

# 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

**SALAMI SOPRESSATA**  
San Francisco, CA  
Dry-cured pork, spicy

**SPECK**  
Aldo Adige, Italy  
Lightly smoked, dry cured ham

**CAÑA DE CABRA**  
Murcia  
Soft ripened creamy and mild  
With hints of citrus

**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  
Soft-ripened goat cheese, creamy & mild

**TETILLA**  
Galicia  
Mild, buttery cow's milk cheese  
Soft & creamy

**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

**DELICE DE BOURGOGNE**  
Burgundy, France  
Triple creamy cow's milk cheese,  
Rich and buttery

**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** 9  
Cauliflower Truffle Purée

**GRILLED BROCCOLINI** 9  
Almond Romesco

**PEA HUMMUS** 9  
Urfa Biber, Grilled Rustic Bread

**ROASTED CARROTS** 8.5  
Beluga 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

**SALMON CRUDO\*** 12  
Pickled Beets

**BOQUERONES** 6  
Garlic, Parsley

**GAMBAS AL AJILLO** 9.5  
Guindilla Pepper, Olive Oil, Garlic

**SEARED SCALLOPS** 18.5  
Puttunesca

**TROUT A LA PLANCHA** 12.5  
Salsa Verde

**PULPO A LA PLANCHA** 15.5  
Pea Purée

**GRILLED DUCK HEART** 8.5  
Green Almond Romesco

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**BACON-WRAPPED DATES** 8.5  
Valdeón Mousse

**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

**HANGER STEAK\*** 11.5  
Truffle Vinaigrette

**SPINACH DE COCA** 9  
Manchego Aioli, Pine nut, Raisin

**GRILLED MERGUEZ** 11.5  
Tzatziki

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

**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  
Asparagus, Carrots, Peas, Mojo Verde Aioli 18 / 36 / 64

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

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

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

## DESSERTS

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**CREPAS WITH SEASONAL FRUIT** 8  
Gooseberry, Citrus Cream, Pistachio

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

## WHITE

		3oz	6oz	bottle
2019 <b>Armas de Guerra, Blanco</b> , Bierzo, Spain	<i>Doña Blanca, Godello</i>	4.75	9.5	38
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2018 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2021 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2017 <b>Chéreau-Carré, Comte Leloup</b> , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2019 <b>Marcel Couturier</b> , Pouilly-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

## ROSÉ

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

## RED

		3oz	6oz	bottle
2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2020 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6	12	48
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2020 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2019 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 <b>Bodegas Ponce, La Casilla</b> , Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2016 <b>Fontes Cunha, 'Mondeco,'</b> Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2015 <b>Julius Wasem &amp; Sohne</b> , Rheinhessen, Germany	<i>Pinot Noir</i>	6.5	13	52
2018 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5	40
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarera</b> , 375mL	<i>Manzanilla</i>	6.5	26
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Almacenista, 'Gonzalez Obregon,'</b> Lustau, 500mL	<i>Amontillado</i>	11	66
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	12	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	8	64
<b>15 Años, El Maestro Sierra</b> , 375mL	<i>Oloroso</i>	9	36
<b>Marques de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>	8.5	51

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Toro Albala</b> , 1999, 750mL	<i>Pedro Ximénez</i>	20	160
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
<b>Añada</b> , Alvear, 2011, 375mL	<i>Pedro Ximénez</i>		60

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarera / 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 / 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

**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

**FRUIT GINTONIC** 14  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9.5 34  
Guava Nectar

**GUNS & ROSÉS** glass carafe  
Sparkling Brut Rosé, Lillet Rosé, 12.5 50  
District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** 7oz 14oz  
Peroni, Lager – Italy 3.25 6.5  
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  
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  
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