

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	JAMÓN MANGALICA 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	MAXORATA CON PIMENTÓN 8.5 Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DUCK PROSCIUTTO 12.5 New York, US Moultard Dark Breast. Spiced, Tender, Sweet
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated	APERITIVO BOARD 26 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	

TAPAS

HOUSE MARINATED OLIVES 5 Garlic, Thyme, Citrus, Giardiniera	MUSSELS AL DIABLO 13 Lobster Broth, Spicy Tomatoes
CHAMPIÑONES A LA PLANCHA 11 Mushrooms, Salsa Verde	PULPO A LA GALLEGA 15.5 Celery, Red Onions, Potatoes
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	MAHI-MAHI A LA PLANCHA 12 Salsa Verde
EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic
SPICED CAULIFLOWER 8.5 Herb Aioli	LOBSTER CROQUETAS 15.5 Saffron Aioli
BROCCOLINI 9 Garlic, Chili Flakes, Lemon	GRILLED CHICKEN THIGH 9.5 Harissa Yogurt, Lemon
BLISTERED SHISHITO PEPPERS 8.5 Lime, Sea Salt	BACON-WRAPPED DATES 8 Valdeón Mousse
ROASTED BEETS 9 Sheep's Cheese, Oregano	TRUFFLED BIKINI 9 Jamón Serrano, San Simón
BRUSSELS SPROUTS 9 Warm Bacon Vinaigrette	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction
ROASTED CARROTS 9.5 Cumin, Garlic	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
ASPARAGUS 10 Almond Romesco	ROASTED WILD BOAR RIBS 18.5 Pimentón, Fennel & Apple Salad
RAINBOW CHARD CATALAN 8.5 Pine Nuts, Raisins	LAMB MERGUEZ 14.5 Hummus
WHIPPED SHEEP'S CHEESE 9.5 Truffle Honey	GRILLED PORK BELLY 10.5 Mojo Rojo
PIQUILLO HUMMUS 9 Oregano, Pita	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
POTATO TORTILLA 7 Chive Sour Cream	STEAK PAILLARD 14.5 Crispy Potatoes, Red Pepper Vinaigrette
PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	MORCILLA & POTATOES 8.5 Saffron Aioli
BOQUERONES 8 Parsley, Garlic	ALBONDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce
SALMON CRUDO 11.5 Parsley, Capers, Onions, Pepper Croutons	SHORT RIB 18.5 Truffle Chimichurri, Fennel Purée

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce	SPRING MIX & MANCHEGO 9 Asparagus, Almonds
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LARGE PLATES

CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED BRANZINO 26 Broccoli Rabe, Lemon
half / full / double	
PAELLA VERDURAS 18 / 36 / 64 Favas, Chickpeas, English Peas, Carrots, 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 Pistachios
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

CHEFS AARON DANIELS AND JOSE GOMEZ

*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
2022	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
2020	Lafage, ‘Miraflores’, Roussillon, France	Mourvedre Blend	6.5	13 52
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 Montaña, 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
2020	Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14 56
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

BEEES & 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	14.5
Hayman’s London Dry Gin	

FRUIT	
Fever Tree Grapefruit, Fever Tree Elderflower,	
Strawberry, Lemon, Pink Peppercorns	

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	9.5	34
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
Right Proper, Raised by Wolves IPA – D.C.	4	8

BOTTLES & CANS	
Clausthaler, Non-Alcoholic – Germany	6
Heineken, Light – Holland	7.5
Mahou, Cingo Estrellas, Lager –Spain	8
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Dogfish Head, Namaste Witbier – DE	7.5
Old Ox, Golden Ox- VA	8.5
Avery, Liliko’i Kepolo, Passion Fruit Witbier–CO	8.5
Estrella Damm, Inedit – Spain	10.5
Troegs, Dreamweaver Wheat -PA	7
Atlas, Ponzi IPA – D.C.	8
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
The Duck-Rabbit, Milk Stout – NC	7.5
Duclaw, Sweet Baby Jesus Porter – MD	7

CIDERS	
Austin Eastciders, Original Dry Cider – TX	8
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Moonlight, Them Little Apples Cider – NH	9.5