

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### 6-MONTH MANCHEGO

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

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with peppercorns

### SOBRASADA

Mallorca  
Soft, spreadable chorizo

### CHORIZO PICANTE

United States  
Spicy, dry cured pork sausage

### DRUNKEN GOAT

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

### FRESH MAHÓN

Minorca  
Semi-soft, cow's milk cheese

### VALDEÓN

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

### TETILLA

Galicia  
Mild, buttery cow's milk cheese, soft & creamy

### DÉLICE DE BOURGOGNE

Burgundy, France  
Triple cream cow's milk cheese, rich & buttery

### CHORIZO SORIA

United States  
Dry-Cured pork sausage, smoky & garlicky

### IDIAZÁBAL

Basque  
Smoked raw sheep's cheese, nutty & robust

### IBORES

Extremadura  
Semi-firm raw goat's cheese rubbed with pimenton

### FUET

Catalonia  
Dry-cured pork sausage

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### APERITIVO BOARD

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

14

26

## TAPAS

### PIQUILLO HUMMUS

Oregano, Pita

9

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### CHAMPIÑONES A LA PLANCHA

Mushrooms, Salsa Verde

11

### TROUT A LA PLANCHA

Salsa Verde

10.5

### EGGPLANT CAPONATA

Sweet Pepper, Parsley, Basil

5.5

### SEARED SEA SCALLOPS

Red Pepper Coulis

18.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### GRILLED PRAWNS

Red Chimichurri

12

### WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

### TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

### BROCCOLINI

Truffle Vinaigrette

9

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### GRILLED ASPARAGUS

Almond Romesco

9

### GRILLED CHICKEN THIGH

Harissa Yogurt, Lemon

9.5

### SPICED CAULIFLOWER

Herbed Aioli

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### MARINATED OLIVES

Pickled Vegetables, Garlic, Citrus, Thyme

5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### POTATO TORTILLA

Chive Sour Cream

7

### STEAK PAILLARD\*

Pepper Vinaigrette, Frites

14.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### HANGER STEAK\*

Truffle Vinaigrette

12.5

### BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

8.5

### MORCILLA & POTATOES

Saffron Aioli

8.5

### MUSSELS AL DIABLO\*

Lobster Broth, Spicy Tomato

13

### GRILLED PORK BELLY

Pickled Fennel & Onions

10.5

### BOQUERONES

Parsley, Garlic

8

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### PULPO A LA GALLEGA

Celery, Red Onions, Potatoes

15.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### SALMON CRUDO

Parsley, Capers, Onions, Pepper Croutons

11.5

## SALADS

### ENSALADA MIXTA

Little Gem Lettuce, Olives, Onions, Tomatoes

9

### ROASTED BEETS

Spiced Pepitas, Valdeón, Sherry-Balsamic

8.5

### CELERY HEARTS & WATERMELON RADISH

Apple Saffron Vinaigrette

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BRANZINO

Broccolini, Lemon

26.5

half / full / double  
**PAELLA VERDURAS** 18 / 36 / 64  
Broccolini, Carrots, Chickpeas, Garlic Aioli

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

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

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

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

## DESSERTS

7  
**FLAN CATALÁN**

9  
**CHOCOLATE CAKE**  
Coffee Crème Anglaise, Almond Crumble

9  
**BURNT BASQUE CHEESECAKE**  
Luxardo Cherries

8  
**CREPAS WITH SEASONAL FRUIT**  
Citrus Cream, Bosc Pears, Pistachios

9  
**OLIVE OIL CAKE**  
Sea Salt

## CHEFS JASON DUFFY & DYLAN MACK

\*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	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52

### WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 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
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 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
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2020 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 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
2018 Marcel Couturier, Pouilly-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2018 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

### ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 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
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 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 Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
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
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2018 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
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2017 Vara y Pulgar, Cadiz, 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>	6.25	12.5	50
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2016 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	4.5	9	36

## 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 Obergon', Lustau, 500mL	<i>Manzanilla Amontillada</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, 1988, 375mL	<i>Pedro Ximénez</i>	20	80
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

**GRENA CHE (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

**LAIRD'S WAY** 15  
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 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 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Rime Vodka, 12.5 50  
Peach Nectar, Lemon, Grapefruit Bitters

## BEER

**DRAFT** 7oz 14oz  
Peroni, Lager – Italy 3.25 6.5  
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 7.5  
Pabst Blue Ribbon (16oz.) –IL 5.5  
Dogfish Head, Namaste Witbier – DE 7.5  
Old Ox, Golden Ox- VA 8  
Avery, Liliko'i Kepolo, Passion Fruit Witbier—CO 8.5  
Atlas, Ponzí IPA – D.C. 7.5  
RAR, Nanticoke Nectar IPA – MD 8  
Lagunitas, Maximus IPA – CA 8.5  
Flying Dog, The Truth Imperial IPA- MD 8  
Allagash, Tripel Reserve – MN 11  
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