

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with
peppercorns

SORIA

United States
Dry-cured pork sausage,
smoky & garlicky peppercorns

CHORIZO PICANTE

La Rioja
Smoky, mildly spicy,
dry-cured pork sausage

CHORIZO BLANCO

United States
Dry-cured pork sausage & garlic

VALDEÓN

Castilla-León
Cow and goat's milk blue cheese

TETILLA

Galicia
Semi-soft cow's milk cheese,
Mild, Creamy

SOBRASADA

Mallorca
Spreadable chorizo

6-MONTH MANCHEGO

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

FUET

Catalonia
Mild, dry-cured pork sausage

DRUNKEN GOAT

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

DÉLICE DE BOURGOGNE

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

JAMON MANGALICA

Segovia
Cured Hungarian pig

14

APERITIVO BOARD

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

22

*Marinated Olives, Marcona Almonds, Patatas
Bravas, Piquillo Peppers, Assorted Meats and
Cheeses*

TAPAS

MARCONA ALMONDS

Sea Salt

5

MARINATED OLIVES

Garlic, Citrus, Chili Flakes

5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

CHAMPIÑONES

Parsley, Garlic

7.5

FLORENTINO

Garlic, Chili Flakes, Citrus

9

ROASTED BUTTERNUT SQUASH

Honey, Black Pepper, Ricotta, Pepitas

8.5

SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Garlic

8

BABA GANOUSH

Pine Nuts, Crispy Pita

7.5

ROASTED BEETS

Valdeón Dressing, Pistachio

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

ROASTED CAULIFLOWER

Harissa Aioli

8.5

POTATO TORTILLA

Chive Sour Cream

6

TRUFFLE WHIPPED SHEEP'S CHEESE

Pimentón, Rustic Bread

8.5

BOQUERONES

Garlic, Parsley

6

COLD SMOKED SALMON CRUDO

Salsify Vichyssoise, Salmon Roe, Parsley

12.5

TROUT A LA PLANCHA

Salsa Verde

10.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

MUSSELS

White Wine, Tomato, Garlic

12

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

BACON-WRAPPED DATES

Manchego, Pimentón

8

JAMÓN & MANCHEGO CROQUETTAS

Garlic Aioli

6.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.5

PORCHETTA

Caramelized Fennel, Mushroom, Sausage, Thyme

13

POLLO A LA PARILLA

Cherry Pepper Aioli

8

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

TUSCAN KALE

Rosemary Crumb, Celery, Tahini Yogurt Dressing

8.5

VALENCIA SALAD

Marinated Orange, Fennel, Arugula, Almonds

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Arugula, Pickled Onions

25.5

PAELLA VERDURAS

Sweet Potatoes, Parsnips, Snap Peas,
Roasted Garlic

half / full / double
18 / 37 / 64

PAELLA MARISCOS

Prawn, Clams, Mussels, Calamari

28 / 56 / 98

PAELLA SALVAJE

Chorizo, Morcilla, Gaucho Sausage,
Pickled Onions

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip, 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

CREPAS

Citrus Crema, Asian Pears, Pistachio

8

OLIVE OIL CAKE

Sea Salt

9

EXECUTIVE CHEF WILLIAM LANZY SOUS CHEF I WEI LUK

*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
2015 Gramona, Gran Cuvée, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
		6.5	13	52

WHITE

2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Azul y Garanja, Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 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
2020 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5	10	40
2018 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6	12	48

ROSÉ

2019 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

RED

2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2018 La Maldita, Rioja, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Garnacha</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2020 Le Naturel, Navarra, Spain	<i>Tempranillo</i>	5.25	11.5	46
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Garnacha</i>	4.5	9	36
2018 La Fanfarria, Asturias, Spain	<i>Mencia</i>	6.75	13.5	54
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Mencia, Albarín Negro</i>	6	12	48
2018 La Vinyeta, Bea*, Emporda, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2017 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Volver, La Mancha, Spain	<i>Garnacha</i>	5.75	11.5	46
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	6	12	48
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2016 Vara y Pulgar, Cadiz, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Tintilla</i>	6.5	13	52
2019 Earth First, Classic, Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	4.75	9.5	38
2017 Peñalolen, Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2017 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.50	13	52
2018 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	56
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Pinot Noir</i>	6.25	12.5	56
2018 Domaine Vallot, Côtes-du-Rhône, Franc	<i>Cabernet Franc Blend</i>	5.25	10.5	42
	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion, Bodegas Tradicion, 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
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	11	66
Carlos VII, Alvear, 500mL	<i>Amontillado</i>	5	40
Península, Lustau, 750mL	<i>Amontillado</i>	11	66
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	7.5	60
Marques de Poley, Toro Albala, 375mL	<i>Oloroso</i>	10.5	42
	<i>Oloroso</i>	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
Toro Albala, 1988, 750mL	<i>Pedro Ximénez</i>	9	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
Añada, Alvear, 2013, 375mL	<i>Pedro Ximénez</i>	14	56
	<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
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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



COCKTAILS

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

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti
Pasubio Amaro, Angostura Bitters

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

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

SMOKED SHERRY MANHATTAN 16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Citadelle Gin.

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
Ginger, Lime

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
Naveran Brut Rosé, Lustau Rosé, 12 48
Blue Ridge Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Port City, Optimal Wit - D.C. 3.75 7.5
DC Brau, Public Pale Ale - D.C. 4 8
Flying Dog, Bloodline IPA - MD 4.25 8.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Heineken, Light - Holland 7.5
Pabst Blue Ribbon (16oz.) - IL 5.5
Old Ox, Golden Ox- VA 8.5
Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO 8.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Founders, All Day IPA - MI 7
Atlas, Ponzi IPA - D.C. 7.5
Flying Dog, The Truth Imperial IPA- MD 8
Allagash, Tripel Reserve - MN 10.5
The Duck-Rabbit, Milk Stout - NC 7
Duclaw, Sweet Baby Jesus Porter - MD 7

CIDERS
Austin Eastciders, Original Dry Cider - TX
Prof. Fritz Briem, 1809 B. Weisse (500mL) - Germany 19
Pomarina Brut Sidra (750mL) - Spain 42