

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DUCK PROSCIUTTO New York, US Moultard Dark Breast. Spiced, Tender, Sweet	12.5
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy		
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicy	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity		

TAPAS

RED KURI SQUASH SOUP Pepitas, Pimentón Oil	8	BOQUERONES Pea Shoots, Piquillos	8
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	SALMON CRUDO* Parsley, Capers, Onions, Pepper Croutons	11.5
CHAMPIÑONES A LA PLANCHA Mushrooms, Salsa Verde	11	PULPO A LA PLANCHA Three-Bean Salad	15.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	SWORDFISH A LA PLANCHA Salsa Verde, Quinoa Salad	12
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	CRABCAKES Chipotle Aioli	15
SPICED CAULIFLOWER Herb Aioli	8.5	SEARED SEA SCALLOPS Beluga Lentils, Cauliflower	18
BROCCOLINI Garlic, Chili Flakes, Lemon	9	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
BLISTERED SHISHITO PEPPERS Lime, Sea Salt	8.5	GRILLED CHICKEN THIGH Harissa Yogurt, Lemon	9.5
ROASTED BEETS Sheep's Cheese, Oregano	9	BACON-WRAPPED DATES Valdeón Mousse	8
ROASTED CARROTS Cumin, Garlic	9.5	TRUFFLED BIKINI Jamón Serrano, San Simón	9
BRUSSELS SPROUTS White Balsamic	9	ROASTED WILD BOAR RIBS Coleslaw, Pimentón Glaze	18.5
BARBERELLA EGGPLANT Ricotta, Honey	8	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
MUSHROOM CROQUETAS Herbed Aioli	9	GRILLED PORK PINTXOS Aji Verde	10
DELICATA SQUASH Sheep's Cheese	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
BURATTA Peach, Mint	13	HANGER STEAK Truffle Vinaigrette, Socca	18.5
WHIPPED SHEEP'S CHEESE Truffle Honey	9.5	LAMB MERGUEZ Hummus	14.5
PIQUILLO HUMMUS Oregano, Pita	9	GRILLED PORK BELLY Scallion Mojo Verde	10.5
POTATO TORTILLA Chive Sour Cream	7	BEEF CHEEKS Fingerlings, Gremolata	17.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	SPICED BEEF EMPANADAS Red Pepper Sauce	8
MUSSELS AL DIABLO Lobster Broth, Spicy Tomatoes	13	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
half / full / double	
PAELLA VERDURAS Squash, Chickpeas, Brussels, Carrots, Aioli	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

NV	BarCava, Brut, Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2021	AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	4.75	9.5	38
2020	Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.5	13	52

WHITE

2021	Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2021	Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.50	48
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

2020	Liquid Geography, Bierzo, Spain	Mencía	3oz	6oz	bottle
2021	Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	40
2021	Christophe Avi, Agenais, France	Cabernet Sauvignon	5.5	11	36
2019	Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	44

RED

2018	Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Pedro Gonzalez Mittelbrunn, Castilla y Leon, Spain	Prieto Picudo	6.5	13	52
2019	Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	4.5	9	36
2021	Glup Glup, Carineña, Spain	Garnacha	6	12	48
2020	Azul y Garanza, Navarra, Spain	Tempranillo	4.5	9	36
2020	César Marquez Pérez, Parajes, Bierzo, Spain	Tempranillo	4.25	8.5	(L) 48
2019	Sotabosc, Montsant, Spain	Mencía	6.75	13.5	54
2018	Coster dels Olivers, Priorat, Spain	Garnacha, Cariñena	6	12	48
2021	Vins de Pedra, Negre de Folls, Conca de Barberá	Carinena, Garnacha	7.5	15	60
2022	La Vinyeta, Bongo*, Emporda, Spain	Trepat Blend	4.75	9.5	38
2018	Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.5	9	36
2020	Peninsula, Vino de Montaña, Sierra de Gredos, Spain	Monastrell	4.25	8.5	34
2020	Uva de Vida, Biográfico, Toledo, Spain	Garnacha, Pinuela	6.5	13	52
2021	Bodegas Ponce, Clos Lojen, Manchuela, Spain	Tempranillo, Graciano	6.5	13	52
2018	Fontes Cunha, ‘Mondeco,’ Dão, Portugal	Bobal	5.25	10.5	42
2021	Earth First, Classic, Mendoza, Argentina	Touriga National Blend	3.5	7	28
2018	Belinda, Mendoza, Argentina – served chilled	Malbec	4.5	9	36
2020	Quieto, Gran Corte, Mendoza, Argentina	Bonarda, Pedro Ximénez	4.5	9	36
2018	Peñalolen, Maipo, Chile	Cabernet Franc, Malbec	6.25	12.5	50
2018	Polkura, Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2020	Casas del Bosque, Casablanca, Chile	Syrah	6.5	13	52
2018	Alto de la Ballena, Classico, Maldonado, Uruguay	Pinot Noir	7	14	56
2021	Domaine Vallot, Côtes-du-Rhône, France	Tannat, Viognier	4.5	9	36
2020	Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Grenache Blend	7	14	56
		Cabernet Blend	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	Fino	5	40
La Cigarrera, 375mL	Manzanilla	9	72
Los Arcos, Lustau, 750mL	Amontillado	8	32
Almacenista, ‘Gonzalez Obergon’, Lustau, 500mL	Manzanilla Amontillada	5	40
Carlos VII, Alvear, 375mL	Amontillado	11	66
Península, Lustau, 750mL	Palo Cortado	12	48
15 Años, El Maestro Sierra, 375mL	Oloroso	8	64
Marques de Poley, Toro Albala, 375mL	Oloroso	9	36
		8.5	51

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	8.5	68
Toro Albala, 1988, 375mL	Pedro Ximénez	9	36
Solera 1927, Alvear, 375mL	Pedro Ximénez	20	80
Añada, Alvear, 2011, 375mL	Pedro Ximénez	14	56
	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 / 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

TYGRA	13
	Cachaça, Quevedo White Port, Ginger Beer,
	Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS	13
	Libélula Joven Tequila, Lustau Palo Cortado
	Lemon, Agave, Nutmeg

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

CIDERS

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