

B A R C E L O N A

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SORIA CHORIZO
United States
Dry-cured pork sausage
w/ pimentón

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage
w/ peppercorns

CHORIZO PICANTE
United States
Spicy, dry cured pork sausage

FUET
Catalonia
Sweet, all-pork sausage, mild
spice

SOBRASADA
Mallorca
Soft Pork Sausage, Paprika

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

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

IDIAZÁBAL
Basque
Raw sheep's cheese, firm &
smoky

IBORES
Extremadura
Raw Goat Cheese, Semi- firm,
tangy & sharp

MANGALICA 12.00
Segovia
Cured Hungarian pig

APERITIVO BOARD 22.00
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

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

TAPAS

PAN CON TOMATE 4.50
Garlic, EVOO

PIQUILLO HUMMUS 7.50
Oregano

WHIPPED SHEEP'S CHEESE 8.50
Truffle Honey

FAVA BEAN DIP 9.00
Yogurt, Cucumber, Mint

CHAMPIÑONES A LA PLANCHA 8.50
Mushrooms, Salsa Verde

MARINATED OLIVES 5.00
Citrus, Garlic, Thyme

HEIRLOOM TOMATOES 9.00
Basil, EVOO, Sea Salt

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

ENGLISH PEAS 9.00
Onions, Piquillo Peppers

SUMMER SQUASH 7.00
Almond Romesco

EGGPLANT CAPONATA 5.00
Sweet Pepper, Parsley, Basil

GRILLED CORN 7.00
Dill, Spicy Crema

BLISTERED SHISHITO PEPPERS 9.00
Lemon, Sea Salt

GRILLED BROCCOLINI 8.50
Brown Butter, Chili Bread Crumbs

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

TROUT A LA PLANCHA 12.50
Salsa Verde

BOQUERONES 8.00
Fennel, Green Apple, Parsley Emulsion

PULPO A LA PLANCHA 11.00
Parsley Sauce

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

MORCILLA & POTATOES 8.50
Saffron Aioli

GRILLED PORK BELLY 9.50
Pickled Fennel & Onion

ALBONDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simón

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

NEW YORK STRIP* 12.50
Red Chimichurri

SALADS

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

CELERY HEARTS & WATERMELON RADISH 8.50
Arugula, Apple Saffron Vinaigrette

WATERMELON SALAD 7.50
Mint, Sheep's Cheese, Aleppo

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.50
Broccolini, Lemon

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Squash, Carrots, Corn, Aioli

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Morcilla, Gaucho,
Pork Belly, Chickpeas

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

SQUID INK FIDEOS 15.50 / 31.00 / 62.00
Calamari, Pickled Red Onion,
Salsa Verde

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
Steak, Chicken, Pork, Sausage

DESSERTS

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

FLAN CATALÁN 6.50

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 7.50
Citrus Cream, Strawberries, Pistachios

OLIVE OIL CAKE 8.00
Sea Salt

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Gramona, Gran Cuvée, Brut, Penedès, Spain		52
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	13	52

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 Tibouren, Clos Cibonne, Cru Classé, France		54
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France	12.5	50
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Mila, Rías Baixas, Spain	13	52
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain		50
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2019 Viognier, Pie de Palo, Mendoza, Argentina	6.5	26
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain	10	40

MEDIUM | FRUITY | MINERAL

2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2017 Rkatsiteli, Orgo, Kakheti, Georgia		48
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44
2016 Riesling, Wegeler, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13.5	54
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France		58

REDS

LIGHT | BERRIES | ELEGANT

2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain		48
2018 Garnacha, Le Naturel, Navarra, Spain	9	36
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		48
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepal Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	12.5	50
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France		48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain		52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal		28
2019 Malbec, Earth First, Mendoza, Argentina	9	36

FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain		44
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2016 Syrah, Polkura, Colchagua, Chile	13	52

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE

Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar	9/glass	30/Pitcher
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GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé, District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12/glass	48/Carafe
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SUMMER STREET SLING

Chamomile Infused Tito's Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's		10
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BARCELONA GINTONICS

Choice of: Fruit, Leaf, Flower, Root or Classic		14
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RICHMOND GIMLET

Greenall's Gin, Lime, Mint		9
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TYGRA

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

Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg		10
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WHISKEY ROOT

Four Roses Bourbon, Byrrh Quinquina, Ginger, Basil, Lemon Juice		10
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BOURBON SPICE RACK

Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		12
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SMOKED SHERRY MANHATTAN

Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry		15
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BEERS

DRAFT

Peroni, Lager – Italy	7oz	14 oz
Port City, Optimal Wit – D.C.	3.75	7.5
DC Brau, The Corruption IPA – D.C.	3.75	7.5
3 Stars, Peppercorn Saison – D.C.	4	8
	3.75	7.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic – Germany		5
Estrella Damm, Daura Gluten-Free Lager – Spain		8
Heineken, Light – Holland		7
Mahou, Cinco Estrellas, Lager- Spain		7.5
Pabst Blue Ribbon (16oz.) –IL		5.5

WHEAT | FRUIT | SAISON

Dogfish Head, Namaste Witbier – DE		7.5
Estrella Damm, Inedit – Spain		9.5
Old Ox, Golden Ox- VA		8
Avery, Liliko'i Kepolo, Passion Fruit Witbier –CO		8.5
Troegs, Dreamweaver Wheat – PA		7

HOPPY | FLORAL | BITTER

Atlas, Ponzi IPA – D.C.		7.5
Flying Dog, The Truth Imperial IPA – MD		8
RAR, Nanticoke Nectar IPA – MD		8

DARK | SPICED | STRONG

Allagash, Tripel Reserve – MN		11
Duclaw, Sweet Baby Jesus Porter – MD		7
Guinness, Pub Draft Stout (14.9oz) – Ireland		8
The Duck-Rabbit, Milk Stout – NC		7.5

SOURS | CIDERS

Austin Eastciders, Original Dry Cider – TX		7
Isastegi, Sagardo Natural Cider (750mL) – Spain		28



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