

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SPÉCK
Alto Adige, Italy
Dry-cured, mildly smoked ham
Smoky & Sweet

SORIA
United States
Dry-cured pork sausage,
smoky & garlicky

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with
peppercorns

CHORIZO PICANTE
La Rioja
Smoky, mildly spicy,
dry-cured pork sausage

SOBRASADA
Mallorca
Spreadable chorizo, smokey

6-MONTH MANCHEGO
La Mancha
Firm, cured sheep's milk,
sharp & piquant

IDIAZABAL
Navarra
Smoked raw sheep's milk,
nutty & robust

VALDEÓN
Castilla-León
Cow and goat's milk blue cheese

DÉLICE DE BOURGOGNE
Burgundy, France
Soft-ripened triple cream cow's
milk cheese

DRUNKEN GOAT
Murcia
Semi-soft goat's milk cheese
soaked in red wine

SAN SIMON
Galicia
Semi-soft cow's milk cheese,
subtle smoke flavor

JAMON MANGALICA 12.00
Segovia
Cured Hungarian pig

APERITIVO BOARD 22.00
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks
*Marinated Olives, Patatas Bravas,
Piquillo Peppers, Chorizo Blanco,
Serrano, Marcona Almonds,
Idiazabal, Marinated Mahón*

CHEFS
HUGO Saviñón
I WEI LUK

*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

TAPAS

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

MARINATED OLIVES 5.00
Garlic, Citrus, Chili Flake

SPINACH AND CHICKPEA CAZUELA 8.00
Cumin, Roasted Garlic

BABA GANOUSH 7.50
Pine Nuts, Crispy Pita

GRILLED ASPARAGUS 8.00
Romesco

TRUFFLE WHIPPED SHEEP'S CHEESE 8.50
Pimentón, Rustic Bread

CHAMPIÑONES 7.50
Parsley, Garlic

POTATO TORTILLA 6.00
Chive Sour Cream

BLISTERED SHISHITO PEPPERS 7.50
Sea Salt

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

BOQUERONES 6.00
Garlic, Parsley

KAMPACHI CRUDO 12.50
Sherry Lime Vinaigrette, Jalapeño

TROUT A LA PLANCHA 10.50
Salsa Verde

MUSSELS 11.00
White Wine, Tomato, Garlic

PULPO A LA GALLEGA 11.00
Potato, Red Onion, Celery

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

POLLO A LA PARILLA 8.00
Shishito Aioli

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

BACON-WRAPPED DATES 8.00
Manchego, Pimentón

MERGUEZ PINTXO 13.50
Tzatziki

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simón

MORCILLA MONTADITO 9.50
Chili goat cheese, pickled onion

NEW YORK STRIP STEAK* 12.50
Red Chimichurri

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

VALENCIA SALAD 8.00
Marinated Orange, Fennel, Arugula, Almonds

CUCUMBER SALAD 7.50
Red Onions, Lime, Radish, Espelet, Sea Salt

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED DORADE 25.50
Arugula, Pickled Onion

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Fingerling Potatoes, Roasted Garlic, Carrot,
Spring Onions, Charred Onion Crema

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawn, Clams, Mussels, Calamari

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Chorizo, Morcilla, Gaucho Sausage

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 6.50

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE 8.00
Luxardo Cherries

CREPAS WITH SEASONAL FRUIT 7.50
Dulce de Leche Cream, Hazelnuts

OLIVE OIL CAKE 8.00
Sea Salt

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain 8.5 34
 2016 Gramona, Gran Cuvée, Brut, Penedès, Spain 13 52
 2018 Caves São João, Rosé, Bruto, Bairrada, Portugal 12.5 50

MIMOSAS

Orange-Peach-Grapefruit 9
 Guava-Lavender-Lemon 9
 *mixers offered in 8oz carafe to accompany any bottle of bubbles 4

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain 10 40
 2018 Mourvedre Blend, Lafage, Côtes Catalanes, France 12.5 50

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Pazo Pental, Mila, Rías Baixas, Spain 12 48
 2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain 12.5 50
 2018 Viura, Azul y Garanza, Navarra, Spain 7.5 42
 2018 Xarel-lo, Pinord, Diorama, Penedès, Spain 9.5 38
 2019 Muscat Blend, Avinyó, Petillant, Penedès, Spain 40 40
 2018 Riesling, Von Winning, 'Winnings', Pfalz, Germany 12 48

MEDIUM | FRUITY | MINERAL

2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain 36 36
 2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal 10 40
 2019 Chenin Blanc, Vigneau-Chevreau, Silex, Vouvray, France 52 52
 2019 Sauvignon Blanc, Aylin, San Antonio, Chile 10.5 42
 2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy 10 40

FULL | RIPE | SPICE

2017 Albillo, Marañoses, Pizarana, Sierra de Gredos, Spain 54 54
 2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay 9 36
 2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay 50 50
 2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France 14.5 58

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain 8.5 34
 2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain 12.5 50
 2019 Garnacha, Le Naturel, Navarra, Spain 9 36
 2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain 48 48
 2019 Trepát Blend, Negre de Folls, Conca de Barberá, Spain 38 38
 2018 Pinot Noir, Casas del Bosque, Casablanca, Chile 12.5 50
 2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain 11.5 46
 2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France 12 48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain 12 48
 2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain 9.5 38
 2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain 8.5 34
 2017 Mencía, César Marquez, Parajes, Bierzo, Spain 54 54
 2018 Tempranillo, Los Conejos Malditos, Toledo, Spain 9 36
 2017 Tintilla, Vara y Pulgar, Cadiz, Spain 13 52
 2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal 7 28
 2019 Malbec, Earth First, Mendoza, Argentina 9 36

FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain 10.5 42
 2018 Tempranillo, Volver, La Mancha, Spain 12 48
 2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain 50 50
 2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain 13 52
 2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina 11.5 46
 2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile 12 48
 2016 Syrah, Polkura, Colchagua, Chile 13 52
 2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay 10.5 42

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 9/glass 30/Pitcher
 Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

GUNS & ROSÉS 12/glass 48/Pitcher
 São João Brut Rosé, Lillet Rosé, Blue Ridge Vodka, Peach Nectar, Lemon, Grapefruit Bitters

RICHMOND GIMLET 10
 Citadelle Gin, Lime, Mint

SUMMER STREET SLING 9.5
 Chamomile Infused 360 Vodka, Grapefruit, Lemon, Grapefruit & Peychaud's Bitters

GINTONIC 14
 Choice of: Fruit, Leaf, Flower, Root or Classic

EL MESTIZO 11
 Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

WHISKEY ROOT 10
 Four Roses Bourbon, Byrrh Quinquina, Ginger, Basil, Lemon

BOURBON SPICE RACK 13
 Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 16
 Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura Bitters

BEERS

DRAFT

	7oz	14 oz
Port City, Optimal Wit - D.C.	3.75	7.5
DC Brau, Public Pale Ale – D.C.	4	8
Flying Dog, Bloodline IPA - MD	4.25	8.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic – Germany	5
Mahou, Cinco Estrellas, Lager- Spain	7.5
Estrella Damm, Daura, Gluten-Free Lager – Spain	7.5
Heineken, Light – Holland	7.5
Pabst Blue Ribbon (16 oz.) – IL	5.5

WHEAT | FRUIT | SAISON

Old Ox, Golden Ox – VA	8.5
Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO	8.5

HOPPY | FLORAL | BITTER

Atlas, Ponzi IPA – D.C.	8
Flying Dog, The Truth Imperial IPA – MD	8
Founders, All Day IPA – MI	7

DARK | SPICED | STRONG

Allagash, Tripel Reserve – ME	10.5
Duclaw, Chocolate Peanut Butter Porter – MD	7
The Duck-Rabbit, Milk Stout – NC	7
Kentucky Ale, Bourbon Barrel Ale – KY	12

SOURS | CIDERS

Austin Eastciders, Original Dry Cider – TX	7
Prof. Fritz Briem, 1809 B. Weisse (500mL) – Germany	19
Pomarina Brut Sidra (750mL) – Spain	42



Check out our full wine list here by scanning this QR code