

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO
Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

FUET
Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty

VALDEÓN
Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

DRUNKEN GOAT
Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

IBORES
Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

IDIAZÁBAL
País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

CABRA AL GOFIO
Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

JAMÓN MANGALICA 14
Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

MAXORATA CON PIMENTÓN 8.5
Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

TAPAS

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

CHAMPIÑONES A LA PLANCHA 11
Mushrooms, Salsa Verde

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

SPICED CAULIFLOWER 8.5
Herb Aioli

BROCCOLI RABE 9
Garlic, Chili Flakes, Lemon

BLISTERED SHISHITO PEPPERS 8.5
Lime, Sea Salt

ROASTED BEETS 9
Sheep's Cheese, Oregano

CRISPY SUNCHOKES 8
Lemon Aioli

BRUSSELS SPROUTS 9
Warm Bacon Vinaigrette

ROASTED CARROTS 9.5
Cumin, Garlic

WHITE ASPARAGUS 10
Maple, Ricotta

RAINBOW CHARD CATALAN 8.5
Pine Nuts, Raisins

WHIPPED SHEEP'S CHEESE 9.5
Truffle Honey

PIQUILLO HUMMUS 9
Oregano, Pita

SWEET POTATO 9
Maple, Ricotta

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BOQUERONES 8
Parsley, Garlic

SALMON CRUDO 11.5
Parsley, Capers, Onions, Pepper Croutons

MUSSELS AL DIABLO 13
Lobster Broth, Spicy Tomatoes

PULPO A LA GALLEGA 15.5
Celery, Red Onions, Potatoes

MAHI-MAHI A LA PLANCHA 12
Salsa Verde

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

LOBSTER CROQUETAS 15.5
Saffron Aioli

GRILLED CHICKEN THIGH 9.5
Harissa Yogurt, Lemon

BACON-WRAPPED DATES 8
Valdeón Mousse

TRUFFLED BIKINI 9
Jamón Serrano, San Simón

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

ROASTED WILD BOAR RIBS 18.5
Pimentón, Fennel & Apple Salad

LAMB MERGUEZ 14.5
Hummus

GRILLED PORK BELLY 10.5
Mojo Rojo

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

MORCILLA & POTATOES 8.5
Saffron Aioli

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

SHORT RIB 18.5
Truffle Chimichurri, Fennel Purée

SALADS

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

PEAR & KALE 9
Spiced Walnuts, Orange Vinaigrette

SPRING MIX & MANCHEGO 9
Asparagus, Almonds

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 26.5
Broccoli Rabe, Lemon

PAELLA VERDURAS half / full / double 18 / 36 / 64
Broccoli Rabe, Carrots, Acorn Squash, Chickpeas, Garlic Aioli

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

PAELLA SALVAJE 28 / 56 / 98
Chorizo, Gaucho Sausage, Pork Belly, Chickpeas

SQUID INK FIDEOS 15.5 / 31 / 62
Calamari, Pickled Red Onions, Salsa Verde

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Pork Loin, Chorizo Sausage

DESSERTS

FLAN CATALÁN 7

CREPAS WITH SEASONAL FRUIT 8
Strawberries, Toasted Pistacios

OLIVE OIL CAKE 9
Sea Salt

BURNT BASQUE CHEESECAKE 9
Luxardo Cherries

TORTA DE SANTIAGO 8.5
Almonds, Lemon

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF AARON DANIELS

*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	Xarel-lo Blend	4.75	9.5 38
2019 AT	Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13 52
2020	Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.5	13 52

WHITE

		3oz	6oz	bottle
2021	Mila, Rías Baixas, Spain	Albariño	6	12 48
2021	Gañeta, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5 50
2020	Menade, Rueda, Spain	Verdejo	6	12 48
NV	Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5 38
2021	Avinyó, Petillant, Penedès, Spain	Muscat Blend	5	10 40
2021	Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca	4.5	9 36
2020	Mestizaje Blanco, El Terrerazo, Spain	Merseguera Blend	5.75	11.5 46
2019	Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5 50
2021	Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10 40
2020	Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.75	9.5 38
2022	Aylin, San Antonio, Chile	Sauvignon Blanc	5	10 40
2021	Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9 36
2019	1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5 50
2019	Marcel Couturier, Mâcon-Loché, France	Chardonnay	8	16 64
2021	Iniceri, ‘Abisso’, Sicily, Italy	Catarratto	5.5	11 44
2021	Leitz, Feinherb, Rheingau, Germany	Riesling	5.25	10.5 42
2021	L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13 52

ROSÉ & SKIN CONTACT

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

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13 52
2019	Marqués de Tomares, Crianza, Rioja, Spain	Tempranillo	6	12 48
2019	Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12 48
2021	Glup Glup, Carineña, Spain	Garnacha	4.5	9 36
2021	Le Naturel, Navarra, Spain	Garnacha	5	10 40
2020	Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5 (L) 48
2020	César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5 54
2019	La Fanfarria, Asturias, Spain	Mencía, Albarín Negro	6.5	13 52
2018	Joan d’Anguera, Finca L’Argatá, Montsant, Spain	Garnacha	8.5	17 68
2019	Sotabosc, Montsant, Spain	Garnacha, Cariñena	6	12 48
2021	Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	4.75	9.5 38
2022	La Vinyeta, Bongo*, Emporda, Spain	Monastrell	4.5	9 36
2018	Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.25	8.5 34
2020	Peninsula, Vino de Montana, Sierra de Gredos, Spain	Garnacha, Pinuela	6.5	13 52
2020	Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.5	13 52
2021	Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.25	10.5 42
2018	Fontes Cunha, ‘Mondeco’, Dão, Portugal	Touriga National Blend	3.5	7 28
2021	Earth First, Classic, Mendoza, Argentina	Malbec	4.5	9 36
2018	Belinda, Mendoza, Argentina – served chilled	Bonarda, Pedro Ximénez	4.5	9 36
2020	Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5 50
2018	Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.75	13.5 54
2018	Polkura, Colchagua, Chile	Syrah	6.5	13 52
2018	Alto de la Ballena, Classico, Maldonado, Uruguay	Tannat, Viognier	4.5	9 36
2021	Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	7	14 56
2020	Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12 48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5	40
Tradicion, Bodegas Tradicion, 750mL	Fino	9	72
La Cigarrera, 375mL	Manzanilla	8	32
Los Arcos, Lustau, 750mL	Amontillado	5	40
Almacenista, ‘Gonzalez Obergon’, Lustau, 500mL	Manzanilla Amontillada	11	66
Carlos VII, Alvear, 375mL	Amontillado	12	48
Península, Lustau, 750mL	Palo Cortado	8	64
15 Años, El Maestro Sierra, 375mL	Oloroso	9	36
Marques de Poley, Toro Albala, 375mL	Oloroso	8.5	51

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	8.5	68
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Toro Albala, 1988, 375mL	Pedro Ximénez	20	80
Solera 1927, Alvear, 375mL	Pedro Ximénez	14	56
Añada, Alvear, 2011, 375mL	Pedro Ximénez		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 / Vino de Montaña / Finca L’Argatá	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	

ACID TRIP Asnella / L’Alpage / Belinda	15
High. Acid. Wines.	



COCKTAILS

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING 12
Chamomile Infused Tito’s Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s

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 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman’s London Dry Gin	14.5
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FRUIT Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns	
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LEAF Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
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FLOWER Fever Tree Elderflower, Rosebud, Lime, Cucumber	
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ROOT Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
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CLASSIC BARCELONA GINTONIC Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	
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SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 9.5	pitcher 34
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GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass 12.5	carafe 50
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BEER

DRAFT Peroni, Lager – Italy Port City, Optimal Wit - D.C. DC Brau, The Corruption IPA – D.C. Right Proper, Raised by Wolves IPA – D.C.	7oz 3.75 3.75 4 4	14oz 7.5 7.5 8 8
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BOTTLES & CANS Clausthaler, Non-Alcoholic – Germany Heineken, Light – Holland Mahou, Cingo Estrellas, Lager –Spain Pabst Blue Ribbon (16oz.) –IL Estrella Damm, Daura Gluten-Free Lager – Spain Dogfish Head, Namaste Witbier – DE Old Ox, Golden Ox- VA Avery, Liliko’i Kepolo, Passion Fruit Witbier–CO Troegs, Dreamweaver Wheat -PA Atlas, Ponzi IPA – D.C. RAR, Nanticoke Nectar IPA – MD Flying Dog, The Truth Imperial IPA- MD Allagash, Tripel Reserve – MN Goose Island, Matilda Belgian Style Ale – IL Guinness, Pub Draft Stout (14.9oz) – Ireland The Duck-Rabbit, Milk Stout – NC Duclaw, Sweet Baby Jesus Porter – MD	6 7.5 8 6 8 7.5 8.5 8.5 7 8 8 8 11 13 9 7.5 7
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CIDERS Austin Eastciders, Original Dry Cider – TX Isastegi, Sagardo Natural Cider (750mL) – Spain Moonlight, Them Little Apples Cider – NH	8 28 9.5
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