

# 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

### CABRA ROMERO

Murcia  
Goat's milk cheese coated with rosemary

### 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

### CHAMPIÑONES A LA PLANCHA

Mushrooms, Salsa Verde

11

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

### EGGPLANT CAPONATA

Sweet Pepper, Parsley, Basil

5.5

### GRILLED ASPARAGUS

Almond Romesco

9

### SPICED CAULIFLOWER

Herbed Aioli

8.5

### BROCCOLINI

Garlic, Chili Flake, Lemon

9

### CORN CAZUELA

Piquillo Peppers, Sumac Crema

8.5

### MARINATED OLIVES

Pickled Vegetables, Garlic, Citrus, Thyme

5

### POTATO TORTILLA

Chive Sour Cream

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

8.5

### ROASTED BABY CARROTS

Cumin, Garlic

9.5

### ROMANO BEANS

Tomatoes, Shallots

8.5

### BOQUERONES

Parsley, Garlic

8

### SALMON CRUDO

Parsley, Capers, Onions, Pepper Croutons

11.5

### MUSSELS AL DIABLO\*

Lobster Broth, Spicy Tomatoes

13

### SWORDFISH A LA PLANCHA

Salsa Verde

13.5

### PULPO A LA GALLEGA

Celery, Red Onions, Potatoes

15.5

### GRILLED PRAWNS

Red Chimichurri

12

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### GRILLED CHICKEN THIGH

Harissa Yogurt, Lemon

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### HANGER STEAK\*

Truffle Vinaigrette

12.5

### STEAK PAILLARD\*

Pepper Vinaigrette, Frites

14.5

### GRILLED PORK BELLY

Mojo Rojo

10.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### MORCILLA & POTATOES

Saffron Aioli

8.5

### 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

### HEIRLOOM TOMATOES

Basil, Idiazábal

10.5

## LARGE PLATES

### CHICKEN PIMIENTOS

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, Calamari

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

### TORTA DE SANTIAGO

Almonds, Lemon

8.5

## CHEFS 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                           | <i>Xarel-lo Blend</i> | 4.75 | 9.5 | 38     |
| 2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain | <i>Macabeo Blend</i>  | 6.5  | 13  | 52     |
| 2019 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     |
| 2019 Pinord, Diorama, Penedès, Spain                    | <i>Xarel-lo</i>            | 4.75 | 9.5  | 38     |
| 2021 Avinyó, Petillant, Penedès, Spain                  | <i>Muscat Blend</i>        | 5    | 10   | 40     |
| 2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain       | <i>Garnacha Blanca</i>     | 4.5  | 9    | 36     |
| 2018 Mestizaje Blanco, El Terrerazo, Spain              | <i>Merseguera Blend</i>    | 5.75 | 11.5 | 46     |
| 2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain | <i>Palomino</i>            | 6.25 | 12.5 | 50     |
| 2019 Capítulo 7, Mendoza, Argentina                     | <i>Pedro Ximénez</i>       | 4.75 | 9.5  | 38     |
| 2021 Aylin, San Antonio, Chile                          | <i>Sauvignon Blanc</i>     | 5    | 10   | 40     |
| 2021 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     |
| 2019 Marcel Couturier, Mâcon-Loché, France              | <i>Chardonnay</i>          | 7.25 | 14.5 | 58     |
| 2021 Iniceri, 'Abisso', Sicily, Italy                   | <i>Catarratto</i>          | 5.5  | 11   | 44     |
| 2020 Leitz, Feinherb, Rheingau, Germany                 | <i>Riesling</i>            | 5.25 | 10.5 | 42     |
| 2020 L'Alpage, Mont-sur-Rolle, Switzerland              | <i>Chasselas</i>           | 6.5  | 13   | 52     |

## ROSÉ & SKIN CONTACT

|  |                        | 3oz  | 6oz  | bottle |
|--|------------------------|------|------|--------|
| 2020 Liquid Geography, Bierzo, Spain                       | <i>Mencia</i>          | 5    | 10   | 40     |
| 2021 Familia Schroeder, Saurus, Patagonia, Argentina       | <i>Pinot Noir</i>      | 4.5  | 9    | 36     |
| 2020 Lafage, 'Miraflores', Roussillon, France              | <i>Mourvedre Blend</i> | 6.25 | 12.5 | 50     |
| 2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain | <i>Malvar, Airén</i>   | 5    | 10   | 40     |

## RED

|   |                               | 3oz  | 6oz     | bottle |
|---|-------------------------------|------|---------|--------|
| 2017 Nucerro, Reserva, Rioja, Spain                         | <i>Tempranillo</i>            | 6.5  | 13      | 52     |
| 2019 La Maldita, Rioja, Spain                               | <i>Garnacha</i>               | 4.25 | 8.5     | 34     |
| 2020 Bodegas Lanzaga, LZ, Rioja Spain                       | <i>Tempranillo</i>            | 6    | 12      | 48     |
| 2019 Bardos, Romántica, Ribera del Duero, Spain             | <i>Tempranillo</i>            | 5.75 | 11.5    | 46     |
| 2021 Le Naturel, Navarra, Spain                             | <i>Garnacha</i>               | 4.5  | 9       | 36     |
| 2020 Azul y Garanza, Navarra, Spain                         | <i>Tempranillo</i>            | 4.25 | 8.5 (L) | 48     |
| 2019 César Marquez Pérez, Parajes, Bierzo, Spain            | <i>Mencia</i>                 | 6.75 | 13.5    | 54     |
| 2019 La Fanfarria, Asturias, Spain                          | <i>Mencia, Albarín Negro</i>  | 6    | 12      | 48     |
| 2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain        | <i>Garnacha</i>               | 8.5  | 17      | 68     |
| 2019 Sotabosc, Montsant, Spain                              | <i>Garnacha, Cariñena</i>     | 6    | 12      | 48     |
| 2020 Vins de Pedra, Negre de Folls, Conca de Barberá        | <i>Trepát Blend</i>           | 4.75 | 9.5     | 38     |
| 2020 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     |
| 2019 Camino de Navaherreros, Sierra de Gredos, Spain        | <i>Garnacha</i>               | 6    | 12      | 48     |
| 2020 Uva de Vida, Biográfico, Toledo, Spain                 | <i>Tempranillo, Graciano</i>  | 6.5  | 13      | 52     |
| 2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain            | <i>Bobal</i>                  | 5.25 | 10.5    | 42     |
| 2016 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     |
| 2019 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     |
| 2019 Casas del Bosque, Casablanca, Chile                    | <i>Pinot Noir</i>             | 7    | 14      | 56     |
| 2018 Alto de la Ballena, Reserva, Maldonado, Uruguay        | <i>Tannat, Viognier</i>       | 4.5  | 9       | 36     |
| 2020 Domaine Vallot, Côtes-du-Rhône, France                 | <i>Grenache Blend</i>         | 6.75 | 13.5    | 54     |
| 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>             | 6.5 | 26     |
| 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

**GRENAÇHE (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  
Redemption Rye, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

**LAIRD'S WAY** 15  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumatato 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

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

# 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  
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  
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