

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender,
Salty, Sweet

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

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

CHORIZO PICANTE

California
Smoky, mildly spicy, dry-cured
sausage

ALISIOS

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2
Months. Pimentón Rubbed

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

MAXORATA

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months.
Buttery, Tangy

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

SPECK

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

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy,
Smooth, Tangy

APERITIVO BOARD

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

TAPAS

LABNEH

Charred Eggplant, Tahini, Mint

10.5

WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

9.5

ROASTED BEET HUMMUS

Crispy Pita

9

BLISTERED SHISHITO PEPPERS

Sea Salt

8.5

SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

BRUSSELS SPROUTS

Bacon Jam, Pickled Onions

9

CAULIFLOWER

Harissa Aioli

9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

MUSSELS

Sofrito, Garlic

13

GRILLED OYSTERS

Parsley Butter

13.5

GRILLED SALMON

Arugula Salad

14.5

LOBSTER CROQUETAS

Harissa Aioli

14.5

TUNA CRUDO

Cilantro Oil

14.5

SEARED SCALLOPS

Cauliflower Purée

19

GRILLED PULPO

Chickpea Salad

15.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

BACON WRAPPED DATES

Valdeón Crema

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

BRAISED OX TAIL

Caramelized Onions, Spinach

18.5

BRAISED RABBIT

Caramelized Onions

15.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

FLANK STEAK*

Chimichurri, Cilantro

14.5

PORK BELLY

Aji Amarillo

10.5

POLLO PINTXO

Yogurt Marinade, Chimichurri, Dill Aioli

8.5

BEEF CARPACCIO*

Arugula, Capers, Mustard Aioli

13.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

BRAISED LAMB

Polenta

14.5

BISON KOFTA

Tzatziki

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

PEAR & ARUGULA SALAD

Goat Cheese, Pecans, Cranberries,
Balsamic Vinaigrette

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Arugula Salad, Pickled Onions

26

PAELLA VERDURAS

Sweet Potatoes, Carrots, Cauliflower, Celery

half / full / double

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*

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

Pear Compote

9

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Lime Crema, Pears, Walnuts

8

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	<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 Sao Joao , Brut Rose, 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 Gañeta , Getariako Txakolina, Spain	<i>Hondarrabi Zuri</i>	6	12	48
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	6	12	48
2021 Avinyó, Petillant , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Muscat Blend</i>	5	10	40
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2021 Asnella , Vinho Verde, Portugal	<i>Palomino Fino</i>	6.25	12.5	50
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
2021 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.25	10.5	42
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 Marcel Couturier , Mâcon Loché, France	<i>Petit Manseng Blend</i>	6.25	12.5	50
2020 Von Winning, Winnings , Pfalz, Germany	<i>Chardonnay</i>	8	16	64
2020 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>Mencia</i>	3oz	6oz	bottle
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	4.5	9	36
2020 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6.5	13	52
		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>	6.25	12.5	50
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Garanja , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (1L)	48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2020 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Vins de Pedra, Negre de Folls , Conca de Barberà, Spain	<i>Trepal Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo , Empordà, Spain	<i>Monastrell</i>	4.75	9.5	38
2021 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2021 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2020 Península Viticultores, Vino de Montaña , Sierra de Gredos	<i>Garnacha, Rufete, Piñuela</i>	6.5	13	52
2019 Volver , La Mancha, Spain	<i>Tempranillo</i>	6	12	48
2020 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
2016 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Clásico , 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
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
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Tannat, Cabernet Franc</i>	5.25	10.5	42
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

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>Manzanilla</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
Marqués de Poley , Toro Albala, 375mL	<i>Palo Cortado</i>	7.5	60
	<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
Añada , Alvear, 2014, 375mL	<i>Pedro Ximénez</i>	9	72
	<i>Pedro Ximénez</i>	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-CURIOS Diorama / Abisso / 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

BEES & BAYS (No 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

RICHMOND GIMLET 10
Citadelle Gin, Lime, Mint

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

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 Ximenez,
Lustau Amontillado, Angostura, Luxardo

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

GINTONICS

Inspired by the four phases of the Biodynamic calendar 14.5

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 Peppercorns

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

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 7oz 14oz
Port City, Optimal Wit – VA 3.75 7.5
DC Brau, Public Pale Ale – DC 4 8
Flying Dog, Bloodline IPA – MD 4.25 8.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic – Germany 5
Daura Damm, Gluten-Free Lager – Spain 8
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
Founders, All Day IPA – MI 7
Atlas, Ponzi IPA – DC 8
Allagash, Tripel Reserve – ME 10.5
Kentucky Ale, Bourbon Barrel Ale – KY 12
Duclaw, Sweet Baby Jesus Porter – MD 7.5
The Duck-Rabbit, Milk Stout – NC 7.5

CIDERS
Austin Eastciders, Original Dry Cider – TX 7
Isastegi, Sagardo Natural Cider (750mL) – Spain 28
Pomarina Brut Sidra (750mL) – Spain 42