.00
Saffron, Crème Fraîche

PULPITOS A LA PLANCHA 12.50
Frisée, Peewee Potatoes, Red Chimichurri

SMOKED PORK BELLY 10.50
Piquillo Peppers, Sherry Vinegar

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

GRASS FED NEW YORK STRIP* 13.00
Samfaina, Spicy Tomato Sauce

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

HANGER STEAK* 11.50
Truffle Vinaigrette

SALADS

SPINACH SALAD 9.00
Dates, Valdeón Dressing

ORZO PASTA SALAD 8.00
Feta Cheese, Oregano

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

BONE IN PORK CHOP* 24.00
Pimentón Rub, Orzo

WHOLE ROASTED SNAPPER* 27.00
Spinach & Tomatoes Salad

BRAISED LAMB SHANK 32.00
Delicata Squash, Olives

PAELLA VERDURAS **half / full / double**
Sweet Peppers, Watermelon Radish, Aioli
16.00 / 32.00 / 64.00

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Mussels, Clams, Calamari

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Veal, Chorizo, Smoked Pork Belly

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip, Pork Belly,
Chicken, Sausage

DESSERTS

FLAN CATALÁN 6.50

OLIVE OIL CAKE 8.00
Sea Salt

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8.00
Orange Marmalade

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts

APRICOT PANNA COTTA 7.00
Olive Oil Cake Crumbles

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain		52
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	13	52

MIMOSAS

	glass
Orange-Peach-Grapefruit	9
Guava-Lavender-Lemon	9
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4

ROSES

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France		50

WHITES

LIGHT | CITRUS | CRISP

	glass	bottle
2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	13	52
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain		50
2019 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarello, Pinord, Diorama, Penedes, Spain	9.5	38
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38

MEDIUM | FRUITY | MINERAL

	glass	bottle
2019 Verdejo, Menade, Rueda, Spain	11	44
2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44
2017 Riesling, Wegeler, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

	glass	bottle
2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13.5	54
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

	glass	bottle
2018 Garnacha, La Maldita, Rioja, Spain		34
2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain		48
2019 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain		54
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		48
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain		38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2017 Bonarda Blend, Capitulo 7, Belinda, Mendoza, Argentina	9	36
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France		48

MEDIUM | FRUITY | SPICE

	glass	bottle
2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain		52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	9	36

FULL | RIPE | BOLD

	glass	bottle
2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11	44
2016 Garnacha/Cabernet, L'Encastell, Marge, Priorat, Spain		56
2018 Tempranillo Blend, Uva De Vida Biografico, Castilla, Spain	13	52
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2015 Syrah, Polkura, Colchagua, Chile	12.5	50
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay		36

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 7.5/glass 30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

GUNS & ROSÉS 12/glass 48/Carafe
São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING 10
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TABLESIDE GINTONIC 14
Choice of: Fruit, Leaf, Flower, Root or Classic

EL MESTIZO 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

OTOÑO 11.5
Lustau Brandy de Jerez Reserva, Amaro Nonino
Boiled Cider, Aquafaba, Lemon

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry
*Stirred and Smoked Tableside

BEERS

DRAFT

	7oz	14 oz
Peroni, Lager – Italy	3.75	7.5
Port City, Optimal Wit – V.A	3.75	7.5
DC Brau, The Corruption IPA – D.C.	4	8
Black Hog, Granola Brown Ale - CT	3.75	7.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic – Germany	5
Heineken, Light – Holland	7
Pabst Blue Ribbon (16oz.) – IL .	5.5

WHEAT | FRUIT | SAISON

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	7.5

HOPPY | FLORAL | BITTER

Atlas, Ponzi IPA – D.C.	7.5
Flying Dog, The Truth Imperial IPA- MD	8.5
Lagunitas, Maximus IPA – CA	8.5
RAR, Nanticoke Nectar IPA – MD	8

DARK | SPICED | STRONG

Allagash, Tripel Reserve – MN	11
Duclaw, Sweet Baby Jesus Porter – MD	7
Goose Island, Matilda Belgian Style Ale – IL	13
Guinness, Pub Draft Stout (14.9oz) – Ireland	8
The Duck-Rabbit, Milk Stout – NC	7.5

SOURS | 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



Check out our full wine list here
by scanning this QR code