

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO
Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

FUET
Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty

VALDEÓN
Castilla y León, ES
Creamy Blue, Cow's Milk, Cave-Aged 2 Months. Mildly Pungent

DRUNKEN GOAT
Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

IBORES
Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

IDIAZÁBAL
País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

CABRA AL GOFIO
Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

JAMÓN MANGALICA 14
Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

MAXORATA CON PIMENTÓN 8.5
Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

DUCK PROSCIUTTO 12.5
New York, US
Moulard Dark Breast. Spiced, Tender, Sweet

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

TAPAS

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

CHAMPIÑONES A LA PLANCHA 11
Mushrooms, Salsa Verde

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

SPICED CAULIFLOWER 8.5
Herb Aioli

BROCCOLINI 9
Garlic, Chili Flakes, Lemon

BLISTERED SHISHITO PEPPERS 8.5
Lime, Sea Salt

ROASTED CARROTS 9.5
Cumin, Garlic

SPRING ONIONS 8
Almond Romesco

ROASTED BEETS 9
Sheep's Cheese, Oregano

SUGAR SNAP PEAS 8.5
Piquillos, Aji Blanco

ASPARAGUS 9.5
Truffle Vinaigrette

CORN CAZUELA 9
Sumac Crema

RAINBOW CHARD CATALAN 8.5
Pine Nuts, Raisins

MUSHROOM CROQUETAS 9
Herbed Aioli

WHIPPED SHEEP'S CHEESE 9.5
Truffle Honey

PIQUILLO HUMMUS 9
Oregano, Pita

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BOQUERONES 8
Asparagus, Pea Shoots, Piquillos

SALMON CRUDO 11.5
Parsley, Capers, Onions, Pepper Croutons

MUSSELS AL DIABLO 13
Lobster Broth, Spicy Tomatoes

CRABCAKES 15
Chipotle Aioli

SEARED SEA SCALLOPS 18
Beluga Lentils, Carrot Purée

PULPO A LA GALLEGA 15.5
Celery, Red Onions, Potatoes

MAHI-MAHI A LA PLANCHA 12
Salsa Verde, Quinoa Salad

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

GRILLED CHICKEN THIGH 9.5
Harissa Yogurt, Lemon

BACON-WRAPPED DATES 8
Valdeón Mousse

TRUFFLED BIKINI 9
Jamón Serrano, San Simón

ROASTED WILD BOAR RIBS 18.5
Pimentón, Fennel & Apple Salad

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

GRILLED PORK PINTXOS 10
Aji Verde

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

LAMB MERGUEZ 14.5
Hummus

GRILLED PORK BELLY 10.5
Ramp Mojo Verde

BEEF CHEEKS 17.5
Asparagus, Gremolata

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

MORCILLA & POTATOES 8.5
Saffron Aioli

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

GRILLED FLANK STEAK 16
Pea Tendrils, Cherry Tomatoes

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

SPRING MIX & MANCHEGO 9
Asparagus, Almonds

HEIRLOOM TOMATOES 9.5
Basil, Idiazábal

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 26
Broccolini, Lemon

PAELLA VERDURAS half / full / double 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 9.5
Almonds, Rhubarb

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	<i>Xarel-lo Blend</i>	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
2021	Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12 48
2021	Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5 50
2020	Menade, Rueda, Spain	<i>Verdejo</i>	6	12 48
2021	Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10 40
NV	Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5 38
2021	Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9 36
2019	Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5 50
2021	Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10 40
2020	Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5 38
2022	Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10 40
2022	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
2021	Iniceri, ‘Abisso’, Sicily, Italy	<i>Catarratto</i>	5.5	11 44
2021	Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5 42
2021	L’Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021	Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10 40
2021	Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9 36
2021	Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11 44
2019	Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10 40

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13 52
2019	Marqués de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12 48
2020	Pedro Gonzalez Mittelbrunn, Castilla y Leon, Spain	<i>Prieto Picudo</i>	4.5	9 36
2019	Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12 48
2021	Glup Glup, Carineña, Spain	<i>Garnacha</i>	4.5	9 36
2020	Azul y Garanza, 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	Joan d’Anguera, Finca L’Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17 68
2019	La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13 52
2019	Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12 48
2018	Coster dels Olivers, Priorat, Spain	<i>Carinena, Garnacha</i>	7.5	15 60
2021	Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5 38
2022	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	Peninsula, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Pinuela</i>	6.5	13 52
2020	Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13 52
2021	Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5 42
2018	Fontes Cunha, ‘Mondeco’, Dão, Portugal	<i>Touriga National Blend</i>	3.5	7 28
2021	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
2020	Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5 50
2018	Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5 54
2018	Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13 52
2020	Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14 56
2018	Alto de la Ballena, Classico, Maldonado, Uruguay	<i>Tannat, Viognier</i>	4.5	9 36
2021	Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14 56
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>	8	32
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	

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