

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

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

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with peppercorns

SOBRASADA
Mallorca
Soft, spreadable chorizo

FUET
Catalonia
Dry-cured pork sausage

VALDEÓN
Castile y León
Cow & goat's milk blue cheese,
tangy & spicy

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

IDIAZÁBAL
Basque
Smoked raw sheep's cheese, nutty &
robust

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

FRESH MAHÓN
Minorca
Semi-soft, cow's milk cheese

IBORES
Extremadura
Semi-firm raw goat's cheese rubbed with
pimentón

SAN SIMÓN
Galicia
Smoked cow's milk, creamy & buttery

JAMÓN MANGALICA 12
Segovia
Cured Hungarian pig

APERITIVO BOARD 22
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

TAPAS

PIQUILLO HUMMUS 8
Oregano, Pita

CHAMPIÑONES A LA PLANCHA 8.5
Mushrooms, Salsa Verde

WHIPPED SHEEP'S CHEESE 9.5
Truffle Honey

EGGPLANT CAPONATA 5
Sweet Pepper, Parsley, Basil

ROASTED BEETS 8.5
Spiced Pepitas, Valdeón, Sherry-Balsamic

MARINATED OLIVES 5
Citrus, Garlic, Thyme

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onion, Lemon

HARICOT VERT 8
Roasted Shallots, Piquillo, Caper Vinaigrette

OLIVE OIL SQUASH SOUP 6.5
Sheep Cheese, Pepitas

ROASTED CAULIFLOWER 8.5
Garlic, Truffle Vinaigrette

POTATO TORTILLA 6
Chive Sour Cream

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

BLISTERED SHISHITO PEPPERS 9
Lemon, Sea Salt

GLAZED SQUASH CAZUELA 8
Cipollini Onion, Cranberry, Mint

BOQUERONES 8
Fennel, Green Apples, Parsley Emulsion

TROUT A LA PLANCHA 10.5
Salsa Verde

MUSSELS AL DIABLO* 11
Lobster Broth, Spicy Tomato

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

SALMON CRUDO 11.5
Parsley, Capers, Onion, Pepper Croutons

GRILLED CHICKEN THIGH 8.5
Harissa Yogurt, Lemon

BACON-WRAPPED DATES 8
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

MORCILLA & POTATOES 8.5
Saffron Aioli

HANGER STEAK* 12.5
Truffle Vinaigrette

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

TRUFFLED BIKINI 8.5
Jamón Serrano, San Simón

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

STEAK PAILLARD* 14.5
Pepper Vinaigrette, Frites

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

SALADS

ENSALADA MIXTA 8
Little Gem Lettuce, Olives, Onions, Tomatoes

CELERY HEARTS & WATERMELON RADISH 8.5
Arugula, Apple-Saffron Vinaigrette

WATERCRESS SALAD 7.5
Apples, Pecans, Manchego, Carrot Vinaigrette

LARGE PLATES

WHOLE ROASTED BRANZINO 26.5
Broccolini, Lemon

PAELLA VERDURAS half / full / double
16 / 32 / 64
Fall Squash, Carrots, Chickpeas, Aioli

PAELLA SALVAJE 24.5 / 49 / 98
Chorizo, Gaucho, Pork Belly, Chickpeas

PAELLA MARISCOS 24.5 / 49 / 98
Prawns, Mussels, Calamari, Clams

PARILLADA BARCELONA* 27 / 54 / 108
Steak, Chicken, Pork Loin, Gaucho

SQUID INK FIDEOS 15.5 / 31 / 62
Calamari, Pickled Red Onion, Salsa Verde

DESSERTS

BASQUE BURNT CHEESECAKE 8
Cardamom Apple Compote

CHOCOLATE CAKE 8
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 7.5
Citrus Cream, Bosc Pears, Pistachios

OLIVE OIL CAKE 8
Sea Salt

EXECUTIVE CHEF MOROU OUATTARA | SOUS CHEF 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

NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
2016 Gramona, Gran Cuvée, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	6.5	13	52

WHITE

		3oz	6oz	bottle
2019 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Azul y Garanza , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Menade, Rueda, Spain	Verdejo	5.5	11	44
2020 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2019 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2018 Celler del Roure, Cullerot , Valencia, Spain	<i>Malvasia Blend</i>	5.75	11.5	46
2018 Bodegas Maraños, Picarana , Sierra de Gredos, Spain	<i>Albillo</i>	6.75	13.5	54
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2020 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2018 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2014 Chéreau-Carré, Comte Leloup , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2017 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2016 Wegeler , Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 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

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	5.75	11.5	46
2019 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.25	10.5	42
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2019 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6	12	48
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea* , 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 Navaherros , Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2019 Los Conejos Malditos , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 Bodegas Ponce, La Casilla , Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2017 Vara y Pulgar , Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2018 Belinda , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6	12	48
2017 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.25	12.5	50
2016 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.5	9	36
2019 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache 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 Obregon,' Lustau, 500mL	<i>Amontillado</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, 750mL	<i>Pedro Ximénez</i>	9	72
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

GRENAACHE (ON THE ROCKS) Le Naturel / Camino de Navaherros / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / Belinda 15
High. Acid. Wines.



COCKTAILS

BEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

RICHMOND GIMLET 10
Greenall's Gin, Lime, Mint

DOS PENÍNSULAS 10
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

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

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
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 30
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé,
District Made Vodka, Peach Nectar,
Lemon, Grapefruit Bitters 12 48

BEER

DRAFT 7oz 14oz
Peroni, Lager – Italy 3.25 6.5
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
Estrella Damm, Daura Gluten-Free Lager – Spain 8
Pabst Blue Ribbon (16oz.) –IL 5.5
Dogfish Head, Namaste Witbier – DE 7.5
Old Ox, Golden Ox- VA 8
Avery, Liliko'i Kepolo, Passion Fruit Witbier–CO 8.5
Estrella Damm, Inedit – Spain 9.5
Atlas, Ponzi IPA – D.C. 7.5
RAR, Nanticoke Nectar IPA – MD 8
Flying Dog, The Truth Imperial IPA- MD 8
Allagash, Tripel Reserve – MN 11
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