

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

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

AGED MAHON

Islas Baleares, ES
Hard Cow's Milk, Aged 1 year, EVOO
Rubbed, Salty, Sharp

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

*Jamón Serrano, Fuet, Manchego,
Mahón, Pickled Peppers, Caponata,
House Marinated Olives, Patatas Bravas*

TAPAS

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

CHAMPIÑONES A LA PLANCHA 11
Salsa Verde

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

HOUSE MADE FOCACCIA 4
Rosemary

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

CABBAGE 6.5
Apples, Lemon

SPICED CAULIFLOWER 8.5
Romesco

CARROTS 9
Oregano

DELICATA SQUASH 8
Peperonata

BROCCOLINI 9
Garlic, Chili Flakes, Lemon

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

POTATO TORTILLA 7
Chive Sour Cream

PIQUILLO HUMMUS 8.5
Oregano, Lavash

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

TUNA CRUDO* 15.5
Parsley, Pomegranate

BOQUERONES 8
Radish, Piquillos

SCALLOPS 18.5
Rutabaga, Gremolata

MUSSELS AL DIABLO 13
Lobster Broth, Tomatoes

BLACK BASS A LA PLANCHA 14.5
Couscous Salad

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Garlic Oil

CRABCAKES 15
Chipotle Aioli

PULPO A LA PLANCHA 15.5
Peewee Potatoes, Mojo Rojo

GRILLED CHICKEN THIGH 9.5
Tahini

HOUSE-MADE PAPPARDELLE 15.5
Rabbit, Squash, Cabbage

TRUFFLED BIKINI 9
Jamon Serrano, San Simón

BACON-WRAPPED DATES 8
Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

GRILLED PORK BELLY 10.5
Aji Amarillo

FABADA 8.5
Moritas, Pork Loin, Chorizo

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

LAMB RIBS 16.5
Fennel Salad

ALBONDIGAS 9.5
Spiced Meatballs in Jamon-Tomato Sauce

FLANK STEAK 13
Cannellini Bean Salad

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

BEETS 8
Sheep's Cheese, Watercress

KALE SALAD 9
Grapes, Almonds

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 26.5
Mixta Salad, Lemon

PAELLA VERDURAS **half / full / double**
18 / 36 / 64
Squash, Chickpeas, Carrots, Cabbage, Aioli

PAELLA MARISCOS 28 / 56 / 98
Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE 28 / 56 / 98
Chorizo, Pork Belly, Chicken Thigh, Chickpeas

FIDEOS 15.5 / 31 / 62
Calamari, Pickled Red Onions, Mizuna

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7

CREPAS WITH SEASONAL FRUIT 8
Concord Grapes, Hazelnut-Chocolate

OLIVE OIL CAKE 9
Sea Salt

BURNT BASQUE CHEESECAKE 9
Grape Preserves

CHURROS 8
Chocolate

TORTA DE SANTIAGO 9.5
Apple Compote, Almonds

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

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
2024 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
2023 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
2022 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2019./ 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
2023 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Coster dels Oliviers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
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
2022 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
2023 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
2021 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 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, 2013, 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

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, 13.5 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