

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Segovia, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	LOMO IBERICO DE BELLOTA Castilla y Leon, ES Aged 3 Month Iberico Pork Loin. Mild, Smoky, Pimentón	14
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months Red Wine Soaked	MARINATED MAHON Islas Baleares, ES Firm, Cow's Milk , Aged 4 Months In Herbed Citrus Oil	DUCK PROSCIUTTO New York, US Moulard Dark Breast, Spiced, Tender, Sweet	14
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MUSHROOM BRESAOLA Brooklyn, NY Beef, Black Pepper Spices, Porcini	14
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Cheese, Aged 4 Months. Black Truffle, Savory, Piquant	8.5
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	VALDEÓN Castilla y León, Es Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
<i>Jamón Serrano, Salchichón De Vic, Idiazábal, Tetilla, Eggplant Caponata, Olives, Patatas Bravas</i>				

TAPAS

HOUSE MARINATED OLIVES Garlic, Citrus, Thyme, Giardiniera	5	GRILLED PULPO Fennel, Sobrasada	15.5
LABNEH Eggplant, Tahini, Mint	8.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	GRILLED SALMON Kale, Piquillos	12
BEETS Sheep's Cheese, Dill	8.5	CHICKEN PINTXOS Dill Aioli	9
SPINACH AND CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
CAULIFLOWER Harissa Aioli	9.5	PORK BELLY Cherry Pepper Chimichurri	10.5
BROCCOLINI Garlic, Chili Flakes, Lemon	9	CALDO GALLEGO Gaucho Sausage, White Beans, Kale	7.5
CHAMPIÑONES A LA PLANCHA Salsa Verde	9.5	TRUFFLED BIKINI Jamón Serrano, San Simón, Garlic Aioli	8.5
CRISPY BRUSSELS SPROUTS Pimentón, Maple	8.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
TRUFFLE SHEEP'S CHEESE Pimentón, Truffle Honey	9.5	LENTEJAS CON CHORIZO Sofrito	6.5
PIQUILLO HUMMUS Pepitas, Lavash	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
POTATO TORTILLA Chive Sour Cream	7	BACON WRAPPED DATES Valdeón Mousse	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	FLANK STEAK Chimichurri, Cilantro, Lime	14.5
GRILLED SWEET POTATO Smoked Pepper Vinaigrette	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8
BOQUERONES Green Olives, Piquillo Peppers	7	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
RED SNAPPER CRUDO* Leche de Tigre, Aleppo Pepper	13	BONE MARROW Apple-Bacon Mostarda	14.5
MAHI-MAHI A LA PLANCHA Butternut Squash, Olive Relish	14.5	WAGYU BEEF CARPACCIO* Arugula, Capers, Mustard Aioli	13.5
MUSSELS Sofrito	13		

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
ROASTED PEARS Kale, Arugula, Pecans, Valdeón	9.5
ENDIVE Boquerones, Migas, Cured Egg Yolk, Walnuts	8.5

LARGE PLATES

WHOLE ROASTED BRANZINO Broccolini	26
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
PAELLA VERDURAS Cauliflower, Fennel, Butternut Squash, Peppers	half / full / double 18 / 36 / 64
PAELLA MARISCOS Shrimp, Mussels, Squid, Clams	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	7
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	Xarel-lo Blend	3oz	6oz	bottle
2021	AT Roca, Reserva, Brut Nature,	Classic Penedès, Spain	Macabeo Blend	4.75	9.5	38
2021	Caves São João, Brut Rosé,	Bairrada, Portugal	Baga Blend	6.5	13	52
				6.25	12.5	50

WHITE

2022	Mila,	Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2022	Rezabal,	Getariako Txakolina, Spain	Hondarrabi Zuri	6	12	48
2020	Menade,	Rueda, Spain	Verdejo	6.25	12.5	50
2022	Le Naturel,	Navarra, Spain	Garnacha Blanca	6	12	48
2022	Pinord, Diorama,	Penedès, Spain	Xarel-lo	5	10	40
2020	Bodegas Alvear, 3 Miradas,	Montilla-Moriles, Spain	Pedro Ximénez	4.75	9.5	38
2020	Asnella, Vinho Verde,	Portugal	Arinto, Loureiro	5.5	11	44
2020	Capítulo 7,	Mendoza, Argentina	Pedro Ximénez	5	10	40
2023	Aylin,	San Antonio, Chile	Sauvignon Blanc	4.75	9.5	38
2023	Bodegas Cerro Chapeu,	Cerro Chapeu, Uruguay	Chardonnay	5.25	10.5	42
2020	Iniceri, ‘Abisso’,	Sicily, Italy	Catarratto	4.5	9	36
2020	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	Petit Manseng Blend	5	10	40
2022	Von Winning,	Winnings, Pfalz, Germany	Riesling	6.25	12.5	50
2021	L’Alpage,	Mont-sur-Rolle, Switzerland	Chasselas	6	12	48
				6.5	13	52

ROSÉ & SKIN CONTACT

2021	Liquid Geography,	Bierzo, Spain	Mencía	3oz	6oz	bottle
2022	Familia Schroeder, Saurus,	Patagonia, Argentina	Pinot Noir	5	10	40
2021	Christophe Avi,	Agenais, France	Cabernet Sauvignon	4.5	9	36
2021	Los Conejos Malditos, Blanco Con Madre,	Toledo, Spain	Malvar, Airén	5.5	11	44
				5	10	40

RED

2018	Nucerro, Reserva,	Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza,	Rioja Spain	Tempranillo	6.5	13	52
2021	Pedro González Mittelbrunn,	Castilla y León, Spain	Prieto Picudo	6	12	48
2020	Bardos, Romántica,	Ribera del Duero, Spain	Tempranillo	5	10	40
2022	Glup Glup,	Cariñena, Spain	Garnacha	6	12	48
2016	Alberto Orte, A Portela,	Valdeorras, Spain	Mencia	4.5	9	36
2021	Azul y Garanza,	Navarra, Spain	Tempranillo	6.5	13	52
2018	Joan d’Anguera, Finca L’Argata,	Montsant, Spain	Garnacha	4.25	8.5	(L) 48
2020	Sotabosc,	Montsant, Spain	Garnacha, Cariñena	8.5	17	68
2022	Vins de Pedra, Negre de Folis,	Conca de Barberà, Spain	Trepat Blend	6	12	48
2022	La Vinyeta, Bongo,	Empordà, Spain	Monastrell	4.75	9.5	38
2021	Primitivo Quiles, Cono 4,	Alicante, Spain	Monastrell	4.75	9.5	38
2020	Península Viticultores, Vino de Montaña,	Sierra de Gredos	Garnacha, Rufete, Piñuela	4.25	8.5	34
2022	Bodegas Ponce, Clos Lojen,	Manchuela, Spain	Garnacha, Bobal	6.5	13	52
2020	Uva de Vida, Biográfico,	Toledo, Spain	Tempranillo, Graciano	5.5	11	44
2021	Earth First, Clásico,	Mendoza, Argentina	Malbec	6.5	13	52
2020	Belinda,	Mendoza, Argentina (served chilled)	Bonarda, Pedro Ximénez	4.75	9.5	38
2021	Quieto,	Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	4.5	9	36
2022	Casas del Bosque,	Casablanca, Chile	Pinot Noir	6.25	12.5	50
2020	Peñalolen,	Maipo, Chile	Cabernet Sauvignon	7	14	56
2021	Garage Wine Company, Revival,	Maule, Chile	País	6.5	13	52
2019	Polkura,	Colchagua, Chile	Syrah	5.75	11.5	46
2018	Alto de la Ballena,	Maldonado, Uruguay	Tannat, Cabernet Franc	6.5	13	56
2021	Cuvee Paul,	Cotes Du Rhone, France	Grenache, Carignan, Cinsant	5.25	10.5	42
2021	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley, Lebanon	Cabernet Blend	7	14	56
				6	12	48

SHERRY

DRY

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

SWEET

East India Solera,	Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar,	Gonzalez Byass, 750mL	Pedro Ximénez	8.5	68
Añada,	Alvear, 2014, 375mL	Pedro Ximénez	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 / 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 (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)	7.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Pabst Blue Ribbon, Lager (16 oz) – IL	6.5
Atlas, Blood Orange Gose – D.C.	8
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
The Duck-Rabbit, Milk Stout – NC	7.5
Old Ox, Black Ox Rye Porter – VA	9

CIDERS	
Austin Eastciders, Original Dry Cider – TX	8