

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### FUET

Catalonia  
Mild, dry-cured pork sausage

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with  
peppercorns

### CHORIZO BLANCO

United States  
Dry-cured pork sausage & garlic

### SOBRASADA

Mallorca  
Spreadable chorizo

### SORIA

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

### 6-MONTH AGED MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

### CHORIZO PICANTE

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

### VALDEÓN

Castilla-León  
Cow and goat's milk blue cheese

### DRUNKEN GOAT

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

### IDIAZÁBAL

Navarra  
Smoked raw sheep's milk,  
nutty & robust

### MARINATED MAHÓN

Minarco  
Semi-soft cow's milk cheese,  
mild & nutty

### APERITIVO BOARD

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

*Marinated Olives, Marcona Almonds,  
Patatas Bravas, Piquillo Peppers,  
Assorted Meats and Cheeses*

22

### JAMON MANGALICA

Segovia  
Cured Hungarian pig

14

## TAPAS

### MARCONA ALMONDS

Sea Salt

5

### TROUT A LA PLANCHA

Salsa Verde

10.5

### MARINATED OLIVES

Garlic, Citrus, Chili Flakes, Pickled Vegetables

5

### MUSSELS

White Wine, Tomato, Garlic

12

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

### GRILLED PULPO

Chickpea Salad

15.5

### CHAMPIÑONES

Parsley, Garlic

8.5

### GRILLED SALMON

Pickled Fennel, Arugula

13.5

### ROASTED BUTTERNUT SQUASH

Honey, Black Pepper, Ricotta, Pepitas

8.5

### BACON - WRAPPED DATES

Manchego, Pimentón

8

### CONFIT PIQUILLO PEPPERS

Garlic, Orange Zest

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Garlic

8

### TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

### BABA GANOUSH

Pine Nuts, Grilled Pita

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### ROASTED BEETS

Valdeón Dressing, Walnuts

8.5

### PORK BELLY

Piquillo Relish

9.5

### POTATO TORTILLA

Chive Sour Cream

6

### GRILLED HANGER STEAK\*

Truffle Vinaigrette

11.5

### ROASTED CAULIFLOWER

Harissa Aioli

8.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### BOQUERONES

Olives, Shallots

7.5

### POLLO A LA PARRILLA

Shishito Pepper Aioli

8

### GAMBAS AL AJILLO

Arbol Pepper, Olive Oil, Garlic

9.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

### VALENCIA SALAD

Marinated Orange, Fennel, Arugula, Almonds

8

### TUSCAN KALE

Rosemary Crumb, Celery, Tahini Yogurt Dressing

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BRANZINO

Arugula, Pickled Onions

26

### PAELLA VERDURAS

Butternut Squash, Parsnips, Florentino,  
Roasted Garlic

half / full / double  
18 / 36 / 64

### PAELLA MARISCOS

Prawn, Clams, Mussels, Calamari

28 / 56 / 98

### PAELLA SALVAJE

Pork Belly, Chorizo, Gaucho Sausage,  
Pickled Onions

28 / 56 / 98

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin,  
Gaucho Sausage

31 / 62 / 108

## DESSERTS

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### FLAN CATALÁN

7

### BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

### CREPAS WITH SEASONAL FRUIT

Citrus Crema, Asian Pears, Walnut

8

### OLIVE OIL CAKE

Sea Salt

9

## CHEF 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

# WINES BY THE GLASS

## SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	6.5	13	52

## WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 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
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5	10	40

## ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencia</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>	6.5	13	52

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.25	11.5	46
2020 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
2018 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	6	12	48
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.75	9.5	38
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>	5.75	11.5	46
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2019 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2018 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.50	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	56
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6	12	48
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42

# 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>	7.5	30
Almacenista, 'Gonzalez Obregon,' Lustau, 500mL	<i>Amontillado</i>	11	66
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Carlos VII, Alvear, 500mL	<i>Amontillado</i>	11	66
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	10.5	42
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, 750mL	<i>Pedro Ximénez</i>	20	160
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
Añada, Alvear, 2013, 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)

**ACID TRIP** Asnella / Winnings / La Fanfarria 15  
High. Acid. Wines.



# COCKTAILS

**BEE'S & BAYS (No ABV\*)** 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**RICHMOND GIMLET** 10  
Citadelle Gin, Lime, Mint

**DOS PENÍNSULAS** 11  
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** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, & Cardamom Bitters

**SMOKED SHERRY MANHATTAN** 16  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti  
Pasubio Amaro, Angostura Bitters

# GINTONICS

Inspired by the Biodynamic calendar, featuring  
Citadelle Gin. 14

**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 Dark Rum 9 30  
Guava Nectar

**GUNS & ROSÉS** glass carafe  
Naveran Brut Rosé, Lustau Rosé, Blue Ridge 12 48  
Vodka, Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**BOTTLES & CANS**  
Pabst Blue Ribbon (16oz.) –IL 5.5  
Estrella Damm, Daura Gluten-Free Lager – Spain 8  
Heineken, Light – Holland 7.5  
Old Ox, Golden Ox- VA 8.5  
Avery, Liliko'i Kepolo, Passion Fruit Witbier –CO 8.5  
Atlas, Ponzi IPA – D.C. 7.5  
Founders, All Day IPA – MI 7  
Allagash, Tripel Reserve – MN 10.5  
Flying Dog, The Truth Imperial IPA- MD 8  
Duck Rabbit, Milk Stout – NC 7.5  
Kentucky Ale, Bourbon Barrel Ale – KY 12

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