

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

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
AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp
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
SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild
MARINATED MAHON Islas Baleares, ES Firm, Cow's Milk, Aged 4 months. In Herbed Citrus Oil
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 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
LOMO IBERICO DE BELLOTA Castilla y Leon, ES Aged 3 Month Iberico Pork Loin. Mild, Smoky, Pimentón	14
DUCK PROSCIUTTO New York, US Moultard Dark Breast, Spiced, Tender, Sweet	14
MUSHROOM BRESAOLA Brooklyn, NY Beef, Black Pepper Spices, Porcini	14
TRUFFLE SOTTOCENERE Venice, IT Semi-Soft, Cow's Milk, Aged 3 Months Truffle, Nutmeg, Clove, Cinnamon, Corriander, Fennel	8.5
APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26

Jamón Serrano, Salchichón De Vic, Idiazábal, Tetilla, Eggplant Caponata, Olives, Patatas Bravas

TAPAS

MARCONA ALMONDS Sea Salt, Oil	5
HOUSE MARINATED OLIVES Garlic, Citrus, Thyme, Giardiniera	5
LABNEH Eggplant, Tahini, Mint	9.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5
SPINACH AND CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5
CAULIFLOWER Harissa Aioli	9.5
CRISPY BRUSSELS SPROUTS Pimentón, Maple	8.5
CHAMPIÑONES A LA PLANCHA Salsa Verde	11
BEETS Sheep's Cheese, Dill	8.5
TRUFFLE SHEEP'S CHEESE Pimentón, Truffle Honey	9.5
PIQUILLO HUMMUS Pepitas, Pita	8.5
POTATO TORTILLA Chive Sour Cream	7
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
GRILLED SWEET POTATO Smoked Pepper Vinaigrette	9
CRISPY CALAMARI Shishito Peppers, Harissa Aioli	11.5
BOQUERONES Orange, Onions, Olives, Red Peppers	7
MAHI-MAHI A LA PLANCHA Puttanesca	14.5
RED SNAPPER CRUDO* Aji Amarillo Leche de Tigre, Aleppo Pepper	15

GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
GRILLED PULPO Fennel, Sobrasada	15.5
GRILLED SALMON Kale, Piquillos	12
MUSSELS Sofrito	13
PULPO ARANCINI Mojo Verde Aioli, Ricotta Salata	9.5
CHICKEN PINTXOS Dill Aioli	9
CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
PORK BELLY Aji Amarillo	10.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
BACON WRAPPED DATES Valdeón Mousse	8
FLANK STEAK Chimichurri, Cilantro, Lime	14.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8
STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
WAGYU BEEF CARPACCIO* Arugula, Capers, Mustard Aioli	13.5
BONE MARROW Apple-Bacon Mostarda	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
ROASTED PEARS Kale, Arugula, Pecans, Valdeón	9.5
ENDIVE SALAD Boquerones, Migas, Cured Egg Yolk, Walnuts	8.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Crispy Brussels Sprouts, Pickled Onions	26
PAELLA VERDURAS Cauliflower, Fennel, Carrots, Peppers	half / full / double 18 / 36 / 64
PAELLA MARISCOS Shrimp, 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 Luxardo Cherries	9
OLIVE OIL CAKE Sea Salt	9
ARROZ CON LECHE Cinnamon	7
CREPAS WITH SEASONAL FRUIT Pears, Citrus Cream	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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2019	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020	Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
			6.25	12.5	50

WHITE

2021	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2021	Rezabal , Getariako Txakolina, Spain	<i>Hondarrabi Zuri</i>	6	12	48
2020	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2021	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2020	Bodegas Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020	Asnella, Vinho Verde , Portugal	<i>Pedro Ximénez</i>	5.5	11	44
2019	Capítulo 7 , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2022	Aylin , San Antonio, Chile	<i>Pedro Ximénez</i>	4.75	9.5	38
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.25	10.5	42
2020	Von Winning , Winnings, Pfalz, Germany	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021	L’Alpage , Mont-sur-Rolle, Switzerland	<i>Riesling</i>	6	12	48
		<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019	Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2020	Pedro González Mittelbrunn , Castilla y León, Spain	<i>Tempranillo</i>	6	12	48
2019	Bardos, Romántica , Ribera del Duero, Spain	<i>Prieto Picudo</i>	5	10	40
2021	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2020	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2019	Sotabosc , Montsant, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2020	Vins de Pedra, Negre de Folls , Conca de Barberà, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022	La Vinyeta, Bongo , Empordà, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020	Península Viticultores, Vino de Montaña , Sierra de Gredos	<i>Monastrell</i>	4.25	8.5	34
2021	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Rufete, Piñuela</i>	6.5	13	52
2020	Uva de Vida, Biográfico , Toledo, Spain	<i>Bobal</i>	5.5	11	44
2018	Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Tempranillo, Graciano</i>	6.5	13	52
2019	Belinda , Mendoza, Argentina (served chilled)	<i>Touriga Nacional Blend</i>	3.5	7	28
2021	Earth First, Clásico , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020	Quieto , Gran Corte, Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2019	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6	12	48
2022	Casas del Bosque , Casablanca, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2019	Polkura , Colchagua, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Syrah</i>	6.5	13	56
2021	Cuvee Paul , Cotes Du Rhone, France	<i>Tannat, Cabernet Franc</i>	5.25	10.5	42
		<i>Grenache, Carignan, Cinsant</i>	7	14	56

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	8.5	68
Añada , Alvear, 2014, 375mL	<i>Pedro Ximénez</i>	9	72
			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 / Mittelbrun / Uva de Vida	16
Three incredible examples of wines made with grapes cultivated using Biodynamic farming practices	
ACID TRIP Asnella / Winnings / Belinda	15
High. Acid. Wines	

COCKTAILS

BEEES & BAYS (0% 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	

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

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	

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

SMOKED SHERRY MANHATTAN	15
Hudson Bourbon, Gonzalez Byass Pedro Ximénez,	
Lustau Amontillado, Angostura, Luxardo Cherry	

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
2 Silos, Main Street Lager – VA	4	8
Port City, Optimal Wit – VA	4	8
DC Brau, Public Pale Ale – DC	4.25	8.5
Flying Dog, Bloodline IPA – MD	4.25	8.5

BOTTLES & CANS	
Heineken Light, Lager – Holland	7.5
Mahou, Cinco Estrellas, Lager- Spain (16oz)	8
Pabst Blue Ribbon, Lager (16 oz) – IL	6.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8.5
Prof. Fritz Briem, 1809B. Weisse (500mL) – Germany	12
Old Ox, Golden Ox Golden Ale- VA	8.5
Avery, Island Rascal, Passion Fruit Witbier – CO	8.5
Founders, All Day IPA – MI	7
Atlas, Ponzi IPA – D.C.	8
Flying Dog, The Truth Imperial IPA- MD	8.5
Allagash, Tripel – ME	11
Kentucky Ale, Bourbon Barrel Ale – KY	12
The Duck-Rabbit, Milk Stout – NC	7.5

CIDERS	
Austin Eastciders, Original Dry Cider – TX	8
Isastegi, Sagardo Natural Cider (750mL) – Spain	28