

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Segovia Dry-cured Spanish ham	FRESH MAHÓN Minorca Semi-soft, cow's milk cheese	CHORIZO SORIA United States Dry-Cured pork sausage, smoky & garlicky	JAMÓN MANGALICA Segovia Cured Hungarian pig	14
SALCHICHÓN DE VIC Catalonia Dry-cured pork sausage with peppercorns	VALDEÓN Castile y León Cow & goat's milk blue cheese, tangy & spicy	IDIAZÁBAL Basque Smoked raw sheep's cheese, nutty & robust	APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	26
SOBRASADA Mallorca Soft, spreadable chorizo	TETILLA Galicia Mild, buttery cow's milk cheese, soft & creamy	IBORES Extremadura Semi-firm raw goat's cheese rubbed with pimentón		
DRUNKEN GOAT Murcia Semi-soft goat's milk soaked in red wine	DÉLICE DE BOURGOGNE Burgundy, France Triple cream cow's milk cheese, rich & buttery	CHORIZO PICANTE United States Spicy, dry cured pork sausage		
	6-MONTH MANCHEGO La Mancha Firm, cured sheep's milk, sharp & piquant	FUET Catalonia Dry-cured pork sausage		

TAPAS

PIQUILLO HUMMUS Oregano, Pita	9	PULPO A LA GALLEGA Celery, Red Onions, Potatoes	15.5
CHAMPIÑONES A LA PLANCHA Mushrooms, Salsa Verde	11	GAMBAS AL AJILLO Guindilla Pepper, Olive Oil, Garlic	9.5
EGGPLANT CAPONATA Sweet Pepper, Parsley, Basil	5.5	MUSSELS AL DIABLO* Lobster Broth, Spicy Tomato	13
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	SEARED SEA SCALLOPS Red Pepper Coulis	18.5
GRILLED ASPARAGUS Almond Romesco	9	GRILLED PRAWNS Red Chimichurri	12
BROCCOLINI Truffle Vinaigrette	9	TRUFFLED BIKINI Jamón Serrano, San Simón	8.5
WHIPPED SHEEP'S CHEESE Truffle Honey	9.5	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
CORN CAZUELA Piquillo Peppers, Sumac Crema	8.5	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	HANGER STEAK* Truffle Vinaigrette	12.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	STEAK PAILLARD* Pepper Vinaigrette, Frites	14.5
BLISTERED SHISHITO PEPPERS Lime, Sea Salt	8.5	MORCILLA & POTATOES Saffron Aioli	8.5
BOQUERONES Parsley, Garlic	8	GRILLED PORK BELLY Pickled Fennel & Onions	10.5
TROUT A LA PLANCHA Salsa Verde	10.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
SALMON CRUDO Parsley, Capers, Onions, Pepper Croutons	11.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8

SALADS

ENSALADA MIXTA Little Gem Lettuce, Olives, Onions, Tomatoes	9
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 Broccolini, Carrots, Chickpeas, Garlic Aioli	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
CREPAS WITH SEASONAL FRUIT Citrus Cream, Bosc Pears, Pistachios	8
OLIVE OIL CAKE Sea Salt	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	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	Xarel-lo Blend	4.75	9.5 38
2018	AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13 52
2019	Caves São João, Brut Rosé, Bairrada, Portugal	Baga 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	Mencia	5	10 40
2019	Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9 36
2020	Lafage, 'Miraflores', 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	Mencia	6.75	13.5 54
2019	La Fanfarria, Asturias, Spain	Mencia, 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 Ximénez	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 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

GRENAACHE (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

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
Hayman's London Dry Gin 14.5

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

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,
District Made Vodka, Peach Nectar,
Lemon, Grapefruit Bitters 12.5 50

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
Mahou, Cingo Estrellas, Lager –Spain 7.5
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
Goose Island, Matilda Belgian Style Ale – IL 13
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