

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
Moultard 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 5
Garlic, Citrus, Thyme, Giardiniera

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

CAULIFLOWER 9.5
Romesco

SPINACH AND CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

BROCCOLINI 9
Garlic, Chili Flakes, Lemon

BABY CARROTS 8
Tahini, Pink Peppercorns

CHAMPIÑONES A LA PLANCHA 9.5
Salsa Verde

ARTICHOKES 8.5
Picada

ASPARAGUS 11
Truffle Vinaigrette

BURRATA 10
Watercress, Radish

TRUFFLE SHEEP'S CHEESE 9.5
Pimentón, Truffle Honey

HUMMUS 7.5
Peas, Lavash

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BOQUERONES 7
Green Olives, Piquillo Peppers

PRAWNS A LA DIABLA 14
Sofrito

ARANCINI 9.5
Squid Ink, Mojo Verde Aioli

GRILLED PULPO 15.5
Fennel, Sobrasada

MUSSELS 13
Sofrito

SWORDFISH A LA PLANCHA 14.5
Zucchini, Tomatoes

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

CHICKEN THIGH 10.5
Aji Amarillo

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

PORK BELLY 10.5
Cherry Pepper

TRUFFLED BIKINI 8.5
Jamón Serrano, San Simón, Garlic Aioli

BACON WRAPPED DATES 8
Valdeón Mousse

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

WAGYU BEEF CARPACCIO* 13.5
Arugula, Capers, Mustard Aioli

FLANK STEAK 14.5
Chimichurri

BONE MARROW 14.5
Bacon Mustarda

LAMB LOIN CHOP 15.5
Green Chimichurri

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

BEETS 8
Blood Orange, Red Onion, Almonds

LARGE PLATES

WHOLE ROASTED BRANZINO 26
Watercress Salad, Potatoes

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS **half / full / double**
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	Columna , Rías Baixas, Spain		<i>Albariño</i>	6.75 13.5 54
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
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay		<i>Petit Manseng Blend</i>	6.25 12.5 50
2022	Iniceri, 'Abisso' , Sicily, Italy		<i>Catarratto</i>	5 10 40
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
2023	Christophe Avi , Agenais, France		<i>Cabernet Sauvignon</i>	5.5 11 44
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain		<i>Malvar, Airén</i>	5 10 40

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, Vinedas de Altura , Ribera del Duero, Spain		<i>Tempranillo</i>	6 12 48
2022	Glup Glup , Cariñena, Spain		<i>Garnacha</i>	4.5 9 36
2021	Azul y Garanza , Navarra, Spain		<i>Tempranillo</i>	4.25 8.5 (L) 48
2016	Alberto Orte, A Portela , Valdeorras, Spain		<i>Mencia</i>	6.5 13 52
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, Vino de Montaña , Sierra de Gredos		<i>Garnacha, Piñuela</i>	6.5 13 52
2020	Uva de Vida, Biográfico , Toledo, Spain		<i>Tempranillo, Graciano</i>	6.5 13 52
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain		<i>Bobal</i>	5.5 11 44
2021	Earth First, Clásico , Mendoza, Argentina		<i>Malbec</i>	4.75 9.5 38
2020	Belinda , Mendoza, Argentina – <i>served chilled</i>		<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
2020	Peñalolen , Maipo, Chile		<i>Cabernet Sauvignon</i>	6.5 13 52
2019	Polkura , Colchagua, Chile		<i>Syrah</i>	6.5 13 56
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	Alto de la Ballena , Maldonado, Uruguay		<i>Cabernet Franc Blend</i>	5.25 10.5 42
2021	Chat. du Morre du Tendre, Cuvée Paul , Cotes Du Rhone, FR		<i>Grenache Blend</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
	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
	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
	Toro Albala , 1988, 750mL		<i>Pedro Ximenez</i> 20 160
	Solera 1927 , Alvear, 375mL		<i>Pedro Ximenez</i> 14 56

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 (no ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV)

La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt

SUMMER STREET SLING

Chamomile Infused 360 Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TYGRA

Cachaça, Quevedo White Port, Lime,
Ginger Beer, Angostura Bitters, Cucumbers

ALEBRIJES

Banhez Mezcál, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN

Hudson Bourbon, Gonzalez Byass Pedro Ximénez,
Lustau Amontillado, Angostura, Luxardo Cherry

LAIRD'S LANE

Monkey Shoulder Scotch, Cappelletti,
Pasubio Vino Amaro, Orange, Angostura Bitters

GINTONICS

Inspired by three of Spain's most iconic regions

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

Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

glass pitcher
9.5 34

GUNS & ROSÉS

Sao Joao Brut Rosé, Lillet Rosé,
Blue Ridge Vodka, Peach Nectar, Lemon,
Grapefruit Bitters

glass carafe
12.5 50

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
Estrella Damm, Daura Gluten-Free Lager – Spain 8.5
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

