

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SORIA

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

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with
peppercorns

SOBRASADA

Mallorca
Spreadable chorizo, smokey

FUET

Catalonia
Mild, dry-cured pork sausage

SPÉCK

Alto Adige, Italy
Dry-cured, mildly smoked ham, smoky &
sweet

DÉLICE DE BOURGOGNE

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

MARINATED MAHÓN

Minorca
Semi-soft cow's milk cheese
marinated with citrus

6-MONTH MANCHEGO

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

IDIAZABAL

Navarra
Smoked raw sheep's milk,
nutty & robust

VALDEÓN

Castilla-León
Cow and goat's milk blue cheese

DRUNKEN GOAT

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

APERITIVO BOARD

22
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

*Marinated Olives, Patatas Bravas,
Piquillo Peppers, Sobrasada,
Serrano, Marcona Almonds, Drunken Goat,
Marinated Mahón*

JAMON MANGALICA

12
Segovia
Cured Hungarian pig

TAPAS

MARCONA ALMONDS

5
Sea Salt

MARINATED OLIVES

5
Garlic, Citrus, Chili Flakes

CHAMPIÑONES

7.5
Parsley, Garlic

BROCCOLINI

8
Garlic, Chili Flakes, Citrus

BLISTERED SHISHITO PEPPERS

7.5
Sea Salt

EGGPLANT CAPONATA

5
Sweet Peppers, Basil

SPINACH AND CHICKPEA CAZUELA

8
Cumin, Roasted Garlic

BABA GANOUSH

7.5
Pine Nuts, Crispy Pita

PATATAS BRAVAS

7.5
Salsa Brava, Garlic Aioli

TRUFFLE WHIPPED SHEEP'S CHEESE

8.5
Pimentón, Rustic Bread

POTATO TORTILLA

6
Chive Sour Cream

BOQUERONES

6
Garlic, Parsley

KAMPACHI CRUDO

12.5
Sherry-Lime Vinaigrette, Jalapeño

GAMBAS AL AJILLO

9.5
Guindilla Pepper, Olive Oil, Garlic

TROUT A LA PLANCHA

10.5
Salsa Verde

MUSSELS

11
White Wine, Tomato, Garlic

JAMÓN & MANCHEGO CROQUETTAS

6.5
Garlic Aioli

BACON-WRAPPED DATES

8
Manchego, Pimentón

SPICED BEEF EMPANADAS

7
Red Pepper Sauce

MORCILLA MONTADITO

9.5
Chili Goat Cheese, Pickled Onions

ALBONDIGAS

8.5
Spiced Meatballs in Ham-Tomato Sauce

PORK BELLY

9.5
Piquillo relish

CHORIZO W/ SWEET & SOUR FIGS

8.5
Balsamic Reduction

TRUFFLED BIKINI

8.5
Jamón Serrano, San Simón

GRILLED HANGER STEAK*

11.5
Truffle Vinaigrette

MERGUEZ PINTXO

13.5
Tzatziki

POLLO A LA PARILLA

8
Shishito Aioli

SALADS

ENSALADA MIXTA

8
Olives, Onions, Tomatoes, Little Gem Lettuce

VALENCIA SALAD

8
Marinated Orange, Fennel, Arugula, Almonds

CUCUMBER SALAD

7.5
Red Onions, Lime, Radish, Espelette, Sea Salt

LARGE PLATES

CHICKEN PIMIENTOS

21
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED RED SNAPPER

25.5
Arugula, Pickled Onions

PAELLA VERDURAS

half / full / double
16 / 32 / 64
Potatoes, Roasted Garlic, Carrot,
Charred Onion Crema

PAELLA MARISCOS

24.5 / 49 / 98
Prawn, Clams, Mussels, Calamari

PAELLA SALVAJE

24.5 / 49 / 98
Chorizo, Pork Belly, Gaucho Sausage

PARILLADA BARCELONA*

27 / 54 / 108
NY Strip, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

6.5

CHOCOLATE CAKE

8
Coffee Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE

8
Luxardo Cherries

OLIVE OIL CAKE

8
Sea Salt

CHURROS

7.5
Dark Chocolate Dipping Sauce

CHEFS HUGO Saviñón & 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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
2015 Gramona, Gran Cuvée, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	6.5	13	52

WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
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 Garanza, 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 Aylin, 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
2016 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5	10	40
2018 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6	12	48

ROSÉ

		3oz	6oz	bottle
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36

RED

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

SHERRY

DRY

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

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Toro Albala, 1988, 750mL	<i>Pedro Ximénez</i>	20	160
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
Añada, Alvear, 2013, 375mL	<i>Pedro Ximénez</i>		60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	15.5
ACID TRIP Asnella / Winnings / Belinda High. Acid. Wines.	15



COCKTAILS

SUMMER STREET SLING Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
RICHMOND GIMLET Citadelle Gin, Lime, Mint	10
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	10
TYGRA Cachaca, Quevedo White Port, Lime Ginger Beer, Angostura Bitters	12
WHISKEY ROOT Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	10
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	16

GINTONICS

Inspired by the Biodynamic calendar, featuring Citadelle Gin.	14
FRUIT Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	
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

BEER

	7oz	14oz
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, Liliko'i Kepolo, Passion Fruit Witbier - CO	8.5
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
Kentucky Ale, Bourbon Barrel Ale - KY	12

CIDERS

Austin Eastciders, Original Dry Cider - TX	7
Prof. Fritz Briem, 1809 B. Weisse (500mL) - Germany	19
Pomarina Brut Sidra (750mL) - Spain	42