

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 sausages with
peppercorns

CHORIZO PICANTE
United States
Spicy, dry cured pork sausage

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

ROMERO
La Mancha
Raw goat's milk, Rosemary

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

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

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

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

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, Guindilla Peppers*

TAPAS

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

GRILLED ASPARAGUS 8.5
Cauliflower Truffle Purée

GRILLED BROCCOLINI 9
Almond Romesco

PEA HUMMUS 9
Urfa, Grilled Rustic Bread

ROASTED CARROTS 8.5
Lentils Sofrito

CHARRED SHISHITO PEPPERS 8.5
Maldón Salt, Lime

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil, Parsley

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

MUSHROOM CROQUETAS 8.5
Mojo Verde Aioli

CAULIFLOWER 9
Herb Crema, Lemon

STEAMED MUSSELS 13
White Wine, Sofrito

BOQUERONES 6
Garlic, Parsley

SALMON CRUDO* 12
Pickled Beets

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

TROUT A LA PLANCHA 12.5
Salsa Verde

BACON-WRAPPED DATES 8.5
Valdeón Mousse

PULPO A LA PLANCHA 15.5
Pea Purée

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

STEAK PAILLARD 14.5
Pepper Vinaigrette, Crispy Potatoes

TRUFFLED BIKINI 8.5
Jamón Serrano, Fresh Mahón

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8
Pepper Sauce

GRILLED PEAR COCA 10.5
Pistachio Pesto, Goat Cheese, Serrano

HANGER STEAK* 11.5
Truffle Vinaigrette

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

GRILLED MERGUEZ 11.5
Pomegranate Salad

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
Butternut Squash, Hazelnuts, Goat Cheese

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO* 26.5
Spinach & Tomato Salad

PAELLA VERDURAS half / full / double
18 / 36 / 64
Delicata Squash, Collard Greens, Broccolini, Garlic Aioli

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

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

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

DESSERTS

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

CREPAS WITH SEASONAL FRUIT 8
Pears, Citrus Cream, Walnuts

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

WHITE

		3oz	6oz	bottle
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Armas de Guerra, Blanco , Bierzo, Spain	<i>Doña Blanca, Godello</i>	4.75	9.5	38
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
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
2020 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2018 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
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
2021 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2017 Château-Carré, Comte Leloup , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2019 Marcel Couturier , Pouilly -Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Lafage, 'Miraflores,' Roussillon, France	<i>Mourvedre Blend</i>	6.25	12.5	50

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6	12	48
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Ganza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6	12	48
2018 Joan d'Anguera, Finca L'Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2019 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 Bodegas Ponce, La Casilla , Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2016 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 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2015 Julius Wasem & Sohne , Rheinhessen, Germany	<i>Pinot Noir</i>	6.5	13	52
2018 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
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

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	20	160
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
Añada , 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

GRENAICHE (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
*Smoked and Stirred Tableside

LAIRD'S WAY 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Hayman's London Dry Gin.

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

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
Sparkling Brut Rosé, Lillet Rosé, District Made 12.5 50
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
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
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
Guinness, Pub Draft Stout (14.9oz) – Ireland 8
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