

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

LEONORA

Castilla y León, ES
Semi-Soft, Goat's Milk, Aged for 40 Days.
Lush, Lemony

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

SNAPPER A LA PLANCHA

Couscous, Salad

14.5

CHAMPIÑONES A LA PLANCHA

Salsa Verde

11

GAMBAS AL AJILLO

Guindilla Peppers, Garlic Oil

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

GRILLED CHICKEN THIGH

Tahini

9.5

HOUSE MADE FOCACCIA

Rosemary

3

HOUSE-MADE PAPPARDELLE

Rabbit, Zucchini, Corn

15.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

TRUFFLED BIKINI

Jamon Serrano, San Simón

9

ZUCCHINI

Crème Fraiche

8

BACON-WRAPPED DATES

Valdeón Mousse

8

ROASTED CORN

Cherry Tomatoes, Pistachios

8.5

HANGER STEAK

Truffle Vinaigrette, Pea Shoots, Piquillo

14.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

PIQUILLO HUMMUS

Oregano, Lavash

8.5

GRILLED PORK BELLY

Aji Amarillo

10.5

POTATO TORTILLA

Chive Sour Cream

7

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

LAMB MERGUEZ

Cucumbers, Tzatziki

11

BOQUERONES

Radish, Piquillos

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

PULPO A LA PLANCHA

Peewee Potatoes, Mojo Rojo

15.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

MUSSELS AL DIABLO

Lobster Broth, Tomatoes

13

ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

HEIRLOOM TOMATOES

Balsamic Vinaigrette, Pistachios

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

Zucchini, Chickpeas, Corn, Carrots, Allioli

half / full / double
18 / 36 / 64

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

28 / 56 / 98

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken Thigh, Chickpeas

28 / 56 / 98

SQUID INK FIDEOS

Calamari, Pickled Red Onions, Salsa Verde

15.5 / 31 / 62

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

Strawberries, Pistachios

7

CREPAS WITH SEASONAL FRUIT

Strawberries, Pistachios

8

OLIVE OIL CAKE

Sea Salt

9

BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

CHURROS

Chocolate

8

TORTA DE SANTIAGO

Peach 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	6.75	13.5	54
2023	Rezabal , Getariako Txakolina, Spain	6.5	13	52
2022	Menade , Rueda, Spain	6	12	48
2022	Le Naturel , Navarra, Spain	5	10	40
NV	Pinord, Diorama , Penedès, Spain	4.75	9.5	38
2023	Orto Vins, Les Argiles , Montsant, Spain	7	14	56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	5.5	11	44
2022	Asnella , Vinho Verde, Portugal	5	10	40
2020	Capítulo 7 , Mendoza, Argentina	4.75	9.5	38
2023	Aylin , San Antonio, Chile	5	10	40
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	4.5	9	36
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	6.25	12.5	50
2022	Iniceri, 'Abisso' , Sicily, Italy	5.5	11	44
2022	Leitz, Feinherb , Rheingau, Germany	6	12	48
2021	L'Alpage , Mont-sur-Rolle, Switzerland	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	5	10	40
2023	Familia Schroeder, Saurus , Patagonia, Argentina	4.5	9	36
2023	Christophe Avi, Agenais , France	5.5	11	44
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	5	10	40

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain	6.5	13	52
2020	Marqués de Tomares, Crianza , Rioja, Spain	6	12	48
2021	Pedro Gonzalez Mittelbrunn , Castilla y Leon, Spain	4.5	9	36
2020	Bardos, Viñedos de Altura , Ribera del Duero, Spain	6	12	48
2022	Glup Glup , Carineña, Spain	4.5	9	36
2020	Azul y Garanza , Navarra, Spain	4.25	8.5 (L)	48
2017	Alberto Orte, A Portela , Valdeorras, Spain	6.5	13	52
2023	Sotabosc , Montsant, Spain	6	12	48
2020	Coster dels Oliviers , Priorat, Spain	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca de Barberá	4.75	9.5	38
2023	La Vinyeta, Bongo* , Emporda, Spain	4.5	9	36
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	4.25	8.5	34
2020	Peninsula, Vino de Montaña , Sierra de Gredos, Spain	6.5	13	52
2020	Uva de Vida, Biográfico , Toledo, Spain	6.5	13	52
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	5.5	11	44
2021	Earth First, Classic , Mendoza, Argentina	4.5	9	36
2023	Belinda , Mendoza, Argentina – <i>served chilled</i>	4.5	9	36
2021	Quieto, Gran Corte , Mendoza, Argentina	6.25	12.5	50
2020	Peñalolen , Maipo, Chile	6.75	13.5	54
2021	Polkura , Colchagua, Chile	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	5.75	11.5	46
2018	Alto de la Ballena, Classico , Maldonado, Uruguay	4.5	9	36
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	7	14	56
2020	Dom. des Tournelles, Bekaa Rouge , Bekaa Valley, Lebanon	6	12	48

SHERRY

DRY

		3oz	bottle
	Jarana , Lustau, 750mL	5	40
	La Cigarrera , 375mL	8	32
	Los Arcos , Lustau, 750mL	5	40
	Almacenista, 'Gonzalez Obergon' , Lustau, 500mL	11	66
	Carlos VII , Alvear, 375mL	12	48
	Península , Lustau, 750mL	8	64
	15 Años , El Maestro Sierra, 375mL	9	36
	Marques de Poley , Toro Albala, 375mL	8.5	51

SWEET

		3oz	bottle
	East India Solera , Lustau, 750mL	8.5	68
	Nectar , Gonzalez Byass, 375mL	9	36
	Solera 1927 , Alvear, 375mL	14	56
	Añada , Alvear, 2011, 375mL	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

GRENACHE (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

TEA TIME (No ABV) 7
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

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

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

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

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