

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Segovia, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
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
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky

SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked
CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy
VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
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
AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp
SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
IDIAZABAL 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

JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
DUCK PROSCIUTTO New York, US Moulard Dark Breast, Spiced, Tender, Sweet	14
LOMO IBERICO DE BELLOTA Castilla y Leon, ES Aged 3 Month Iberico Pork Loin. Mild, Smoky, Pimentón	14
MUSHROOM BRESAOLA Brooklyn, NY Beef, Black Pepper Spices, Porcini	14
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Cheese, Aged 4 Months. Black Truffle, Savory, Piquant	8.5
MAXORATA Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy	8.5
APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26

Jamón Serrano, Salchichón De Vic, Alisios, Cabra Romero, Eggplant Caponata, Olives, Patatas Bravas

TAPAS

MARCONA ALMONDS Sea Salt, Oil	5	SWORDFISH A LA PLANCHA Salsa Puttanesca	14.5
HOUSE MARINATED OLIVES Garlic, Citrus, Thyme, Giardiniera	5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
LABNEH Charred Eggplant, Tahini, Mint	10.5	RED SNAPPER CRUDO* Aji Amarillo Leche de Tigre, Aleppo Pepper	16
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	GRILLED SALMON Quinoa Salad	14.5
SPINACH AND CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	GRILLED PULPO Grilled Corn Salad, Chimichurri	15.5
PAN CON TOMATE Sea Salt, Olive Oil	4.5	MUSSELS Sofrito, Garlic	13
BEETS Sheep's Cheese, Dill	9	CHICKEN PINTXOS Dill Aioli	10
GRILLED SWEET POTATO Smoked Pepper Vinaigrette	9	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
CAULIFLOWER Harissa Aioli	9.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
BLISTERED SHISHITO PEPPERS Sea Salt	8.5	PORK BELLY Piquillo Peppers, Watermelon Agrodolce	10.5
BURRATA Grilled Apricot, Cherry Reduction, Pistachios	12.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
CHAMPIÑONES A LA PLANCHA Salsa Verde	11	TRUFFLED BIKINI Jamón Serrano, San Simón, Garlic Aioli	8.5
CRISPY BRUSSELS SPROUTS Pimentón, Maple	9	BACON WRAPPED DATES Valdeón Mousse	8
WHIPPED SHEEP'S CHEESE Pimentón, Truffle Honey	9.5	FLANK STEAK Chimichurri, Cilantro, Lime	14.5
PIQUILLO HUMMUS Crispy Pita, Pepitas	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
CRISPY CALAMARI Shishito Peppers, Harissa Aioli	11.5	WAGYU BEEF CARPACCIO* Arugula, Capers, Mustard Aioli	13.5
BOQUERONES Orange, Onions, Olives, Red Peppers	6	BONE MARROW Peach-Bacon Mustarda	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
ROASTED PEARS Kale, Arugula, Pecans, Valdeón	9.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Crispy Brussels Sprouts, Pickled Onions	26

	half / full / double
PAELLA VERDURAS Peppers, Corn, Red Onions, Cherry Tomatoes	18 / 36 / 64
PAELLA MARISCOS Shrimp, Mussels, Squid, Clams	28 / 56 / 98
PAELLA SALVAJE Chicken, Chorizo, Gaucho Sausage, Pork Belly, Pickled Onions	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
FLAN CATALÁN	7
BURNT BASQUE CHEESECAKE Luxardo Cherries	9
OLIVE OIL CAKE Sea Salt	9
CREPAS WITH SEASONAL FRUIT Pears, Lime Crema	8

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

NV BarCava, Brut, Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	4.75	9.5	38
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.5	13	52
		6.25	12.5	50

WHITE

2021 Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2021 Rezabal, Getariako Txakolina, Spain	Hondarrabi Zuri	6	12	48
2021 Le Naturel, Navarra, Spain	Garnacha Blanca	6.25	12.5	50
2021 Pinord, Diorama, Penedès, Spain	Xarel-lo	5	10	40
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino Fino	4.75	9.5	38
2020 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	6.25	12.5	50
2019 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	5	10	40
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	4.75	9.5	38
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	5.25	10.5	42
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	4.5	9	36
2021 Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	6.25	12.5	50
2021 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	5.5	11	44
		6.5	13	52

ROSÉ & SKIN CONTACT

2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	Mencía	4.5	9	36
2021 Christophe Avi, Agenais, France	Cabernet Sauvignon	5	10	40
2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5.5	11	44
		5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2019 Marqués de Tomares, Crianza, Rioja Spain	Tempranillo	6.5	13	52
2020 Pedro González Mittelbrunn, Castilla y León, Spain	Tempranillo	6	12	48
2019 Bardos, Romántica, Ribera del Duero, Spain	Prieto Picudo	5	10	40
2021 Glup Glup, Cariñena, Spain	Tempranillo	6	12	48
2020 Azul y Garanza, Navarra, Spain	Garnacha	4.5	9	36
2020 César Marquez Pérez, Parajes, Bierzo, Spain	Tempranillo	4.25	8.5	(L) 48
2019 Sotabosc, Montsant, Spain	Mencía	6.75	13.5	54
2020 Vins de Pedra, Negre de Folls, Conca de Barberà, Spain	Garnacha, Cariñena	6	12	48
2022 La Vinyeta, Bongo, Empordà, Spain	Trepat Blend	4.75	9.5	38
2021 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.75	9.5	38
2020 Península Viticultores, Vino de Montaña, Sierra de Gredo s	Monastrell	4.25	8.5	34
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Garnacha, Rufete, Piñuela	6.5	13	52
2018 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	Bobal	5.5	11	44
2019 Belinda, Mendoza, Argentina (served chilled)	Touriga Nacional Blend	3.5	7	28
2021 Earth First, Clásico, Mendoza, Argentina	Bonarda, Pedro Ximénez	4.5	9	36
2020 Quieto, Gran Corte, Mendoza, Argentina	Malbec	4.75	9.5	38
2018 Peñalolen, Maipo, Chile	Cabernet Franc, Malbec	6	12	48
2020 Casas del Bosque, Casablanca, Chile	Cabernet Sauvignon	6.5	13	52
2020 Uva de Vida, Biográfico, Toledo, Spain	Pinot Noir	7	14	56
2018 Polkura, Colchagua, Chile	Tempranillo, Graciano	6.5	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	Syrah	6.5	13	56
2021 Domaine Vallot, Côtes-du-Rhône, France	Tannat, Cabernet Franc	5.25	10.5	42
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Grenache Blend	7	14	56
	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
Tradición, Bodegas Tradición, 750mL	Fino	5	40
La Cigarrera, 375mL	Manzanilla	9	72
Almacenista, ‘Gonzalez Obregon,’ Lustau, 500mL	Amontillado	7.5	30
Los Arcos, Lustau, 750mL	Amontillado	11	66
Península, Lustau, 750mL	Palo Cortado	5	40
15 Años, El Maestro Sierra, 375mL	Oloroso	7.5	60
Marqués de Poley, Toro Albala, 375mL	Oloroso	10.5	42
		8.5	51

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar, Gonzalez Byass, 750mL	Pedro Ximénez	8.5	68
Añada, Alvear, 2014, 375mL	Pedro Ximénez	9	72
			60

WINE FLIGHTS

3 Half Glasses	
APERITIVOS	BarCava / La Cigarrera / El Bandarra
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
BIO-CURIOUS	Diorama / Abisso / Uva de Vida
Three incredible examples of wines made with grapes cultivated using Biodynamic farming practices	16
GRENACHE (ON THE ROCKS)	Le Naturel Blanco / Vino de Montaña / Vallot
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	17.5

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		

TYGRA	12
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	

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

SUMMER STREET SLING	12
Chamomile Infused 360 Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	

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

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
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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
Port City, Optimal Wit – VA	4	8
2 Silos, Main Street Lager – 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
Avery, Island Rascal, Passion Fruit Witbier – CO	8.5
Mahou, Cinco Estrellas, Lager- Spain (16oz)	8
Pabst Blue Ribbon, Lager (16 oz) – IL	5.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8.5
Founders, All Day IPA – MI	7
Flying Dog, The Truth Imperial IPA- MD	8.5
Atlas, Ponzi IPA – D.C.	8
Allagash, Tripel Reserve – ME	11
Kentucky Ale, Bourbon Barrel Ale – KY	12
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 Golden Ale- VA	9

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