

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

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme, Giardiniera

5

LABNEH

Eggplant, Tahini, Mint

8.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

CAULIFLOWER

Romesco

9.5

SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

BROCCOLINI

Garlic, Chili Flakes, Lemon

9

CHAMPIÑONES A LA PLANCHA

Salsa Verde

9.5

BABY CARROTS

Tahini, Pink Peppercorn

8

ASPARAGUS

Truffle Vinaigrette

11

BURRATA

Watercress, Radish

10

HUMMUS

Peas, Lavash

7.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

ARTICHOKEs

Picada

8.5

BOQUERONES

Green Olives, Piquillo Peppers

7

TRUFFLE SHEEP'S CHEESE

Pimentón, Truffle Honey

9.5

RED SNAPPER CRUDO*

Leche de Tigre, Aleppo

13

PRAWNS A LA DIABLA

Sofrito

14

ARANCINI

Squid Ink, Mojo Verde Aioli

9.5

MAHI-MAHI A LA PLANCHA

Zucchini, Tomatoes

14.5

MUSSELS

Sofrito

13

GRILLED PULPO

Fennel, Sobrasada

15.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

CHICKEN THIGH

Aji Amarillo

10.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

PORK BELLY

Cherry Pepper

10.5

TRUFFLED BIKINI

Jamón Serrano, San Simón, Garlic Aioli

8.5

BACON WRAPPED DATES

Valdeón Mousse

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

WAGYU BEEF CARPACCIO*

Arugula, Capers, Mustard Aioli

13.5

FLANK STEAK

Chimichurri

14.5

BONE MARROW

Bacon Mostarda

14.5

LAMB LOIN CHOP

Green Chimichurri

15.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

BEETS

Blood Orange, Fennel, Almonds

8

LARGE PLATES

WHOLE ROASTED BRANZINO

Watercress Salad

26

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PAELLA VERDURAS half / full / double

Cauliflower, Peas, Asparagus, Zucchini

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, Walnuts

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

WHITE

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

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2020 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	5	10	40
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2016 Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2020 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022 Vins de Pedra, Negre de Folls , Conca de Barberà, Spain	<i>Trepal Blend</i>	4.75	9.5	38
2022 La Vinyeta, Bongo , Empordà, Spain	<i>Monastrell</i>	4.75	9.5	38
2021 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Península Viticultores, Vino de Montaña , Sierra de Gredos	<i>Garnacha, Rufete, Piñuela</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 Earth First, Clásico , Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2020 Belinda , Mendoza, Argentina (served chilled)	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2021 Quieto , Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.50	13	52
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Tannat, Cabernet Franc</i>	5.25	10.5	42
2021 Cuvee Paul , Cotes Du Rhone, France	<i>Grenache Blen</i>	7	14	56
2021 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5	40
Tradición , Bodegas Tradición, 750mL	<i>Fino</i>	8	82
La Cigarrera , 375mL	<i>Manzanilla</i>	7.5	30
Almacenista, 'Gonzalez Obregon,' Lustau, 500mL	<i>Amontillado</i>	11	66
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
Marqués 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

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
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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 Dark Rum, Guava Nectar	9.5 34

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

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
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
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
Isastegi, Sagardo Natural Cider (750mL) – Spain	28