

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 & Goat'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

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

IDIAZÁBAL

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

JAMÓN MANGALICA

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

DUCK PROSCIUTTO

New York, US
Moulted Dark Breast. Spiced, Tender,
Sweet

APERITIVO BOARD

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

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

CHAMPIÑONES A LA PLANCHA

Mushrooms, Salsa Verde

11

CORN CAZUELA

Sumac Crema

9

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPICED CAULIFLOWER

Herb Aioli

8.5

BROCCOLINI

Garlic, Chili Flakes, Lemon

9

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

8.5

ROASTED BEETS

Sheep's Cheese, Oregano

9

ROASTED CARROTS

Cumin, Garlic

9.5

GRILLED ZUCCHINI

Tomato Chutney, Rosemary

8.5

MUSHROOM CROQUETAS

Herbed Aioli

9

ROMA BEANS

Romesco

8.5

BURATTA

Peach, Mint

13

WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

PIQUILLO HUMMUS

Oregano, Pita

9

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

MUSSELS AL DIABLO

Lobster Broth, Spicy Tomatoes

13

BOQUERONES

Pea Shoots, Piquillos

8

SALMON CRUDO*

Parsley, Capers, Onions, Pepper Croutons

11.5

PULPO A LA PLANCHA

Three-Bean Salad

15.5

SWORDFISH A LA PLANCHA

Salsa Verde, Quinoa Salad

12

CRABCAKES

Chipotle Aioli

15

SEARED SEA SCALLOPS

Corn Salad

18

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

GRILLED CHICKEN THIGH

Harissa Yogurt, Lemon

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

ROASTED WILD BOAR RIBS

Coleslaw, Pimentón

18.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

GRILLED PORK PINTXOS

Aji Verde

10

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

HANGER STEAK

Truffle Vinaigrette, Socca

18.5

LAMB MERGUEZ

Hummus

14.5

GRILLED PORK BELLY

Scallion Mojo Verde

10.5

BEEF CHEEKS

Fingerlings, Gremolata

17.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

HEIRLOOM TOMATOES

Basil, Idiazábal

9.5

WATERMELON SALAD

Balsamic, Sheep's Cheese

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Broccolini, Lemon

26

PAELLA VERDURAS

Zucchini, Chickpeas, Corn, Carrots, Aioli

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

28 / 56 / 98

PAELLA SALVAJE

Chorizo, Gaucho Sausage, Pork Belly, Chickpeas

28 / 56 / 98

SQUID INK FIDEOS

Calamari, Pickled Red Onions, Salsa Verde

15.5 / 31 / 62

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Chorizo Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

CREPAS WITH SEASONAL FRUIT

Strawberries, Toasted Pistachios

8

OLIVE OIL CAKE

Sea Salt

9

BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

CHURROS

Champurrado

8

TORTA DE SANTIAGO

Almonds, Peach

9.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CHEF AARON DANIELS | CHEF 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 | Xarel-lo Blend | 4.75 | 9.5 | 38 |
| 2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain | Macabeo Blend | 6.5 | 13 | 52 |
| 2020 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 | 12.50 | 50 |
| 2020 Menade, Rueda, Spain | Verdejo | 6 | 12 | 48 |
| 2021 Le Naturel, Navarra, Spain | Garnacha Blanca | 5 | 10 | 40 |
| NV Pinord, Diorama, Penedès, Spain | Xarel-lo | 4.75 | 9.5 | 38 |
| 2021 Orto Vins, Les Argiles, Montsant, Spain | Macabeo | 7 | 14 | 56 |
| 2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain | Palomino | 6.25 | 12.5 | 50 |
| 2021 Asnella, Vinho Verde, Portugal | Arinto, Loureiro | 5 | 10 | 40 |
| 2020 Capítulo 7, Mendoza, Argentina | Pedro Ximénez | 4.75 | 9.5 | 38 |
| 2022 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 |
| 2021 Iniceri, 'Abisso', Sicily, Italy | Catarratto | 5.5 | 11 | 44 |
| 2021 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 | Mencía | 5 | 10 | 40 |
| 2021 Familia Schroeder, Saurus, Patagonia, Argentina | Pinot Noir | 4.5 | 9 | 36 |
| 2021 Christophe Avi, Agenais, France | Cabernet Sauvignon | 5.5 | 11 | 44 |
| 2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain | Malvar, Airén | 5 | 10 | 40 |

RED

| | | 3oz | 6oz | bottle |
|---|------------------------|------|---------|--------|
| 2018 Nucerro, Reserva, Rioja, Spain | Tempranillo | 6.5 | 13 | 52 |
| 2020 Pedro Gonzalez Mittelbrunn, Castilla y Leon, Spain | Prieto Picudo | 4.5 | 9 | 36 |
| 2019 Bardos, Romántica, Ribera del Duero, Spain | Tempranillo | 6 | 12 | 48 |
| 2021 Glup Glup, Carineña, Spain | Garnacha | 4.5 | 9 | 36 |
| 2020 Azul y Garanza, Navarra, Spain | Tempranillo | 4.25 | 8.5 (L) | 48 |
| 2020 César Marquez Pérez, Parajes, Bierzo, Spain | Mencía | 6.75 | 13.5 | 54 |
| 2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain | Garnacha | 8.5 | 17 | 68 |
| 2019 Sotabosc, Montsant, Spain | Garnacha, Cariñena | 6 | 12 | 48 |
| 2018 Coster dels Olivers, Priorat, Spain | Carinena, Garnacha | 7.5 | 15 | 60 |
| 2021 Vins de Pedra, Negre de Folls, Conca de Barberá | Trepat Blend | 4.75 | 9.5 | 38 |
| 2022 La Vinyeta, Bongo*, Emporda, Spain | Monastrell | 4.5 | 9 | 36 |
| 2018 Primitivo Quiles, Cono 4, Alicante, Spain | Monastrell | 4.25 | 8.5 | 34 |
| 2020 Peninsula, Vino de Montaña, Sierra de Gredos, Spain | Garnacha, Pinuela | 6.5 | 13 | 52 |
| 2020 Uva de Vida, Biográfico, Toledo, Spain | Tempranillo, Graciano | 6.5 | 13 | 52 |
| 2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain | Bobal | 5.25 | 10.5 | 42 |
| 2018 Fontes Cunha, 'Mondeco', Dão, Portugal | Touriga National Blend | 3.5 | 7 | 28 |
| 2021 Earth First, Classic, Mendoza, Argentina | Malbec | 4.5 | 9 | 36 |
| 2018 Belinda, Mendoza, Argentina – served chilled | Bonarda, Pedro Ximénez | 4.5 | 9 | 36 |
| 2020 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 |
| 2020 Casas del Bosque, Casablanca, Chile | Pinot Noir | 7 | 14 | 56 |
| 2018 Alto de la Ballena, Classico, Maldonado, Uruguay | Tannat, Viognier | 4.5 | 9 | 36 |
| 2021 Domaine Vallot, Côtes-du-Rhône, France | Grenache Blend | 7 | 14 | 56 |
| 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 | 8 | 32 |
| 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

GRENAICHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Domaine Vallot 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

BEES & 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

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 three of Spain's most iconic regions 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordes Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉ glass carafe
São João Brut Rosé, Lillet Rosé, 12.5 50
District Made Vodka, Peach Nectar, Lemon,
Grapefruit Bitters

BEER

DRAFT caña doble
Peroni, Lager – Italy 4 8
Port City, Optimal Wit - D.C. 4 8
DC Brau, The Corruption IPA – D.C. 4.25 8.5
Right Proper, Raised by Wolves IPA – D.C. 4.25 8.5

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic, CT 7
Heineken, Light – Holland 7.5
Mahou, Cingo Estrellas, Lager –Spain 8
Pabst Blue Ribbon (16oz.) –IL 6
Estrella Damm, Daura Gluten-Free Lager – Spain 8.5
Atlas, Blood Orange Gose – D.C. 8
Dogfish Head, Namaste Witbier – DE 7.5
Old Ox, Golden Ox- VA 8.5
Avery, Island Rascal, Passion Fruit Witbier –CO 8.5
Estrella Damm, Inedit – Spain 11
Troegs, Dreamweaver Wheat -PA 7
Atlas, Ponzi IPA – D.C. 8.5
RAR, Nanticoke Nectar IPA – MD 8.5
Flying Dog, The Truth Imperial IPA- MD 8
Allagash, Tripel Reserve – MN 11
Guinness, Pub Draft Stout (14.9oz) – Ireland 9
The Duck-Rabbit, Milk Stout – NC 7.5
Duclaw, Sweet Baby Jesus Porter – MD 7
Old Ox, Black Ox Rye Porter – VA 9

CIDERS
Isastegi, Sagardo Natural Cider (750mL) – Spain 28
Moonlight, Them Little Apples Cider – NH 9.5