

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender,  
Salty, Sweet

### CHORIZO PICANTE

California  
Smoky, mildly spicy, dry-cured sausage

### 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

### ALSIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3  
Months. Toasted, Creamy, Sweet  
Pimentón

### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2  
Months. Pimentón Rubbed

### 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

### MAXORATA

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months.  
Buttery, Tangy

### 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

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6  
Months. Smoked, Sharp, Fruity

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed  
Mangalica. Marbled, Tender, Nutty

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### SOPPRESSATA

California, US  
Pork Salami. Peppercorns, Burgundy Wine

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy,  
Smooth, Tangy

### APERITIVO BOARD

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

## TAPAS

### LABNEH

Charred Eggplant, Tahini, Mint

10.5

### WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

9.5

### ROASTED BEET HUMMUS

Crispy Pita

9

### BLISTERED SHISHITO PEPPERS

Sea Salt

8.5

### GLAZED SWEET POTATO

Whipped Goat Cheese

8.5

### SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### PICKLED AUBERGINE

Lime

7.5

### BRUSSELS SPROUTS

Bacon Jam, Pickled Onions

9

### CAULIFLOWER

Harissa Aioli

9.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### POTATO TORTILLA

Chive Sour Cream

7

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### MUSSELS

Sofrito, Garlic

13

### GRILLED OYSTERS

Parsley Butter

13.5

### GRILLED SALMON

Arugula Salad

14.5

### GRILLED PULPO

Chickpea Salad

15.5

### SALMON CRUDO

Cilantro Oil

14.5

### LOBSTER CROQUETAS

Harissa Aioli

14.5

### SEARED SCALLOPS

Saffron Risotto

19

### PRAWNS

Sofrito

16.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### BACON WRAPPED DATES

Valdeón Crema

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### BRAISED OX TAIL

Caramelized Onions, Spinach

18.5

### VENISON A LA PLANCHA

Black Garlic Vinaigrette

16.5

### BRAISED RABBIT

Caramelized Onions

15.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### FLANK STEAK\*

Chimichurri, Cilantro

14.5

### BONE MARROW

Bacon Jam

12.5

### SEARED DUCK BREAST

Squash Purée

16.5

### PORK BELLY

Aji Amarillo

10.5

### POLLO PINTXO

Yogurt Marinade, Chimichurri, Dill Aioli

8.5

### BEEF CARPACCIO\*

Arugula, Capers, Mustard Aioli

13.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### BRAISED LAMB

Polenta

14.5

### BISON KOFTA

Tzatziki

14.5

### SHORT RIB

Fennel Purée, Truffle Chimichurri

18.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### PEAR & ARUGULA SALAD

Goat Cheese, Pecans, Cranberries,  
Balsamic Vinaigrette

9.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BRANZINO

Arugula Salad, Pickled Onions

26

### PAELLA VERDURAS

Sweet Potatoes, Carrots, Cauliflower, Celery

half / full / double

18 / 36 / 64

### PAELLA MARISCOS

Prawns, Clams, Mussels, Squid

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

Pear Compote

9

### OLIVE OIL CAKE

Sea Salt

9

### CREPAS WITH SEASONAL FRUIT

Lime Crema, Pears, Walnuts

8

## 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
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves Sao Joao, Brut Rose, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2021 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Gañeta, Getariako Txakolina, Spain	<i>Hondarrabi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
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
2021 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
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
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
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
2021 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
2020 Marcel Couturier, Mâcon Loché, France	<i>Chardonnay</i>	8	16	64
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5	10	40
2020 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6	12	48
2020 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>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2020 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>	6.25	12.5	50
2019 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.25	11.5	46
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (1L)	48
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2020 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberà, Spain	<i>Trepal Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo, Emporda, Spain	<i>Monastrell</i>	4.75	9.5	38
2021 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2020 Península Viticultores, Vino de Montaña, Sierra de Gredos	<i>Garnacha, Rufete, Piñuela</i>	6.5	13	52
2019 Volver, La Mancha, Spain	<i>Tempranillo</i>	6	12	48
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 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
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6	12	48
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.50	13	52
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	56
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Tannat, Cabernet Franc</i>	5.25	10.5	42
2020 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

		3oz	bottle
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
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
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
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



# COCKTAILS

**BEEES & 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

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

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

**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 Ximenez,  
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

**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

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

**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, 12.5 50  
Blue Ridge Vodka, Peach Nectar, Lemon,  
Grapefruit Bitters

# BEER

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

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic – Germany 5  
Daura Damm, Gluten-Free Lager – Spain 8  
Heineken Light, Lager – Holland 7.5  
Pabst Blue Ribbon, Lager (16 oz) – IL 5.5  
Avery, Island Rascal, Passion Fruit Witbier – CO 8.5  
Founders, All Day IPA – MI 7  
Atlas, Ponzi IPA – DC 8  
Allagash, Tripel Reserve – ME 10.5  
Kentucky Ale, Bourbon Barrel Ale – KY 12  
Duclaw, Sweet Baby Jesus Porter – MD 7.5  
The Duck-Rabbit, Milk Stout – NC 7.5

**CIDERS**  
Austin Eastciders, Original Dry Cider – TX 7  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28  
Pomarina Brut Sidra (750mL) – Spain 42