

# 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 PAMPLONA**  
Basque Country  
Dry cured pork sausage, rich & smoky

**CHORIZO BLANCO**  
United States  
Dry-cured pork sausage & garlic

**SOBRASADA**  
Mallorca  
Soft, spreadable chorizo

**FUET**  
Catalonia  
Mild, dry-cured pork sausage

**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 rubbed with pimentón

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

**CAÑA DE CABRA**  
Murcia  
Soft-ripened goat cheese, creamy & mild

**SAN SIMÓN**  
Galicia  
Smoked cow's milk, creamy & buttery

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

**VALDEÓN**  
Castilla-León  
Cow and goat's milk blue cheese

**6-MONTH AGED MANCHEGO**  
La Mancha  
Firm, cured sheep's milk, sharp & piquant

**IDIAZÁBAL**  
Navarra  
Smoked raw sheep's milk, nutty & robust

**TETILLA**  
Galicia  
Cow's milk cheese, buttery, mild & tangy

**AGED MAHÓN**  
Balearic Islands  
Cow's milk cheese aged 1 year, salty & sharp

**JAMÓN MANGALICA** 14  
Segovia  
Cured Hungarian pig

**BRESAOLA** 10.5  
New York  
Dry-cured Beef, Black pepper, Mushroom

**SOPPRESSATA** 10.5  
California  
Spicy, slow aged pork sausage

**JAMON IBÉRICO** 10.5  
Badajoz  
Grain and acorn fed free-range Iberian pig

**DÉLICE DE BOURGOGNE** 8.5  
Burgundy, France  
Soft-ripened triple cream cow's milk cheese

**MAXORATA** 8.5  
Canary Islands  
Crumbly Goat's milk cheese buttery and tangy

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

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

## TAPAS

**LABNEH** 10.5  
Charred Eggplant, Tahini, Mint

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**CHAMPIÑONES** 8.5  
Chimichurri, Lime

**BLISTERED SHISHITO PEPPERS** 8.5  
Sea Salt

**HUMMUS** 8.5  
Crispy Pita

**SPINACH AND CHICKPEA CAZUELA** 8  
Cumin, Roasted Garlic

**PATATAS BRAVAS** 7.5  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 6  
Chive Sour Cream

**WHIPPED SHEEP'S CHEESE** 8.5  
Pimentón, Truffle Honey

**GREEN BEANS** 7.5  
Garlic, Shallots

**GINGER HONEY CARROTS** 9.5  
Honey, Ginger, Parsley, Lemon

**SCALLOP CRUDO** 13.5  
Pineapple Salsa, Cilantro Oil

**MAHI MAHI A LA PLANCHA** 13.5  
Salsa Verde

**GAMBAS AL AJILLO** 9.5  
Arbol Pepper, Olive Oil, Garlic

**SPANISH SARDINES** 11.5  
Yogurt Tahini, Lemon

**PRAWNS** 16.5  
Spiced Herbal Romesco

**SEARED SCALLOPS** 19  
Charred Corn Purée

**MUSSELS** 12  
White Wine, Garlic

**BLUE POINT OYSTERS** 13.5  
Bacon Date Jam, Chimichurri

**PULPO A LA GALLEGA** 15.5  
Potatoes, Celery, Onions, Pimentón

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

**JAMÓN & MANCHEGO CROQUETAS** 6.5  
Garlic Aioli

**SPICED BEEF EMPANADAS** 7  
Red Pepper Sauce

**FLANK STEAK\*** 14.5  
Chimichurri, Cilantro, Lime

**RABBIT LEG\*** 13.5  
Chef's Special  
Caramelized Onions

**POLLO PINXTO** 8.5  
Yogurt Marinade, Chimichurri, Dill Aioli

**ALBONDIGAS** 8.5  
Spiced Meatballs in Jamón-Tomato Sauce

**SEARED DUCK BREAST** 16.5  
Green Pea Purée

**PORK BELLY** 10.5  
Aji Amarillo

## SALADS

**ENSALADA MIXTA** 8  
Olives, Onions, Tomatoes, Little Gem Lettuce

**ZESTY MELON SALAD** 9.5  
Tajin, Mint

**CHARRED CORN SALAD** 9.5  
Cherry Tomatoes, Onions, Feta Cheese, Cilantro

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 26  
Green Beans

**PAELLA VERDURAS** half / full / double  
Green Beans, Carrots, Peas, Celery, Fennel 18 / 36 / 64

**PAELLA MARISCOS** 28 / 56 / 98  
Prawn, Clams, Mussels, Calamari

**PAELLA SALVAJE** 28 / 56 / 98  
Chicken, Chorizo, Gaucho Sausage, Pork Belly, Pickled Onions

**PARILLADA BARCELONA\*** 31 / 62 / 108  
NY Strip, Chicken, Pork Loin, Gaucho

## DESSERTS

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**FLAN CATALÁN** 7

**BURNT BASQUE CHEESECAKE** 9  
Strawberries

**OLIVE OIL CAKE** 9  
Sea Salt

**CREPAS WITH SEASONAL FRUIT** 8  
Lime Crema, Strawberries, Mint, Walnuts

**SANTOS CREMA CATALAN** 7

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

## WHITE

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

## ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
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
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.25	11.5	46
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 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 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.75	9.5	38
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2018 Volver, La Mancha, Spain	<i>Tempranillo</i>	6	12	48
2018 Uva de Vida, Biografico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2018 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2020 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
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	56
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2020 Domaine Vallot, Côtes-du-Rhône, Franc	<i>Grenache Blend</i>	6	12	48

# SHERRY

## DRY

Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
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

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Toro Albala, 1994, 750mL	<i>Pedro Ximénez</i>	20	160
Añada, Alvear, 2014, 375mL	<i>Pedro Ximénez</i>		60

# WINE FLIGHTS

3 Half Glasses

**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

**DOS PENÍNSULAS** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

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

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

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

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
Citadelle Gin.

**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 Peppercorn

**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  
Sao Joao Brut Rosé, Lillet Rosé, 12 48  
Blue Ridge Vodka, Peach Nectar, Lemon,  
Grapefruit Bitters

# BEER

**DRAFT** 7oz 14oz  
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  
Pabst Blue Ribbon (16oz.) -IL 5.5  
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