

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano,
Garlic, Peppercorns

SOBRASADA

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

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black
Pepper

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky,
Garlicky

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery
Mild, Nutty

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-
Aged 2 Months. Mildly Pungent

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

IBORES

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

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

DÉLICE DE BOURGOGNE

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

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Mangalica. Marbled, Tender, Nutty

DUCK PROSCIUTTO

New York, US
Moulted Dark Breast. Spiced,
Tender, Sweet

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair with Your Anytime Drinks

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

CHAMPIÑONES A LA PLANCHA

Salsa Verde

11

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

HOUSE MADE FOCACCIA

Rosemary

3

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPICED CAULIFLOWER

Romesco

8.5

ZUCCHINI

Crème Fraiche

8

ROASTED CORN

Cherry Tomatoes, Pistachio

8.5

BROCCOLINI

Garlic, Chili Flake, Lemon

9

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

PIQUILLO HUMMUS

Oregano, Lavash

8.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BOQUERONES

Radish, Piquillo

8

TUNA CRUDO

Leche de Tigre, Pickled Rhubarb

15.5

CRABCAKES

Chipotle Aioli

15

PULPO A LA PLANCHA

Sugar Snap Peas, Wiki Potatoes

15.5

MUSSELS AL DIABLO

Lobster Broth, Tomatoes

13

SEARED SALMON

Orange Vinaigrette, Upland Cress

13

MAHI MAHI A LA PLANCHA

Couscous, Salad

14.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

PRAWNS

Cherry tomatoes, Chimichurri

15

GRILLED CHICKEN THIGH

Tahini

9.5

TRUFFLED BIKINI

Jamon Serrano, San Simón

9

BACON-WRAPPED DATES

Valdeón Mousse

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

GRILLED PORK BELLY

Aji Amarillo

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

LAMB MERGUEZ

Cucumbers, Tzatziki

11

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

HANGER STEAK

Truffle Vinaigrette, Pea Shoots, Piquillo

14.5

ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

9.5

SALAD

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

HEIRLOOM TOMATOES

Balsamic Vinaigrette, Pistachio

9.5

BABY BEETS

Sheep's Cheese, Oregano

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Mixta Salad, Lemon

26

PAELLA VERDURAS half / full / double
18 / 36 / 64

Zucchini, Chickpeas, Corn, Carrots, Alioli

PAELLA MARISCOS 28 / 56 / 98

Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE 28 / 56 / 98

Chorizo, Gaucho Sausage, Chicken Thigh, Chickpeas

SQUID INK FIDEOS 15.5 / 31 / 62

Calamari, Pickled Red Onions, Salsa Verde

PARILLADA BARCELONA* 31 / 62 / 108

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

7

CREPAS WITH SEASONAL FRUIT

Strawberries, Pistachio

8

OLIVE OIL CAKE

Sea Salt

9

BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

CHURROS

Chocolate

8

TORTA DE SANTIAGO

Strawberry, Rhubarb Compote, Almonds

9.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CHEF JOSE GOMEZ | CHEF AARON DANIELS | CHEF GIO DE JESUS

*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>	5	10	40
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52

WHITE

		3oz	6oz	bottle
2023 Mila , Rias Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2023 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
NV Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximenez</i>	5.5	11	44
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2023 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2023 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2022 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2022 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2023 Christophe Avi, Agenais , France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro Gonzalez Mittelbrunn , Castilla y Leon, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Viñedos de Altura , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 Glup Glup , Carineña, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2017 Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2020 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2023 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2021 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Peninsula, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Pinuela</i>	6.5	13	52
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>	5.5	11	44
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2021 Belinda , Mendoza, Argentina – <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2021 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 Garage Wine Company, Revival , Maule, Chile	<i>Pais</i>	5.75	11.5	46
2018 Alto de la Ballena, Classico , Maldonado, Uruguay	<i>Tannat, Viognier</i>	4.5	9	36
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<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

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5	40
La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5	40
Almacenista, 'Gonzalez Obergon' , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	12	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	8	64
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36
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, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
Añada , Alvear, 2011, 375mL	<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

GRENADE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / 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
Porrón for the Table 48

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TYGRA 13
Cachaca, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 13
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

BOURBON SPICE RACK 12
Four Roses Bourbon, Cardamomo, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordes 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 & ROSÉ glass carafe
São João Brut Rosé, Lillet Rosé, 12.5 50
Etesia Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT caña doble
Estrella Galicia, Lager – Spain 4.25 8.5
Port City, Optimal Wit - D.C. 4 8
DC Brau, The Corruption IPA – D.C. 4.25 8.5
Right Proper, Raised by Wolves IPA – D.C. 4.25 8.5

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic, CT 7
Peroni, Lager – Italy 8.5
Heineken, Light – Holland 7.5
Pabst Blue Ribbon (16oz) – IL 6
Estrella Damm, Daura Gluten-Free Lager – Spain 8.5
Atlas, Blood Orange Gose – D.C. 8
Bell's, Oberon Eclipse Citrus Wheat – MI 7.5
Old Ox, Golden Ox- VA 8.5
Avery, Island Rascal, Passion Fruit Witbier–CO 8.5
Estrella Damm, Inedit – Spain 11
Atlas, Ponzi IPA – D.C. 8.5
RAR, Nanticoke Nectar IPA – MD 8.5
Flying Dog, The Truth Imperial IPA- MD 8
Old Ox, Black Ox Rye Porter – VA 9

CIDERS
Austin Eastciders, Original Dry Cider – TX 8
ANXO, District Dry Cider – D.C. 10
Isastegi, Sagardo Natural Cider (750mL) – Spain 28