

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

FUET

Catalonia
Dry-cured pork sausage

CHORIZO SORIA

United States
Dry-Cured pork sausage, smoky & garlicky

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

DRUNKEN GOAT

Murcia
Semi-soft goat's milk soaked in red wine

TETILLA

Galicia
Mild, buttery cow's milk cheese, soft & creamy

IBORES

Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

IDIAZÁBAL

Basque
Smoked raw sheep's cheese, nutty & robust

6-MONTH MANCHEGO

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

DÉLICE DE BOURGOGNE

Burgundy, France
Triple cream cow's milk cheese, rich & buttery

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

APERITIVO BOARD

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

14

26

TAPAS

PIQUILLO HUMMUS

Oregano, Pita

9

TROUT A LA PLANCHA

Salsa Verde

10.5

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

GRILLED PRAWNS

Red Chimichurri

12

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

GRILLED ASPARAGUS

Almond Romesco

9

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SPICED CAULIFLOWER

Herbed Aioli

8.5

GRILLED CHICKEN THIGH

Harissa Yogurt, Lemon

9.5

BROCCOLINI

Garlic, Chili Flake, Lemon

9

BACON-WRAPPED DATES

Valdeón Mousse

8

CORN CAZUELA

Piquillo Peppers, Sumac Crema

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

MARINATED OLIVES

Pickled Vegetables, Garlic, Citrus, Thyme

5

HANGER STEAK*

Truffle Vinaigrette

12.5

POTATO TORTILLA

Chive Sour Cream

7

STEAK PAILLARD*

Pepper Vinaigrette, Frites

14.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

GRILLED PORK BELLY

Pickled Fennel & Onions

10.5

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

BOQUERONES

Parsley, Garlic

8

MORCILLA & POTATOES

Saffron Aioli

8.5

MUSSELS AL DIABLO*

Lobster Broth, Spicy Tomato

13

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

SALMON CRUDO

Parsley, Capers, Onions, Pepper Croutons

11.5

SALADS

ENSALADA MIXTA

Little Gem Lettuce, Olives, Onions, Tomatoes

9

CELERY HEARTS & WATERMELON RADISH

Apple Saffron Vinaigrette

8.5

ROASTED BEETS

Spiced Pepitas, Valdeón, Sherry-Balsamic

8.5

LARGE PLATES

CHICKEN PIMENTOS

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, 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, Strawberries, Pistachios

8

OLIVE OIL CAKE

Sea Salt

9

BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

CHEF AARON DANIELS & JASON DUFFY

*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
2021 Mila, Rías Baixas, Spain	Albariño	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2020 Menade, Rueda, Spain	Verdejo	6	12	48
2019 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 Avinyó, Petillant, Penedès, Spain	Muscat Blend	5	10	40
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca	4.5	9	36
2018 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
2021 Aylin, San Antonio, Chile	Sauvignon Blanc	5	10	40
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2019 Marcel Couturier, Mâcon-Loché, France	Chardonnay	7.25	14.5	58
2021 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
2020 Liquid Geography, Bierzo, Spain	Mencia	5	10	40
2021 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
2019 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
2019 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
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	4.75	9.5	38
2020 La Vinyeta, Bongo*, Emporda, Spain	Monastrell	4.5	9	36
2018 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.25	8.5	34
2019 Camino de Navaherreros, Sierra de Gredos, Spain	Garnacha	6	12	48
2020 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
2016 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
2019 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2018 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	Tannat, Viognier	4.5	9	36
2020 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

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

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

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
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