

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Segovia, ES  
15-20 Months Cured Ham.  
Tender, Salty, Sweet

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months Red Wine Soaked

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

### MARINATED MAHON

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months In Herbed Citrus Oil

### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

### LOMO IBERICO DE BELLOTA

Castilla y León, ES  
Aged 3 Month Iberico Pork Loin. Mild, Smoky, Pimentón

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Cheese, Aged 4 Months. Black Truffle, Savory, Piquant

### APERITIVO BOARD

An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks

*Jamón Serrano, Salchichón De Vic, Idiazábal, Tetilla, Eggplant Caponata, Olives, Patatas Bravas*

## TAPAS

**MARCONA ALMONDS**  
Sea Salt

5

**GRILLED SALMON**  
Kale, Piquillos

12

**HOUSE MARINATED OLIVES**  
Garlic, Citrus, Thyme, Giardiniera

5

**MAHI-MAHI A LA PLANCHA**  
Zucchini, Tomatoes

14.5

**LABNEH**  
Eggplant, Tahini, Mint

8.5

**MUSSELS**  
Sofrito

13

**EGGPLANT CAPONATA**  
Sweet Peppers, Onions, Basil

5.5

**SCALLOPS A LA PLANCHA**  
Parsnips, Citrus

18.5

**CAULIFLOWER**  
Romesco

9.5

**GAMBAS AL AJILLO**  
Guindilla Peppers, Olive Oil, Garlic

9.5

**SPINACH AND CHICKPEA CAZUELA**  
Cumin, Roasted Onions, Lemon

8.5

**CHICKEN PINTXOS**  
Dill Aioli

9

**BROCCOLINI**  
Garlic, Chili Flakes, Lemon

9

**CHORIZO W/ SWEET & SOUR FIGS**  
Balsamic Reduction

9

**ARTICHOKES**  
Picada

8.5

**PORK BELLY**  
Cherry Pepper

10.5

**CHAMPIÑONES A LA PLANCHA**  
Salsa Verde

9.5

**TRUFFLED BIKINI**  
Jamón Serrano, San Simón, Garlic Aioli

8.5

**ASPARAGUS**  
Truffle Vinaigrette

11

**BACON WRAPPED DATES**  
Valdeón Mousse

8

**HUMMUS**  
Peas, Lavash

7.5

**ALBONDIGAS**  
Spiced Meatballs in Jamón-Tomato Sauce

9.5

**POTATO TORTILLA**  
Chive Sour Cream

7

**JAMÓN & MANCHEGO CROQUETAS**  
Garlic Aioli

7

**PATATAS BRAVAS**  
Salsa Brava, Garlic Aioli

8

**SPICED BEEF EMPANADAS**  
Red Pepper Sauce

8

**BOQUERONES**  
Green Olives, Piquillo Peppers

7

**STEAK PAILLARD**  
Crispy Potatoes, Red Pepper Vinaigrette

14.5

**RED SNAPPER CRUDO\***  
Leche de Tigre, Aleppo Pepper

13

**WAGYU BEEF CARPACCIO\***  
Arugula, Capers, Mustard Aioli

13.5

**GRILLED PULPO**  
Fennel, Sobrasada

15.5

**FLANK STEAK**  
Chimichurri

14.5

**ARANCINI**  
Squid Ink, Mojo Verde Aioli

9.5

**BONE MARROW**  
Apple-Bacon Mostarda

14.5

**PRAWNS A LA DIABLA**  
Sofrito

14

**LAMB LOIN CHOP**  
Green Chimichurri

15.5

## SALADS

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

9

**BEETS**  
Blood Orange, Fennel, Almonds

8

**BABY GREENS**  
Apples, Manchego

8.5

## LARGE PLATES

**WHOLE ROASTED BRANZINO**  
Brussels Sprouts

26

**CHICKEN PIMIENTOS**  
Potatoes, Lemon, Hot Cherry Peppers

23

**PAELLA VERDURAS** **half / full / double**  
Cauliflower, Fennel, Peppers

18 / 36 / 64

**PAELLA MARISCOS**  
Shrimp, Mussels, Squid, Clams

28 / 56 / 98

**PAELLA SALVAJE**  
Chicken, Chorizo, Gaucho Sausage, Pork Belly, Pickled Onions

28 / 56 / 98

**PARILLADA BARCELONA\***  
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

## DESSERTS

**CHOCOLATE CAKE**  
Coffee Crème Anglaise, Almond Crumble

9

**FLAN CATALÁN**

7

**BURNT BASQUE CHEESECAKE**  
Marinated Strawberries

9

**OLIVE OIL CAKE**  
Sea Salt

9

**ARROZ CON LECHE**  
Cinnamon

7

**CREPAS WITH SEASONAL FRUIT**  
Strawberries, Citrus Cream

8

## EXECUTIVE CHEF CHRISTINA BRADSHAW | SOUS CHEF SANTOS MELENDEZ

\*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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

### WHITE

		3oz	6oz	bottle
2022 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarrabi Zuri</i>	6.5	13	52
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Bodegas Alvear, 3 Miradas, Montilla-Moriles, Spain</b>	<i>Pedro Ximénez</i>	5.5	11	44
2022 <b>Asnella, Vinho Verde</b> , Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2023 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2023 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2022 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5	10	40
2020 <b>1752 Gran Tradición</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 <b>Von Winning</b> , Winnings, Pfalz, Germany	<i>Riesling</i>	6	12	48
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

### ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

### RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	5	10	40
2020 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2016 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberà, Spain	<i>Trepal Blend</i>	4.75	9.5	38
2022 <b>La Vinyeta, Bongo</b> , Empordà, Spain	<i>Monastrell</i>	4.75	9.5	38
2021 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 <b>Península Viticultores, Vino de Montaña</b> , Sierra de Gredos	<i>Garnacha, Rufete, Piñuela</i>	6.5	13	52
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 <b>Earth First, Clásico</b> , Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2020 <b>Belinda</b> , Mendoza, Argentina (served chilled)	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2021 <b>Quieto</b> , Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	56
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Tannat, Cabernet Franc</i>	5.25	10.5	42
2021 <b>Cuvee Paul</b> , Cotes Du Rhone, France	<i>Grenache Blen</i>	7	14	56
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5	40
<b>Tradición</b> , Bodegas Tradición, 750mL	<i>Fino</i>	8	82
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	7.5	30
<b>Almacenista, 'Gonzalez Obregon,'</b> Lustau, 500mL	<i>Amontillado</i>	11	66
<b>Carlos VII</b> , Alvear, 500mL	<i>Amontillado</i>	11	66
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	10.5	42
<b>Marqués de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>	8.5	51

### SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72

## WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra 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 / Uva de Vida 16  
Three incredible examples of wines made with grapes cultivated using Biodynamic farming practices

**ACID TRIP** Asnella / Winnings / Belinda 15  
High. Acid. Wines

## COCKTAILS

**BEES & BAYS** (0% ABV) 6  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt

**SUMMER STREET SLING** 12  
Chamomile Infused 360 Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave,

**TYGRA** 13  
Cachaça, Quevado White Port, Lime  
Ginger Beer, Angostura Bitters

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

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

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

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

## GINTONICS

Inspired by three of Spain's most iconic regions 15

**CATALAN**  
Citadelle Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Citadelle Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Citadelle Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

## SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
Sao Joao Brut Rosé, Lillet Rosé, 12.5 50  
Blue Ridge Vodka, Peach Nectar, Lemon,  
Grapefruit Bitters

## BEER

**DRAFT** caña doble  
2 Silos, Main Street Lager – VA 4 8  
Port City, Optimal Wit – VA 4 8  
DC Brau, Public Pale Ale – DC 4.25 8.5  
Flying Dog, Bloodline IPA – MD 4.25 8.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic – Germany 6  
Heineken Light, Lager – Holland 7.5  
Mahou, Cinco Estrellas, Lager- Spain (16oz) 7.5  
Estrella Damm, Daura Gluten-Free Lager – Spain 8  
Pabst Blue Ribbon, Lager (16 oz) – IL 6.5  
Atlas, Blood Orange Gose – D.C. 8  
Old Ox, Golden Ox Golden Ale- VA 8.5  
Avery, Island Rascal, Passion Fruit Witbier – CO 8.5  
Founders, All Day IPA – MI 7  
Atlas, Ponzi IPA – D.C. 8  
Flying Dog, The Truth Imperial IPA- MD 8.5  
Allagash, Tripel – ME 11  
The Duck-Rabbit, Milk Stout – NC 7.5  
Old Ox, Black Ox Rye Porter – VA 9

**CIDERS**  
Austin Eastciders, Original Dry Cider – TX 8

