\*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

**CHARCUTERIE & CHEESE**7 For one | 19.5 For three



**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

**CHEFS JASON DUFFY & DYLAN MACK**

**JAMÓN SERRANO**

Segovia

Dry-cured Spanish ham

**SALCHICHÓN DE VIC**

Catalonia

Dry-cured pork sausage with peppercorns

**SOBRASADA**

Mallorca

Soft, spreadable chorizo

**DRUNKEN GOAT**

Murcia

Semi-soft goat’s milk soaked in red wine

**PIQUILLO HUMMUS** 9

Oregano, Pita

**CHAMPIÑONES A LA PLANCHA**  11

Mushrooms, Salsa Verde

**EGGPLANT CAPONATA** 5.5

Sweet Pepper, Parsley, Basil

**SPINACH & CHICKPEA CAZUELA** 8.5

Cumin, Roasted Onions, Lemon

**GRILLED ASPARAGUS** 9

Almond Romesco

**BROCCOLINI** 9

Truffle Vinaigrette

**CORN CAZUELA** 8.5

Piquillo Peppers, Sumac Crema

**SPICED CAULIFLOWER** 8.5

Herbed Aioli

**MARINATED OLIVES** 5

Pickled Vegetables, Garlic, Citrus, Thyme

**POTATO TORTILLA** 7

Chive Sour Cream

**PATATAS BRAVAS** 8

Salsa Brava, Garlic Aioli

**BLISTERED SHISHITO PEPPERS** 8.5

Lime, Sea Salt

**BOQUERONES** 8

Parsley, Garlic

**TROUT A LA PLANCHA** 10.5

Salsa Verde

**SALMON CRUDO** 11.5

Parsley, Capers, Onions, Pepper Croutons

**SALADS**

**ENSALADA MIXTA** 9

Little Gem Lettuce, Olives, Onions, Tomatoes

**CELERY HEARTS & WATERMELON RADISH** 8.5

Apple Saffron Vinaigrette

**LARGE PLATES**

**CHICKEN PIMIENTOS** 23

Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 26.5

Broccolini, Lemon

 **half / full / double**

**PAELLA VERDURAS** 18 / 36 / 64

Broccolini, Carrots, Chickpeas, Garlic Aioli

**PAELLA SALVAJE** 28 / 56 / 98

Chorizo, Gaucho Sausage, Pork Belly, Chickpeas

**PAELLA MARISCOS** 28 / 56 / 98

Prawns, Mussels, Calamari, Clams

**SQUID INK FIDEOS** 15.5 / 31 / 62

Calamari, Pickled Red Onions, Salsa Verde

**PARILLADA BARCELONA\***31 / 62 / 108

Strip Loin, Chicken, Pork Loin, Gaucho Sausage

**DESSERTS**

**FLAN CATALÁN** 7

**CHOCOLATE CAKE** 9

Coffee Crème Anglaise, Almond Crumble

**CREPAS WITH SEASONAL FRUIT** 8

Citrus Cream, Bosc Pears, Pistachios

**OLIVE OIL CAKE** 9

Sea Salt

**TAPAS**

/

**PULPO A LA GALLEGA** 15.5

Celery, Red Onions, Potatoes

**GAMBAS AL AJILLO** 9.5

Guindilla Pepper, Olive Oil, Garlic

**MUSSELS AL DIABLO\*** 13

Lobster Broth, Spicy Tomato

**SEARED SEA SCALLOPS** 18.5

Red Pepper Coulis

**GRILLED PRAWNS** 12

Red Chimichurri

**TRUFFLED BIKINI** 8.5

Jamón Serrano, San Simón

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

Balsamic Reduction

**GRILLED CHICKEN THIGH** 9.5

Harissa Yogurt, Lemon

**BACON-WRAPPED DATES** 8

Valdeón Mousse

**JAMÓN & MANCHEGO CROQUETAS** 7

Garlic Aioli

**STEAK PAILLARD\***  14.5

Pepper Vinaigrette, Frites

**MORCILLA & POTATOES** 8.5

Saffron Aioli

**GRILLED PORK BELLY** 10.5

Pickled Fennel & Onions

**ALBONDIGAS** 9.5

Spiced Meatballs in Jamón-Tomato Sauce

**SPICED BEEF EMPANADAS** 8

Red Pepper Sauce

**JAMÓN MANGALICA** 14

Segovia

Cured Hungarian pig

**APERITIVO BOARD**  26

An assortment of Spanish

aperitivo snacks to pair with

your anytime drinks

**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



**WINES BY THE GLASS**

**SPARKLING** **3oz 6oz bottle**

NV **BarCava, Brut**, Penedès, Spain *Xarel-lo Blend* 4.75 9.5 38

2018 **AT Roca, Reserva, Brut Nature,** Classic Penedès, Spain *Macabeo Blend* 6.5 13 52

**WHITE 3oz 6oz bottle**

2019 **Mila,** Rías Baixas, Spain *Albariño* 6 12 48

2019 **Rezabal**, Getariako Txakolina, Spain *Hondarribi Zuri* 6.25 12.5 50

2019 **Menade,** Rueda, Spain *Verdejo* 6 12 48

2019 **Pinord, Diorama**, Penedès, Spain *Xarel-lo* 4.75 9.5 38

2020 **Avinyó, Petillant,** Penedès, Spain *Muscat Blend* 5 10 40

2019 **Vinos Piñol, Raig de Raim,** Terra Alta, Spain *Garnacha Blanca* 4.5 9 36

2020 **Mestizaje Blanco,** El Terrerazo, Spain *Merseguera Blend* 5.75 11.5 46

2019 **Viña Callejuela, Blanco de Hornillos,** Jerez, Spain *Palomino* 6.25 12.5 50

2019 **Capítulo 7,** Mendoza, Argentina *Pedro Ximénez* 4.75 9.5 38

2020 **Aylin,** San Antonio, Chile *Sauvignon Blanc* 5 10 40

2020 **Bodegas Cerro Chapeu,** Cerro Chapeu, Uruguay *Chardonnay* 4.5 9 36

2018 **1752 Gran Tradicion,** Cerro Chapeu, Uruguay *Petit Manseng Blend* 6.25 12.5 50

2017 **Marcel Couturier,** Mâcon-Loché, France *Chardonnay* 7.25 14.5 58
2018 **Iniceri, ‘Abisso’,** Sicily, Italy *Catarratto* 5.5 11 44

2020 **Leitz, Feinherb,** Rheingau, Germany *Riesling* 5.25 10.5 42

2020 **L’Alpage,** Mont-sur-Rolle, Switzerland *Chasselas* 6.5 13 52

**ROSÉ & SKIN CONTACT 3oz 6oz bottle**

2019 **Liquid Geography,** Bierzo, Spain *Mencía* 5 10 40

2019 **Familia Schroeder, Saurus,** Patagonia, Argentina *Pinot Noir* 4.5 9 36

2020 **Lafage, ‘Miraflors’,** Roussillon, France *Mourvedre Blend* 6.25 12.5 50

2019 **Los Conejos Malditos, Blanco Con Madre,** Toledo, Spain *Malvar, Airén* 5 10 40

**RED 3oz 6oz bottle**

2017 **Nucerro, Reserva,** Rioja, Spain *Tempranillo* 6.5 13 52

2019 **La Maldita,** Rioja, Spain *Garnacha* 4.25 8.5 34

2020 **Bodegas Lanzaga, LZ,** Rioja Spain *Tempranillo* 6 12 48

2018 **Bardos, Romántica,** Ribera del Duero, Spain *Tempranillo* 5.75 11.5 46

2021 **Le Naturel,** Navarra, Spain *Garnacha* 4.5 9 36

2020 **Azul y Garanza,** Navarra, Spain *Tempranillo* 4.25 8.5 (L) 48

2018 **César Marquez Pérez, Parajes,** Bierzo, Spain *Mencía* 6.75 13.5 54

2019 **La Fanfarria,** Asturias, Spain *Mencía, Albarín Negro* 6 12 48

2018 **Joan d’Anguera, Finca** L’Argatá, Montsant, Spain *Garnacha* 8.5 17 68

2019 **Sotabosc,** Montsant, Spain *Garnacha, Cariñena* 6 12 48

2019 **Vins de Pedra, Negre de Folls**, Conca de Barberá *Trepat Blend* 4.75 9.5 38

2018 **La Vinyeta, Bongo\*,** Emporda, Spain *Monastrell* 4.5 9 36

2018 **Primitivo Quiles, Cono 4,** Alicante, Spain *Monastrell* 4.25 8.5 34

2018 **Camino de Navaherreros,** Sierra de Gredos, Spain *Garnacha* 6 12 48

2018 **Uva de Vida, Biográfico,** Toledo, Spain *Tempranillo, Graciano* 6.5 13 52

2019 **Bodegas Ponce, Clos Lojen,** Manchuela, Spain *Bobal* 5.25 10.5 42

2015 **Fontes Cunha, ‘Mondeco,’** Dão, Portugal *Touriga National Blend* 3.5 7 28

2020 **Earth First, Classic,** Mendoza, Argentina *Malbec* 4.5 9 36

2018 **Belinda**, Mendoza, Argentina – *served chilled Bonarda, Pedro Xim***é***nez* 4.5 9 36

2018 **Quieto**, **Gran Corte,** Mendoza, Argentina *Cabernet Franc, Malbec* 6.25 12.5 50

2017 **Peñalolen,** Maipo, Chile *Cabernet Sauvignon* 6.75 13.5 54

2016 **Polkura,** Colchagua, Chile *Syrah* 6.5 13 52

2018 **Casas del Bosque,** Casablanca, Chile *Pinot Noir* 7 14 56

2015 **Alto de la Ballena, Reserva,** Maldonado, Uruguay *Tannat, Viognier* 4.5 9 36

2019 **Domaine Vallot,** Côtes-du-Rhône, France *Grenache Blend* 6.75 13.5 54

2020 **Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon *Cabernet Blend* 6 12 48

**SHERRY**

**DRY 3oz bottle**

**Jarana,** Lustau, 750mL *Fino* 5 40

**Tradicion,** Bodegas Tradicion, 750mL *Fino* 9 72

**La Cigarrera,** 375mL *Manzanilla* 6.5 26

**Los Arcos,** Lustau, 750mL *Amontillado* 5 40

**Almacenista, ‘Gonzalez Obergon’,** Lustau, 500mL *Manzanilla Amontillada* 11 66

**Carlos VII,** Alvear, 375mL *Amontillado* 12 48

**Península,** Lustau, 750mL *Palo Cortado* 8 64

**15 Años,** El Maestro Sierra, 375mL *Oloroso* 9 36

**Marques de Poley**, Toro Albala, 375mL *Oloroso* 8.5 51

**SWEET 3oz bottle**

**East India Solera,** Lustau, 750mL *Oloroso Dulce* 8.5 68

**Nectar**, Gonzalez Byass, 375mL *Pedro Ximénez* 9 36

**Toro Albala,** 1988, 375mL *Pedro Ximénez* 20 80

**Solera 1927,** Alvear, 375mL *Pedro Ximénez* 14 56

**Añada,** Alvear, 2011, 375mL *Pedro Ximénez* 60

**WINE FLIGHTS**3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut13.5

Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Abisso / Biográfico16

Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Finca L’Argatá17.5

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

**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

**BEER**

**DRAFT 7oz 14oz**

DC Brau, Pilsner – D.C. 4 8

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**

Clausthaler, Non-Alcoholic – Germany 5

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

Troegs, Dreamweaver Wheat -PA 7

Estrella Damm, Inedit -Spain 9.5

Atlas, Ponzi 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