

# 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

### DUCK PROSCIUTTO

New York, US  
Moulted Dark Breast, Spiced, Tender, Sweet

### 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

### ARANCINI

Squid Ink, Mojo Verde Aioli

9.5

### LABNEH

Eggplant, Tahini, Mint

8.5

### MAHI-MAHI A LA PLANCHA

Zucchini, Tomatoes

14.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### MUSSELS

Sofrito

13

### CAULIFLOWER

Romesco

9.5

### GRILLED PULPO

Fennel, Sobrasada

15.5

### SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### BROCCOLINI

Garlic, Chili Flakes, Lemon

9

### CHICKEN THIGH

Aji Amarillo

10.5

### CHAMPIÑONES A LA PLANCHA

Salsa Verde

9.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### ARTICHOKES

Picada

8.5

### PORK BELLY

Cherry Pepper

10.5

### BABY CARROTS

Tahini, Pink Peppercorns

8

### TRUFFLED BIKINI

Jamón Serrano, San Simón, Garlic Aioli

8.5

### ASPARAGUS

Truffle Vinaigrette

11

### BACON WRAPPED DATES

Valdeón Mousse

8

### BURRATA

Watercress, Radish

10

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### HUMMUS

Peas, Lavash

7.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### POTATO TORTILLA

Chive Sour Cream

7

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

### BOQUERONES

Green Olives, Piquillo Peppers

7

### WAGYU BEEF CARPACCIO\*

Arugula, Capers, Mustard Aioli

13.5

### TRUFFLE SHEEP'S CHEESE

Pimentón, Truffle Honey

9.5

### FLANK STEAK

Chimichurri

14.5

### RED SNAPPER CRUDO\*

Leche de Tigre, Aleppo Pepper

13

### BONE MARROW

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

## LARGE PLATES

### WHOLE ROASTED BRANZINO

Watercress Salad

26

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

**half / full / double**  
**PAELLA VERDURAS** 18 / 36 / 64  
Cauliflower, Peas, Asparagus, Zucchini

**PAELLA MARISCOS** 28 / 56 / 98  
Shrimp, Mussels, Squid, Clams

**PAELLA SALVAJE** 28 / 56 / 98  
Chicken, Chorizo, Gaucho Sausage,  
Pork Belly, Pickled Onions

**PARILLADA BARCELONA\*** 31 / 62 / 108  
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**FLAN CATALÁN** 7

**BURNT BASQUE CHEESECAKE** 9  
Marinated Strawberries

**OLIVE OIL CAKE** 9  
Sea Salt

**ARROZ CON LECHE** 7  
Cinnamon

**CREPAS WITH SEASONAL FRUIT** 8  
Strawberries, Citrus Cream, Walnuts

## 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>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2023 <b>Christophe Avi</b> , Angenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44

### 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>Trepas 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
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
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  
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