

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	JAMÓN MANGALICA 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	SPECK 10.5 Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	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	DÉLICE DE BOURGOGNE 8.5 Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	APERITIVO BOARD 26 An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	MAXORATA Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy	IDIAZABAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	

TAPAS

HOUSE MARINATED OLIVES 5 Garlic, Citrus, Thyme, Giardiniera	GRILLED PULPO 15.5 Chickpea Salad
LABNEH 10.5 Charred Eggplant, Tahini, Mint	BOQUERONES 7 Garlic, Parsley
EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic
SPINACH AND CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	SWORDFISH A LA PLANCHA 14.5 Salsa Verde
BROCCOLINI 9 Romesco Sauce	PRAWNS 16.5 Harissa Vinaigrette
BLISTERED SHISHITO PEPPERS 8.5 Sea Salt	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction
CAULIFLOWER 9.5 Mojo Verde	POLLO PINTXO 10 Greek Yogurt, Dill Aioli
CHAMPIÑONES A LA PLANCHA 11 Salsa Verde	GRILLED PORK RIBS 12.5 Cherry Pepper Vinaigrette
ASPARAGUS 11.5 Truffle Vinaigrette	BACON WRAPPED DATES 8 Valdeón Mousse
WHIPPED SHEEP'S CHEESE 9.5 Pimentón, Truffle Honey	FLANK STEAK 14.5 Chimichurri, Cilantro, Lime
BURRATA 12.5 Peas, Cilantro Oil	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
HUMMUS 9 Crispy Pita, Caramelized Onions	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
POTATO TORTILLA 7 Chive Sour Cream	STEAK PAILLARD 14.5 Crispy Potatoes, Red Pepper Vinaigrette
PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	PORK BELLY 10.5 Aji Amarillo
SCALLOP CRUDO* 15.5 Peppers, Citrus	BEEF CARPACCIO* 13.5 Arugula, Capers, Mustard Aioli
MUSSELS 13 Sofrito, Garlic	ALBONDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce
SARDINES A LA PLANCHA 10.5 Lemon	BONE MARROW 12.5 Bacon Jam
GRILLED SALMON 14.5 Red Quinoa	LAMB CHOPS 18.5 Herb Romesco
CRISPY CALAMARI 13.5 Shishito Peppers, Harissa Aioli	

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce	VALENCIA SALAD 8.5 Spinach, Arugula, Oranges, Walnuts, Goat Cheese White Balsamic
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LARGE PLATES

CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED BRANZINO 26 Arugula Salad, Pickled Onions
PAELLA VERDURAS half / full / double Peppers, Asparagus, Carrots, Peas 18 / 36 / 64	PAELLA MARISCOS 28 / 56 / 98 Prawns, Clams, Mussels, Squid
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
CREPAS WITH SEASONAL FRUIT 8 Lime Crema, Marinated Strawberries, Walnuts	

EXECUTIVE CHEF CHRISTINA BRADSHAW / EXECUTIVE CHEF JAVIER NARVAEZ
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

NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João , Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2021 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarrabi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2021 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino Fino</i>	6.25	12.5	50
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2022 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
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2020 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	5	10	40
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2020 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2018 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2020 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
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2018 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2021 Earth First, Clásico , Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2019 Belinda , Mendoza, Argentina (served chilled)	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6	12	48
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.50	13	52
2018 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 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5	40
Tradición , Bodegas Tradición, 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
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5	40
Península , Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
Marqués de Poley , Toro Albala, 375mL	<i>Oloroso</i>	8.5	51

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Añada , Alvear, 2014, 375mL	<i>Pedro Ximénez</i>		60

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

GRENACHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montaña / Vallot 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Winnings / Belinda 15
High. Acid. Wines.

COCKTAILS

BEES & BAYS (No 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
Porrón for the Table 48

SUMMER STREET SLING 12
Chamomile Infused 360 Vodka
Grapefruit, Lemon, Grapefruit Bitters, Psychaud's

TYGRA 12
Cachaça, Quevado White Port, Lime
Ginger Beer, Angostura Bitters

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

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 the four phases of the Biodynamic calendar 14.5

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorns

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 9.5 34
Dark Rum, Guava Nectar

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

BEER

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

BOTTLES & CANS
Clausthaler, Non-Alcoholic – Germany 6
Heineken Light, Lager – Holland 7.5
Mahou, Cinco Estrellas, Lager- Spain (16oz) 7.5
Estrella Damm, Daura Gluten-Free Lager – Spain 8
Avery, Island Rascal, Passion Fruit Witbier – CO 8.5
Founders, All Day IPA – MI 7
Flying Dog, The Truth Imperial IPA- MD 8
Atlas, Ponzi IPA – D.C. 7.5
Allagash, Tripel Reserve – ME 10.5
Goose Island, Matilda Belgian Style Ale – IL 13
The Duck-Rabbit, Milk Stout – NC 7.5
Duclaw, Sweet Baby Jesus Porter – MD 7.5
Old Ox, Golden Ox- VA 8.5

CIDERS
Austin Eastciders, Original Dry Cider – TX 8
Isastegi, Sagardo Natural Cider (750mL) – Spain 28
Bold Rock, VA Apple – VA 8.5