

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### CHORIZO PICANTE

California  
Smoky, mildly spicy, dry-cured sausage

### FUET

Catalonia  
Mild, dry-cured pork sausage

### SORIA CHORIZO

United States  
Dry-cured pork sausage,  
smoky & garlicky

### CHORIZO BLANCO

United States  
Dry-cured pork sausage & garlic

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with  
peppercorns

### ALSIOS

Canary Islands  
Semi-soft, cow & goat's milk, rubbed with  
pimentón

### IBORES

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

### CAÑA DE CABRA

Murcia  
Soft-ripened goat cheese, creamy & mild

### DRUNKEN GOAT

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

### CABRA ROMERO

Murcia  
Semi-soft goat's milk cheese  
with rosemary

### MAXORATA

Canary Islands  
Crumbly Goat's milk cheese buttery and  
tangy

### 6-MONTH AGED MANCHEGO

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

### IDIAZÁBAL

Navarra  
Smoked raw sheep's milk,  
nutty & robust

### TETILLA

Galicia  
Cow's milk, buttery, mild & tangy

### AGED MAHÓN

Balearic Islands  
Cow's milk, aged 1 year, salty & sharp

### SAN SIMÓN

Galicia  
Cow's milk, smoked, creamy & buttery

## GIVE THE GIFT OF BARCELONA

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

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### BRESAOLA

New York  
Dry-cured Beef, Black pepper, Mushroom

### SPECK

Alto Adige  
Dry-cured Italian ham

### SOPPRESSATA

California  
Spicy, slow aged pork sausage

### DÉLICE DE BOURGOGNE

Burgundy, France  
Soft-ripened triple cream cow's milk cheese

### APERITIVO BOARD

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

## TAPAS

### EGGPLANT CRISPS

Sweet & Spicy Amarillo

7.5

### LABNEH

Charred Eggplant, Tahini, Mint

10.5

### WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

8.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### ROASTED PEPPER HUMMUS

Crispy Pita

8.5

### BLISTERED SHISHITO PEPPERS

Sea Salt

8.5

### BEAN CAZUELA

Grilled Peppers, Pickled Red Onions

7.5

### GLAZED SWEET POTATO

Whipped Goat Cheese

8.5

### SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Garlic

8

### BRUSSELS SPROUTS

Bacon Jam, Pickled Onions

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### POTATO TORTILLA

Chive Sour Cream

6

### MUSSELS

Sofrito, Garlic

12

### GAMBAS AL AJILLO

Arbol Pepper, Olive Oil, Garlic

9.5

### TUNA CRUDO

Cilantro Oil

14.5

### LOBSTER CROQUETAS

Harrisa Aioli

13.5

### SEARED SCALLOPS

Carrot Purée, Sunflower Seeds

19

### PULPO A LA GALLEGA

Potatoes, Celery, Onions, Pimentón

15.5

### SALMON A LA PLANCHA

Salsa Verde

14.5

### BACON WRAPPED DATES

Valdeón Crema

8

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### BRAISED OX TAIL

Braised, Caramelized Onions

18.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### FLANK STEAK\*

Chimichurri, Cilantro, Lime

14.5

### SEARED DUCK BREAST

Squash Purée

16.5

### POLLO PINTXO

Yogurt Marinade, Chimichurri, Dill Aioli

8.5

### BEEF CARPACCIO\*

Arugula, Capers, Mustard Aioli

13.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### PORK BELLY

Aji Amarillo

10.5

### SHORT RIB

Fennel Purée, Truffle

18.5

## SALADS & SOUPS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

### PEAR & ARUGULA SALAD

Goat Cheese, Pecans, Cranberries, Balsamic Vinaigrette

9.5

### AUTUMN SQUASH SOUP

Sunflower Seeds

8.5

### BEEF SOUP

Potatoes, Vegetables

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BRANZINO

Arugula Salad, Pickled Onions

26

half / full / double

### PAELLA VERDURAS

Sweet Potatoes, Carrots, Cauliflower, Celery

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\*

NY Strip, Chicken, Pork Loin, Gaucho

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

## 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
2020 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
2019 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 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	<i>Palomino Fino</i>	6.25	12.5	50
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2021 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
2019 Marcel Couturier, Macon-Loche, France	<i>Chardonnay</i>	7.25	14.5	58
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 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.25	11.5	46
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
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>Trepát Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo, Emporda, Spain	<i>Monastrell</i>	4.75	9.5	38
2019 Volver, La Mancha, Spain	<i>Tempranillo</i>	6	12	48
2020 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2018 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
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
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	56
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
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.5	13.5	54
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
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
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
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	10.5	42
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
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 Vermut 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 / Biográfico 16  
Three incredible examples of wines made with grapes cultivated using Biodynamic farming practices

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



# COCKTAILS

**BEES & 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

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

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

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

**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 & 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 Amaro, Angostura Bitters

# GINTONICS

Inspired by the four phases of the Biodynamic calendar 14

**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 Peppercorn

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

# SANGRIA

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

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

# BEER

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

**BOTTLES & CANS**  
Daura Damm, Gluten-Free Lager – Spain 8  
Mahou, Cinco Estrellas, Lager (16 oz) – Spain 7.5  
Heineken Light, Lager – Holland 7.5  
Pabst Blue Ribbon, Lager (16 oz) – IL 5.5  
Avery, Island Rascal, Passion Fruit Witbier – CO 8.5  
Old Ox, Golden Ox – VA 8.5  
Goose Island, Matilda Belgian Style Ale – IL 13  
Atlas, Ponzi IPA – DC 7.5  
Allagash, Tripel Reserve – ME 10.5  
Kentucky Ale, Bourbon Barrel Ale – KY 12  
Duclaw, Sweet Baby Jesus Porter – MD 7  
The Duck-Rabbit, Milk Stout – NC 7

**CIDERS**  
Austin Eastciders, Original Dry Cider – TX 7  
Prof. Fritz Briem, 1809 B. Weisse (500mL) – Germany 19  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28  
Pomarina Brut Sidra (750mL) – Spain 42