

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### FUET

Catalonia  
Mild, dry-cured pork sausage

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with peppercorns

### SOBRASADA

Mallorca  
Soft, spreadable chorizo

### SORIA

United States  
Dry-cured pork sausage,  
smoky & garlicky peppercorns

### CHORIZO BLANCO

United States  
Dry-cured pork sausage & garlic

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry-cured pork sausage

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk cheese soaked in red wine

### IBORES

Extremadura  
Semi-firm raw goat's cheese rubbed with pimentón

### 6-MONTH AGED MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

### IDIAZÁBAL

Navarra  
Smoked raw sheep's milk,  
nutty & robust

### VALDEÓN

Castilla-León  
Cow and goat's milk blue cheese

### SAN SIMÓN

Galicia  
Semi-Soft cow's milk, creamy & buttery

### APERITIVO BOARD

22  
An assortment of Spanish  
aperitivo snacks to pair with  
your anytime drinks

*Marinated Olives, Guindilla Peppers,  
Patatas Bravas, Piquillo Peppers,  
Assorted Meats and Cheeses*

### JAMON MANGALICA

14  
Segovia  
Cured Hungarian pig

## TAPAS

### MARINATED OLIVES

5  
Garlic, Citrus, Chili Flakes, Pickled Vegetables

### EGGPLANT CAPONATA

5.5  
Sweet Peppers, Basil

### BLISTERED SHISHITO PEPPERS

8.5  
Sea Salt

### CHAMPIÑONES

8.5  
Chimichurri, Lime

### HUMMUS

8.5  
Crispy Pita

### SPINACH AND CHICKPEA CAZUELA

8  
Cumin, Roasted Garlic

### FLORENTINO

8.5  
Garlic, Chili flakes

### ROASTED BEETS

8.5  
Valdeón Dressing, Walnuts

### BABA GANOUSH

8.5  
Pine Nuts, Pita

### PATATAS BRAVAS

7.5  
Salsa Brava, Garlic Aioli

### POTATO TORTILLA

6  
Chive Sour Cream

### ROASTED CAULIFLOWER

8.5  
Harissa Aioli

### BOQUERONES

7.5  
Olives, Shallots

### WHIPPED SHEEP'S CHEESE

8.5  
Pimentón, Truffle Honey

### PAN CON TOMATE

4.5  
Grated Tomato, Sea Salt

### MAHI MAHI A LA PLANCHA

13.5  
Salsa Verde

### GAMBAS AL AJILLO

9.5  
Arbol Pepper, Olive Oil, Garlic

### MUSSELS

12  
White Wine, Tomato, Garlic

### GRILLED PULPO

15.5  
Chickpea Salad

### BACON - WRAPPED DATES

8  
Manchego, Pimentón

### JAMÓN & MANCHEGO CROQUETAS

6.5  
Garlic Aioli

### TRUFFLED BIKINI

8.5  
Jamón Serrano, San Simón

### SPICED BEEF EMPANADAS

7  
Red Pepper Sauce

### CHORIZO W/ SWEET & SOUR FIGS

9  
Balsamic Reduction

### GRILLED HANGER STEAK\*

11.5  
Truffle Vinaigrette

### POLLO A LA PARRILLA

8.5  
Shishito Pepper Aioli

### ALBONDIGAS

8.5  
Spiced Meatballs in Jamón-Tomato Sauce

### PORK BELLY

9.5  
Piquillo Relish

## SALADS

### ENSALADA MIXTA

8  
Olives, Onions, Tomatoes, Little Gem Lettuce

### VALENCIA SALAD

8  
Marinated Orange, Fennel, Arugula, Almonds

### TUSCAN KALE

8.5  
Rosemary Crumb, Celery, Tahini Yogurt Dressing

## LARGE PLATES

### CHICKEN PIMIENTOS

23  
Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

26  
Florentino

### PAELLA VERDURAS

half / full / double  
18 / 36 / 64  
Asparagus, Parsnips, Florentino, Garlic Aioli

### PAELLA MARISCOS

28 / 56 / 98  
Prawn, Clams, Mussels, Calamari

### PAELLA SALVAJE

28 / 56 / 98  
Chicken, Chorizo, Gaucho Sausage,  
Pickled Onions

### PARILLADA BARCELONA\*

31 / 62 / 108  
NY Strip, Chicken, Pork Loin, Gaucho

## DESSERTS

### CHOCOLATE CAKE

9  
Coffee Crème Anglaise, Almond Crumble

### FLAN CATALÁN

7

### BURNT BASQUE CHEESECAKE

9  
Luxardo Cherry

### OLIVE OIL CAKE

9  
Sea Salt

### CREPAS

8  
Citrus Crema, Strawberry, Mint

## EXECUTIVE CHEF AHMED IBRAHIM

\*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>	4.75	9.5	38
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	6.5	13	52
2019 Caves Sao Joao, Brut Rose, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 Los Conejos Malditos, Blanc Con Madre, Toledo, Spain	<i>Malvar, Airen</i>	5	10	40
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5	10	40
2020 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6	12	48

## ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6	12	48
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.75	9.5	38
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2018 Volver, La Mancha, Spain	<i>Tempranillo</i>	6	12	48
2018 Uva de Vida, Biografico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6	12	48
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	56

# SHERRY

## DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
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
Marques 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
Toro Albala, 1994, 750mL	<i>Pedro Ximénez</i>	20	160
Añada, Alvear, 2013, 375mL	<i>Pedro Ximénez</i>		60

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut 13.5  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**ACID TRIP** Asnella / Winnings / La Fanfarria 15  
High. Acid. Wines.

**BIO-CURIOUS** Diorama / Abisso / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENAICHE (ON THE ROCKS)** Le Naturel / La Maldita / Domaine Vallot 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



# COCKTAILS

**BEE'S & BAYS (No ABV\*)** 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 10  
Chamomile Infused 360 Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TYGRA** 12  
Cachaca, Quevedo White Port, Lime  
Ginger Beer, Angostura Bitters

**RICHMOND GIMLET** 10  
Citadelle Gin, Lime, Mint

**DOS PENÍNSULAS** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

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

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

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

# GINTONICS

Inspired by the Biodynamic calendar, featuring  
Citadelle Gin. 14

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9 30  
Guava Nectar

**GUNS & ROSÉS** glass carafe  
Sao Joao Brut Rosé, Lustau Rosé, Blue Ridge 12 48  
Vodka, Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** 7oz 14oz  
Fair Winds, Quayside Kolsch – VA 3.75 7.5  
Port City, Optimal Wit - D.C. 3.75 7.5  
DC Brau, Public Pale Ale – D.C. 4 8  
Flying Dog, Bloodline IPA – MD 4.25 8.5

## BOTTLES & CANS

Clausthaler, Non-Alcoholic – Germany 5  
Heineken, Light – Holland 7.5  
Pabst Blue Ribbon (16oz.) – IL 5.5  
Estrella Damm, Daura Gluten-Free Lager – Spain 8  
Old Ox, Golden Ox- VA 8.5  
Atlas, Ponzi IPA – D.C. 7.5  
Founders, All Day IPA – MI 7  
Flying Dog, The Truth Imperial IPA- MD 8  
Allagash, Tripel Reserve – MN 10.5  
Kentucky Ale, Bourbon Barrel Ale – KY 12  
Duclaw, Sweet Baby Jesus Porter – MD 7  
The Duck-Rabbit, Milk Stout – NC 7  
Goose Island, Matilda Belgian Style Ale – IL 13

## CIDERS

Bold Rock Cider, Hard Cider – VA 7  
Prof. Fritz Briem, 1809 B. Weisse (500mL) – Germany 19  
Pomarina Brut Sidra (750mL) – Spain 42  
Isategi, Sagardo Natural Cider (750mL) – Spain 28