

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

RED KURI SQUASH SOUP

Pepitas, Pimentón Oil

8

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

CHAMPIÑONES A LA PLANCHA

Mushrooms, Salsa Verde

11

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

BRUSSELS SPROUTS

White Balsamic

9

DELICATA SQUASH

Sheep's Cheese

8

MUSHROOM CROQUETAS

Herbed Aioli

9

BURATTA

Peach, Mint

13

WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

PIQUILLO HUMMUS

Oregano, Pita

9

BARBERELLA EGGPLANT

Ricotta, Honey

8

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

Beluga Lentils, Cauliflower

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 Glaze

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

PAELLA VERDURAS

Squash, Chickpeas, Brussels, 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, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

CREPAS WITH SEASONAL FRUIT

Pears, Spiced Walnuts

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
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	Trepal 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, Vño 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

GRENACHE (ON THE ROCKS) Le Naturel / Vño 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

BEEES & 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

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 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
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