

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

SOBRASADA

Mallorca
Soft, spreadable chorizo

CHORIZO PICANTE

United States
Spicy, dry cured pork sausage

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

6-MONTH MANCHEGO

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

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 pimentón

FUET

Catalonia
Dry-cured pork sausage

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

14

APERITIVO BOARD

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

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

PULPO A LA GALLEGA

Celery, Red Onions, Potatoes

15.5

EGGPLANT CAPONATA

Sweet Pepper, Parsley, Basil

5.5

TROUT A LA PLANCHA

Salsa Verde

10.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

SEARED SEA SCALLOPS

Red Pepper Coulis

18.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

GRILLED PRAWNS

Red Chimichurri

12

GRILLED ASPARAGUS

Almond Romesco

9

TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

SPICED CAULIFLOWER

Herbed Aioli

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

BROCCOLINI

Truffle Vinaigrette

9

GRILLED CHICKEN THIGH

Harissa Yogurt, Lemon

9.5

MARINATED OLIVES

Pickled Vegetables, Garlic, Citrus, Thyme

5

BACON-WRAPPED DATES

Valdeón Mousse

8

POTATO TORTILLA

Chive Sour Cream

7

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

STEAK PAILLARD*

Pepper Vinaigrette, Frites

14.5

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

8.5

HANGER STEAK*

Truffle Vinaigrette

12.5

MUSSELS AL DIABLO*

Lobster Broth, Spicy Tomato

13

MORCILLA & POTATOES

Saffron Aioli

8.5

BOQUERONES

Parsley, Garlic

8

GRILLED PORK BELLY

Pickled Fennel & Onions

10.5

SALMON CRUDO

Parsley, Capers, Onions, Pepper Croutons

11.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

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

PAELLA VERDURAS

Broccolini, Carrots, Chickpeas, Garlic Aioli

half / full / double

18 / 36 / 64

PAELLA SALVAJE

Chorizo, Gaucho Sausage, Pork Belly, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams

28 / 56 / 98

SQUID INK FIDEOS

Calamari, Pickled Red Onions, Salsa Verde

15.5 / 31 / 62

PARILLADA BARCELONA*

Strip Loin, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bosc Pears, Pistachios

8

OLIVE OIL CAKE

Sea Salt

9

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
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>Mencía</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>Mencía</i>	6.75	13.5	54
2019 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 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
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 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 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