

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

MUSSELS AL DIABLO*

Lobster Broth, Spicy Tomato

13

CHAMPIÑONES A LA PLANCHA

Mushrooms, Salsa Verde

11

SWORDFISH A LA PLANCHA

Salsa Verde

13.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

PULPO A LA GALLEGA

Celery, Red Onions, Potatoes

15.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

GRILLED PRAWNS

Red Chimichurri

12

EGGPLANT CAPONATA

Sweet Pepper, Parsley, Basil

5.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

SPICED CAULIFLOWER

Herbed Aioli

8.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

BROCCOLINI

Garlic, Chili Flake, Lemon

9

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

CORN CAZUELA

Piquillo Peppers, Sumac Crema

8.5

GRILLED CHICKEN THIGH

Harissa Yogurt, Lemon

9.5

MARINATED OLIVES

Pickled Vegetables, Garlic, Citrus, Thyme

5

BACON-WRAPPED DATES

Valdeón Mousse

8

POTATO TORTILLA

Chive Sour Cream

7

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

HANGER STEAK*

Truffle Vinaigrette

12.5

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

8.5

STEAK PAILLARD*

Pepper Vinaigrette, Frites

14.5

ROASTED BABY CARROTS

Cumin, Garlic

9.5

GRILLED PORK BELLY

Mojo Rojo

10.5

ROMANO BEANS

Tomato, Shallots

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

BOQUERONES

Parsley, Garlic

8

MORCILLA & POTATOES

Saffron Aioli

8.5

SALMON CRUDO

Parsley, Capers, Onions, Pepper Croutons

11.5

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

half / full / double

PAELLA VERDURAS

Broccolini, Carrots, Chickpeas, Garlic Aioli

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
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 Nacional Blend</i>	3.5	7	28
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2018 Belinda , Mendoza, Argentina – <i>served chilled</i>	<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

GRENA CHE (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, Cardamomo, 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,
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
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
Troegs, Dreamweaver Wheat -PA 7
Estrella Damm, Inedit – Spain 9.5
Atlas, Ponzi IPA – D.C. 7.5
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