

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

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

### SOBRASADA

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

### SALCHICHÓN DE VIC

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

### FUET

California, US  
Pork Sausage. Rich, Garlic, Black

### CHORIZO PICANTE

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

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### BASQUE SALAMI

Chicago, US  
Berkshire Pork, Peppery, Fruity

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### 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

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

### MAHÓN

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

### DRUNKEN GOAT

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

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

### VALDEÓN

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

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

### JAMÓN MANGALICA

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

### DUCK PROSCIUTTO

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

### WAGYU CECINA

Chicago, US  
Cured Beef For 12-16 Weeks, Pressed & Cold Smoked With Hickory Pepper, Smokey

### 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

*Patatas Bravas, Jamón Serrano, Fuet, Mahón, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### ROASTED PARSNIP

Grapefruit Gremolata

### SWISS CHARD

Golden Raisins

### CHARRED BROCCOLINI

Bagna Càuda

### ROASTED CABBAGE

Harissa, Coriander

### BRUSSELS SPROUTS

Maple, Pimentón

### CAULIFLOWER

Turmeric, Pickled Onion

### FRIED OYSTER MUSHROOMS

Mojo Verde Aioli

### GRILLED SWEET POTATOES

Smoked Pepper Vinaigrette

### PICKLED BEETS

Crème Fraîche, Almonds

### SMOKED HUMMUS

Tahini, Lavash

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

### WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### HAMACHI CRUDO\*

Jalapeño, Herb Oil

### BOQUERONES

Piquillo Pepper, Olives

### MUSSELS AL DIABLO

Sofrito

### SEARED SCALLOPS

Saffron Potato Puree, Nduja

### HALIBUT A LA PLANCHA

Fennel, Chickpeas

### PRAWNS

Harissa Vinaigrette

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### PULPO A LA PARRILLA

Confit Fingerlings, Olives

### GRILLED CHICKEN THIGH

Dill, Lemon

### BACON-WRAPPED DATES

Valdeón Mousse

### WAGYU CARPACCIO\*

Capers, Mustard Vinaigrette

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### ROASTED PORK BELLY

Aji Amarillo

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### FLANK STEAK

Chimichurri

### FABADA

Morcilla, Cannelini Beans

### NY STRIP

Truffle Vinaigrette

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### KALE SALAD

Migas, Manchego

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Carrots, Kale Salad

### SQUID FIDEOS

Calamari, Garlic Aioli

### PAELLA VERDURAS

Butternut Squash, Cauliflower, Fennel

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Pork Belly

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### CREPAS WITH SEASONAL FRUIT

Apples, Pecans

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

## EXECUTIVE CHEF CHRISTINA BRADSHAW SOUS CHEFS JUAN DE JESUS & HAMSEL KNAUTH

\*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	<b>BarCava, Brut</b> , Penedès, Spain
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain

## WHITE

2022	<b>Neboa</b> , Rías Baixas, Spain
2023	<b>Rezabal</b> , Getariako Txakolina, Spain
2023	<b>Menade</b> , Rueda, Spain
2022	<b>Le Naturel</b> , Navarra, Spain
NV	<b>Pinord, Diorama</b> , Penedès, Spain
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain
2022	<b>Asnella</b> , Vinho Verde, Portugal
2020	<b>Capítulo 7</b> , Mendoza, Argentina
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay
2024	<b>Aylin</b> , San Antonio, Chile
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay
2023	<b>Iniceri, Abisso</b> , Sicily, Italy
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2023	<b>Christophe Avi</b> , Agenais, France
2022	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain

## RED

2018	<b>Nucerro, Reserva</b> , Rioja, Spain
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain
2022	<b>Pedro González Mittelbrunn</b> , Castilla Y León, Spain
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain
2022	<b>Glup Glup</b> , Cariñena, Spain
2021	<b>Azul y Garanza</b> , Navarra, Spain
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2023	<b>Sotabosc</b> , Montsant, Spain
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain
2020	<b>Coster dels Olivers</b> , Priorat, Spain
2021	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled
2021	<b>Earth First, Clasico</b> , Mendoza, Argentina
2020	<b>Peñalolen</b> , Maipo, Chile
2021	<b>Polkura</b> , Colchagua, Chile
2022	<b>Casas del Bosque</b> , Casablanca, Chile
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile
2021	<b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-Du-Rhône
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL
<b>Tradicion</b> , Bodegas Tradicion, 750mL
<b>La Cigarrera</b> , 375mL
<b>Los Arcos</b> , Lustau, 750mL
<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 750mL
<b>Carlos VII</b> , Alvear, 375mL
<b>Península</b> , Lustau, 750mL
<b>15 Años</b> , El Maestro Sierra, 375mL
<b>Marques de Poley</b> , Toro Albala, 375mL

### SWEET

<b>East India Solera</b> , Lustau, 750mL
<b>Nectar</b> , Gonzalez Byass, 375mL
<b>Toro Albala</b> , 1988, 750mL
<b>Solera 1927</b> , Alvear, 375mL

## WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarera / El Bandarra Vermut  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Abisso / Biografico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Vino De Montaña / Coster Del Olivers  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Licorella

**ACID TRIP** Asnella / B.R.O.T. / Belinda  
High. Acid. Wines.

**UNTOXICATED** Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto  
Non alcoholic wines, all made using the process of dealcoholization

<i>Xarel-lo Blend</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
<i>Macabeo Blend</i>	5.5	11	44
<i>Trepato</i>	7	14	56
	6.5	13	52
	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
<i>Albariño</i>	6.75	13.50	54
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	6	12	48
<i>Arinto, Loureiro</i>	5.5	11	44
<i>Pedro Ximénez</i>	5	10	40
<i>Chardonnay</i>	5	10	40
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Catarratto</i>	6	12	48
<i>Riesling</i>	6.5	13	52

	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
<i>Mencia</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Malvar, Airén</i>	5.5	11	44

	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
<i>Tempranillo</i>	7	14	56
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	5	10	40
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Trepato Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Monastrell</i>	4.75	9.5	38
<i>Garnacha, Piñuela</i>	6.5	13	52
<i>Tempranillo, Graciano</i>	7	14	56
<i>Bobal</i>	6	12	48
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Bonarda, Pedro Ximénez</i>	5	10	40
<i>Malbec</i>	5	10	40
<i>Cabernet Sauvignon</i>	6.75	13.5	54
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Grenache Blend</i>	7	14	56
<i>Cabernet Blend</i>	6	12	48

	<b>3oz</b>	<b>bottle</b>
<i>Fino</i>	5.5	44
<i>Fino</i>	9	72
<i>Manzanilla</i>	8	32
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11	66
<i>Amontillado</i>	13	52
<i>Palo Cortado</i>	8.5	68
<i>Oloroso</i>	12	48
<i>Oloroso</i>	10	60

	<b>3oz</b>	<b>bottle</b>
<i>Oloroso Dulce</i>	8.5	68
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	20	160
<i>Pedro Ximénez</i>	16	64

# COCKTAILS

**BEEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
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  
Cachaça, 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,  
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**  
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

## SANGRIA

**WHITE OR RED SANGRIA** **glass** **pitcher**  
Rioja Wine, Elderflower, Citrus Infused 10.5 38  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** **glass** **carafe**  
Tierra Limpia Brut Rosé, Lillet Rosé, Etesia Vodka, 13 52  
Peach Nectar, Grapefruit

## 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

### 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  
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  
Allagash, Tripel—MN 11  
Old Ox, Black Ox Rye Porter—VA 9  
Austin Eastciders, Original Dry Cider—TX 8  
ANXO, District Dry Cider—D.C. 10  
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

