

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

CHORIZO BLANCO

United States
Dry-cured pork sausage & garlic

SOBRASADA

Mallorca
Spreadable chorizo

CHORIZO PLAMPLONA

United States
Dry-cured pork sausage
with paprika, tangy

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with
peppercorns

CABRA ROMERO

Murcia
Semi-soft goat's milk cheese
with rosemary

ALSIOS

Canary Islands
Semi-soft, cow & goat's milk, smooth &
brothy

IBORES

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

IDIAZÁBAL

Navarra
Smoked raw sheep's milk,
nutty & robust

DRUNKEN GOAT

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

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & buttery

VALDEÓN

Castilla-León
Cow and goat's milk blue cheese

TETILLA

Galicia
Cow's milk cheese, Buttery, mild & tangy

CAÑA DE CABRA

Murcia
Soft-ripened goat cheese, creamy & mild

6-MONTH AGED MANCHEGO

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

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

BRESAOLA

New York
Dry-cured Beef, Black pepper, Mushroom

SOPPRESSATA

California
Spicy, slow aged pork sausage

JAMON IBÉRICO

Badajoz
Grain and acorn fed free-range Iberian pig

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

*Marinated Olives, Eggplant Caponata,
Patatas Bravas, Piquillo Peppers,
Assorted Meats and Cheeses*

14

10.5

10.5

10.5

8.5

22

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPANISH SARDINES

Yogurt Tahini, Lemon

11.5

CHAMPIÑONES

Chimichurri, Lime

8.5

SEARED SCALLOPS

Charred Corn Purée

19

GREEN PEA HUMMUS

Crispy Pita

8.5

MUSSELS

White Wine, Garlic

12

BLISTERED SHISHITO PEPPERS

Sea Salt

8.5

SUMMER LOVE OYSTERS

Bacon Date Jam, Chimichurri

13.5

SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Garlic

8

GRILLED PULPO

Chickpea Salad

15.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

POTATO TORTILLA

Chive Sour Cream

6

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

SCALLOP CRUDO

Jalapeño, Cilantro Oil

13.5

FLANK STEAK*

Chimichurri, Cilantro, Lime

14.5

GINGER HONEY CARROTS

Honey, Ginger, Parsley, Lemon

9.5

POLLO PINXTO

Yogurt Marinade, Chimichurri, Dill Aioli

8.5

SALMON A LA PLANCHA

Salsa Verde

13.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

GAMBAS AL AJILLO

Arbol Pepper, Olive Oil, Garlic

9.5

SEARED DUCK BREAST

Green Pea Purée

16.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

CUCUMBER SALAD

Feta, Mint, Pimentón

8.5

CHARRED CORN SALAD

Cherry Tomatoes, Onions, Feta Cheese, Cilantro

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Green Beans

26

PAELLA VERDURAS

Green Beans, Carrots, Peas, Celery, Fennel

half / full / double
18 / 36 / 64

PAELLA MARISCOS

Prawn, Clams, Mussels, Calamari

28 / 56 / 98

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, 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

Blueberries

9

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Lime Crema, Blueberries, Mint, 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
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2019 Caves Sao Joao, Brut Rose, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	6	12	48
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	4.75	9.5	38
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	4.5	9	36
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	4.75	9.5	38
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	4.5	9	36
2016 Marcel Couturier, Macon-Loche, France	<i>Chardonnay</i>	6.25	12.5	50
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	7.25	14.5	58
2020 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	5	10	40
2020 L'Alage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6	12	48
		6.5	13	52

ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6.5	13	52
		5	10	40

RED

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</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>Garnacha</i>	5.25	11.5	46
2020 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2018 La Fanfarria, Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	<i>Mencía, Albarín Negro</i>	6	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Trepal Blend</i>	4.75	9.5	38
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34
2018 Volver, La Mancha, Spain	<i>Garnacha</i>	5.75	11.5	46
2018 Uva de Vida, Biografico, Toledo, Spain	<i>Tempranillo</i>	6	12	48
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 Vara y Pulgar, Cadiz, Spain	<i>Bobal</i>	5.25	10.5	42
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Tintilla</i>	6.5	13	52
2020 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
2019 Casas del Bosque, Casablanca, Chile	<i>Cabernet Sauvignon</i>	6.50	13	52
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Syrah</i>	6.5	13	56
2020 Domaine Vallot, Côtes-du-Rhône, Franc	<i>Pinot Noir</i>	7	14	56
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.25	10.5	42
	<i>Grenache Blend</i>	6	12	48
	<i>Cabernet 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, 375mL	<i>Pedro Ximénez</i>	8.5	68
Toro Albala, 1994, 750mL	<i>Pedro Ximénez</i>	9	36
Añada, Alvear, 2014, 375mL	<i>Pedro Ximénez</i>	20	160
	<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 / Navaherreros / Domaine Vallot 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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

COCKTAILS

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

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

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

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

GINTONICS

Inspired by the Biodynamic calendar, featuring
Citadelle Gin. 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

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

SANGRIA

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

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

BEER

DRAFT
Fair Winds, Quayside Kölsch - VA 3.75 7.5
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
Mahou, Cinco Estrellas, Lager- Spain (16oz) 7.5
Heineken, Light - Holland 7.5
Pabst Blue Ribbon (16oz.) -IL 5.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Old Ox, Golden Ox- VA 8.5
Avery, Island Rascal, Passion Fruit Witbier-CO 8.5
Atlas, Ponzi IPA - D.C. 7.5
Founders, All Day IPA - MI 7
Flying Dog, The Truth Imperial IPA- MD 8
Allagash, Tripel Reserve - ME 10.5
Goose Island, Matilda Belgian Style Ale - IL 13
Duclaw, Sweet Baby Jesus Porter - MD 7
The Duck-Rabbit, Milk Stout - NC 7

CIDERS

Austin Eastciders, Original Dry Cider - TX 7
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Bold Rock, VA Apple - VA 7
Pomarina Brut Sidra (750mL) - Spain 42