

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Segovia, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	JAMÓN MANGALICA 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	DUCK PROSCIUTTO 14 New York, US Moultard Dark Breast, Spiced, Tender, Sweet
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	LOMO IBERICO DE BELLOTA 14 Castilla y León, ES Aged 3 Month Iberico Pork Loin. Mild, Smoky, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Cheese, Aged 4 Months. Black Truffle, Savory, Piquant
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	MARINATED MAHON Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months In Herbed Citrus Oil	APERITIVO BOARD 26 An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months Red Wine Soaked	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<i>Jamón Serrano, Salchichón De Vic, Idiazábal, Tetilla, Eggplant Caponata, Olives, Patatas Bravas</i>

TAPAS

HOUSE MARINATED OLIVES 5 Garlic, Citrus, Thyme, Giardiniera	ARANCINI 9.5 Squid Ink, Mojo Verde Aioli
EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil	MUSSELS 13 Sofrito
CAULIFLOWER 9.5 Romesco	SWORDFISH A LA PLANCHA 14.5 Zucchini, Tomatoes
SPINACH AND CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	GRILLED PULPO 15.5 Chickpea Salad
BROCCOLINI 9 Garlic, Chili Flakes, Lemon	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic
CHAMPIÑONES A LA PLANCHA 9.5 Salsa Verde	CHICKEN THIGH 10.5 Aji Amarillo
BABY CARROTS 8 Tahini, Pink Peppercorns	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction
ARTICHOKES 8.5 Picada	PORK BELLY 10.5 Cherry Pepper
ASPARAGUS 11 Truffle Vinaigrette	TRUFFLED BIKINI 8.5 Jamón Serrano, San Simón, Garlic Aioli
BURRATA 10 Watercress, Radish	BACON WRAPPED DATES 8 Valdeón Mousse
TRUFFLE SHEEP'S CHEESE 9.5 Pimentón, Truffle Honey	ALBONDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce
HUMMUS 7.5 Peas, Lavash	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
POTATO TORTILLA 7 Chive Sour Cream	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	STEAK PAILLARD 14.5 Crispy Potatoes, Red Pepper Vinaigrette
BOQUERONES 7 Green Olives, Piquillo Peppers	WAGYU BEEF CARPACCIO* 13.5 Arugula, Capers, Mustard Aioli
RED SNAPPER CRUDO* 13 Leche de Tigre, Aleppo Pepper	FLANK STEAK 14.5 Chimichurri
PRAWNS A LA DIABLA 14 Sofrito	LAMB LOIN CHOP 15.5 Green Chimichurri

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce	BEETS 8 Blood Orange, Fennel, Almonds
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LARGE PLATES

WHOLE ROASTED BRANZINO 26 Watercress Salad	CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers
PAELLA VERDURAS half / full/double Cauliflower, Peas, Asparagus, Zucchini 18 / 36 / 64	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	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
2023	Christophe Avi , Angenais, France		<i>Cabernet Sauvignon</i>	5.5 11 44

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain		<i>Tempranillo</i>	6.5 13 52
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>	6.5 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 Tournelles, 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

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
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
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