

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

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JAMÓN MANGALICA Segovia Cured Hungarian pig	14
BRESAOLA New York Dry-cured Beef, Black pepper, Mushroom	10.5
SPECK Alto Adige Dry-cured Italian ham	10.5
SOPPRESSATA California Spicy, slow aged pork sausage	10.5
DÉLICE DE BOURGOGNE Burgundy, France Soft-ripened triple cream cow’s milk cheese	8.5
APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22

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

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 Sao Joao, Brut Rose, Bairrada, Portugal	Baga Blend	6.5	13	52
		6.25	12.5	50

WHITE

2020 Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2021 Rezabal, Getariako Txakolina, Spain	Hondarrabi Zuri	6.25	12.5	50
2020 Menade, Rueda, Spain	Verdejo	6	12	48
2019 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 Avinyó, Petillant, Penedès, Spain	Muscat Blend	5	10	40
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	Merseguera Blend	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos	Palomino Fino	6.25	12.5	50
2018 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.75	9.5	38
2022 Aylín, San Antonio, Chile	Sauvignon Blanc	5.25	10.5	42
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2019 Marcel Couturier, Macon-Loche, France	Chardonnay	7.25	14.5	58
2021 Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	5	10	40
2020 Von Winning, Winnings, Pfalz, Germany	Riesling	6	12	48
2020 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	Mencía	3oz	6oz	bottle
2021 Lafage, ‘Miraflores’, Roussillon, France	Mourvedre Blend	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36

RED

2017 Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2019 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6.25	12.5	50
2020 Le Naturel, Navarra, Spain	Garnacha	5.25	11.5	46
2020 César Marquez Pérez, Parajes, Bierzo, Spain	Garnacha	4.5	9	36
2018 La Fanfarria, Asturias, Spain	Mencía	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	Mencía, Albarín Negro	6	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	Garnacha, Cariñena	6	12	48
2020 La Vinyeta, Bongo, Emporda, Spain	Trepát Blend	4.75	9.5	38
2019 Volver, La Mancha, Spain	Monastrell	4.75	9.5	38
2020 Camino de Navaherreros, Sierra de Gredos, Spain	Tempranillo	6	12	48
2018 Uva de Vida, Biográfico, Toledo, Spain	Garnacha	5.75	11.5	46
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Tempranillo, Graciano	6.5	13	52
2021 Earth First, Classic, Mendoza, Argentina	Bobal	5.25	10.5	42
2018 Belinda, Mendoza, Argentina (served chilled)	Malbec	4.75	9.5	38
2018 Polkura, Colchagua, Chile	Bonarda, Pedro Ximénez	4.5	9	36
2020 Quieto, Gran Corte, Mendoza, Argentina	Syrah	6.5	13	56
2018 Peñalolen, Maipo, Chile	Cabernet Franc, Malbec	6	12	48
2019 Casas del Bosque, Casablanca, Chile	Cabernet Sauvignon	6.50	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	Pinot Noir	7	14	56
2020 Domaine Vallot, Côtes-du-Rhône, France	Cabernet Franc Blend	5.25	10.5	42
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Grenache Blend	6.5	13.5	54
	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
Tradicion, Bodegas Tradicion, 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
Carlos VII, Alvear, 500mL	Amontillado	5	40
Península, Lustau, 750mL	Amontillado	11	66
15 Años, El Maestro Sierra, 375mL	Palo Cortado	7.5	60
Marques de Poley, Toro Albala, 375mL	Oloroso	10.5	42
	Oloroso	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 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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum,	9	30
Guava Nectar		

GUNS & ROSÉS	glass	carafe
Sao Joao Brut Rosé, Lillet Rosé,	12	48
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 – 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