

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

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

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

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

MARINATED MAHON
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 months.
In Herbed Citrus Oil

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

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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA 14
Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Mangalica. Marbled, Tender, Nutty

LOMO IBERICO DE BELLOTA 14
Castilla y León, ES
Aged 3 Month Iberico Pork Loin. Mild,
Smoky, Pimentón

DUCK PROSCIUTTO 14
New York, US
Moulted Dark Breast, Spiced, Tender, Sweet

MUSHROOM BRESAOLA 14
Brooklyn, NY
Beef, Black Pepper Spices, Porcini

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Cheese, Aged 4 Months.
Black Truffle, Savory, Piquant

APERITIVO BOARD 26
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

MARCONA ALMONDS 5
Sea Salt, Oil

HOUSE MARINATED OLIVES 5
Garlic, Citrus, Thyme, Giardiniera

LABNEH 9.5
Charred Eggplant, Tahini, Mint

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

SPINACH AND CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

BEETS 8.5
Sheep's Cheese, Dill

CAULIFLOWER 9.5
Harissa Aioli

CRISPY BRUSSELS SPROUTS 8.5
Pimentón, Maple

CHAMPIÑONES A LA PLANCHA 11
Salsa Verde

TRUFFLE SHEEP'S CHEESE 9.5
Pimentón, Truffle Honey

PIQUILLO HUMMUS 8.5
Crispy Pita, Pepitas

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

GRILLED SWEET POTATO 8.5
Smoked Pepper Vinaigrette

CRISPY CALAMARI 11.5
Shishito Peppers, Harissa Aioli

BOQUERONES 7
Orange, Onions, Olives, Red Peppers

HALIBUT A LA PLANCHA 14.5
Puttanesca

RED SNAPPER CRUDO* 15
Aji Amarillo Leche de Tigre, Aleppo Pepper

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

GRILLED PULPO 15.5
Fennel, Sobrasada

GRILLED SALMON 12
Kale, Piquillos

MUSSELS 13
Sofrito, Garlic

PULPO ARANCINI 9.5
Mojo Verde Aioli, Ricotta Salata

CALDO GALLEGO 7.5
Gaucho, White Beans, Kale

CHICKEN PINTXOS 9
Dill Aioli

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

PORK BELLY 10.5
Aji Amarillo

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

TRUFFLED BIKINI 8.5
Jamón Serrano, San Simón, Garlic Aioli

BACON WRAPPED DATES 8
Valdeón Mousse

FLANK STEAK 14.5
Chimichurri, Cilantro, Lime

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

BONE MARROW 14.5
Apple-Bacon Mostarda

SALADS

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

ROASTED PEARS 9.5
Kale, Arugula, Pecans, Valdeón

ENDIVE SALAD 8.5
Boquerones, Migas, Cured Egg Yolk, Walnuts

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 26
Crispy Brussels Sprouts, Pickled Onions

PAELLA VERDURAS half / full / double
18 / 36 / 64
Cauliflower, Fennel, Carrots, Peppers

PAELLA MARISCOS 28 / 56 / 98
Shrimp, 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
Luxardo Cherries

OLIVE OIL CAKE 9
Sea Salt

ARROZ CON LECHE 7
Cinnamon

CREPAS WITH SEASONAL FRUIT 8
Apples, Crema

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
 2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain
 2020 Caves São João, Brut Rosé, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Macabeo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6.25	12.5	50

WHITE

2021 Mila, Rías Baixas, Spain
 2021 Rezabal, Getariako Txakolina, Spain
 2020 Menade, Rueda, Spain
 2021 Le Naturel, Navarra, Spain
 2021 Pinord, Diorama, Penedès, Spain
 2020 Bodegas Alvear, 3 Miradas
 2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain
 2020 Asnella, Vinho Verde, Portugal
 2019 Capítulo 7, Mendoza, Argentina
 2022 Aylin, San Antonio, Chile
 2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay
 2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay
 2020 Von Winning, Winnings, Pfalz, Germany
 2021 L'Alpage, Mont-sur-Rolle, Switzerland

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarrabi Zuri</i>	6.25	12.5	50
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Pedro Ximénez</i>	5.5	11	44
<i>Palomino Fino</i>	6.25	12.5	50
<i>Arinto, Loureiro</i>	5	10	40
<i>Pedro Ximénez</i>	4.75	9.5	38
<i>Sauvignon Blanc</i>	5.25	10.5	42
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Chardonnay</i>	4.5	9	36
<i>Riesling</i>	6	12	48
<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain
 2021 Familia Schroeder, Saurus, Patagonia, Argentina
 2021 Christophe Avi, Agenais, France
 2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain

	3oz	6oz	bottle
<i>Mencía</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Cabernet Sauvignon</i>	5.5	11	44
<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain
 2019 Marqués de Tomares, Crianza, Rioja Spain
 2020 Pedro González Mittelbrunn, Castilla y León, Spain
 2021 Glup Glup, Cariñena, Spain
 2019 Bardos, Romántica, Ribera del Duero, Spain
 2020 Azul y Garanja, Navarra, Spain
 2020 César Marquez Pérez, Parajes, Bierzo, Spain
 2019 Sotabosc, Montsant, Spain
 2020 Vins de Pedra, Negre de Folls, Conca de Barberà, Spain
 2022 La Vinyeta, Bongo, Empordà, Spain
 2021 Primitivo Quiles, Cono 4, Alicante, Spain
 2020 Península Viticultores, Vino de Montaña, Sierra de Gredos
 2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain
 2020 Uva de Vida, Biográfico, Toledo, Spain
 2018 Fontes Cunha, 'Mondeco,' Dão, Portugal
 2019 Belinda, Mendoza, Argentina (served chilled)
 2020 Quieto, Gran Corte, Mendoza, Argentina
 2021 Earth First, Clásico, Mendoza, Argentina
 2018 Peñalolen, Maipo, Chile
 2021 Garage Wine Company, Revival
 2020 Casas del Bosque, Casablanca, Chile
 2018 Polkura, Colchagua, Chile
 2018 Alto de la Ballena, Maldonado, Uruguay
 2021 Domaine Vallot, Côtes-du-Rhône, France

	3oz	6oz	bottle
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	5	10	40
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	4.25	8.5	(L) 48
<i>Mencía</i>	6.75	13.5	54
<i>Garnacha, Cariñena</i>	6	12	48
<i>Trepas Blend</i>	4.75	9.5	38
<i>Monastrell</i>	4.75	9.5	38
<i>Monastrell</i>	4.25	8.5	34
<i>Garnacha, Rufete, Piñuela</i>	6.5	13	52
<i>Bobal</i>	5.5	11	44
<i>Tempranillo, Graciano</i>	6.5	13	52
<i>Touriga Nacional Blend</i>	3.5	7	28
<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
<i>Cabernet Franc, Malbec</i>	6	12	48
<i>Malbec</i>	4.75	9.5	38
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>País</i>	5.75	11.5	46
<i>Pinot Noir</i>	7	14	56
<i>Syrah</i>	6.5	13	56
<i>Tannat, Cabernet Franc</i>	5.25	10.5	42
<i>Grenache Blend</i>	7	14	56

SHERRY

DRY

Jarana, Lustau, 750mL
 Tradición, Bodegas Tradición, 750mL
 La Cigarrera, 375mL
 Almacenista, 'Gonzalez Obregon,' Lustau, 500mL
 Carlos VII, Alvear, 500mL
 Península, Lustau, 750mL
 15 Años, El Maestro Sierra, 375mL
 Marqués de Poley, Toro Albala, 375mL

	3oz	bottle
<i>Fino</i>	5	40
<i>Fino</i>	9	72
<i>Manzanilla</i>	7.5	30
<i>Amontillado</i>	11	66
<i>Amontillado</i>	11	66
<i>Palo Cortado</i>	7.5	60
<i>Oloroso</i>	10.5	42
<i>Oloroso</i>	8.5	51

SWEET

East India Solera, Lustau, 750mL
 Añada, Alvear, 2014, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	8.5	68
<i>Pedro Ximénez</i>		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 / Mittelbrunn / Uva de Vida Three incredible examples of wines made with grapes cultivated using Biodynamic farming practices	16
GRENAICHE (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
ACID TRIP Asnella / Winnings / Belinda High. Acid. Wines	15

COCKTAILS



BEES & BAYS (0% ABV)

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

6

FLOR DE SAL (Low ABV)

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

12

SUMMER STREET SLING

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

12

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado
 Lemon, Agave,

13

TYGRA

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

12

ALEBRIJES

Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
 Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

13.5

BOURBON SPICE RACK

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

13

LAIRD'S LANE

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

15

GINTONICS

Inspired by three of Spain's most iconic regions

15

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

Port City, Optimal Wit – VA
 2 Silos, Main Street Lager – VA
 DC Brau, Public Pale Ale – DC
 Flying Dog, Bloodline IPA – MD

caña doble
 4 8
 4 8
 4.25 8.5
 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