

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### 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

### SALCHICHÓN DE VIC

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

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### SOBRASADA

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

### 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

### IDIAZÁBAL

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

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

### AGED MAHÓN

Islas Baleares, ES  
Hard Cow's Milk, Aged 1 Year, Olive Oil Rubbed, Salty, Sharp

### MAHÓN

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

### DÉLICE DE BOURGOGNE

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

### CAÑA DE CABRA

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

### DRUNKEN GOAT

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

### JAMÓN MANGALICA

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

### WAGYU CECINA

Illinois, US  
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey

### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

### QUESO DE TRUFA

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

### APERITIVO BOARD

28.5  
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Idiazábal, Basque Salami, Chorizo, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

### MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

### HAMACHI CRUDO\*

Aji Amarillo

14.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

### CHAMPIÑONES

Salsa Verde, Red Wine

10.5

### MUSSELS AL DIABLO

Lobster, Broth, Tomato

14.5

### RAINBOW CARROTS

Pistachios, Spinach

8.5

### PULPO A LA PARRILLA

Fingerling Potatoes, Olives

16.5

### BUTTERNUT SQUASH

Pimentón

8

### GROUPE A LA PLANCHA

Vizcaina, Gremolata

14.5

### ROASTED CABBAGE

Piquillos, Almonds, Chimichurri

8.5

### GRILLED CHICKEN THIGH

Aji Verde

10.5

### CAULIFLOWER

Aji Amarillo

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### BROCCOLINI

Sauce Gribiche, Lemon

10.5

### PORK BELLY

Mojo Rojo

10.5

### CRISPY OYSTER MUSHROOMS

Mojo Verde Aioli

12.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### WHIPPED SHEEP'S CHEESE

*Queen's Harvest*  
Pimentón, Truffle Honey

8.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### HUMMUS

Tahini, Lavash

7.5

### FLANK STEAK\*

Chimichurri

15.5

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

5

### LAMB CHOP\*

Tzatziki

19.5

### SWEET POTATO

Mustard Vinaigrette

8.5

### WAGYU CARPACCIO\*

Capers, Mustard

13

### POTATO TORTILLA

Chive Sour Cream

7.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

### ENDIVE

Queso De Trufa, Figs, Walnuts

10.5

### KALE SALAD

*Earth N Eats*  
Pears, Walnuts

9

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

### WHOLE ROASTED BRANZINO

Baby Carrots, Kale Salad

29.5

### SQUID FIDEOS

Calamari, Garlic Aioli

HALF / FULL  
17 / 34

### PAELLA VERDURAS

Carrots, Cauliflower, Squash, Shiitake Mushrooms, Pickled Onions, Piquillos

19 / 38

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

29 / 58

### PAELLA SALVAJE

Pork Belly, Gaucho Sausage, Chicken, Pork Loin

28 / 56

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

34.5 / 69

## DESSERTS

### FLAN CATALÁN

8

### OLIVE OIL CAKE

Sea Salt

10.5

### CREPAS WITH SEASONAL FRUIT

*Earth-n-Eats Farm*  
Walnuts, Pear, Citrus Cream

8.5

### BASQUE BURNT CHEESECAKE

Apple Compote

10.5

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

## EXECUTIVE CHEF JOSE GOMEZ VENTURA SOUS CHEF DANIEL PIERCE & JOSE AGUILAR

\*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	Xarel-lo Blend	3oz	6oz	bottle
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2023	<b>Menade</b> , Rueda, Spain	Verdejo	6.5	13	52
2022	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	6	12	48
2023	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	5	10	40
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	6.25	12.5	50
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6	12	48
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	Petit Manseng Blend	6.5	13	52
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany	Catarratto	6	12	48
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	Riesling	6.5	13	52
		Riesling	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	Mencía	3oz	6oz	bottle
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	5	10	40
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	Cabernet Sauvignon	6	12	48
		Sauvignon Blanc	5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	7	14	56
NV	<b>Le Naturel Zero Zero Tinto</b> , Navarra, Spain (Alcohol Free)	Tempranillo	6.5	13	52
2022	<b>Azul y Garanza</b> , Navarra, Spain	Garnacha	4.75	9.5	38
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Tempranillo	4.75	9.5 (L)	53
2024	<b>Sotabosc</b> , Montsant, Spain	Mencía	6.5	13	52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Garnacha, Cariñena	6	12	48
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2021	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	Trepat Blend	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Monastrell	4.75	9.5	38
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Garnacha, Piñuela	6.5	13	52
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Tempranillo, Graciano	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Bobal	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6.25	12.5	50
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Baga	5.5	11 (L)	62
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2022	<b>Polkura</b> , Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Syrah	6.5	13	52
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	Pinot Noir	7	14	56
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	País	5.75	11.5	46
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	Fino	3oz	bottle
<b>Tradicion</b> , Bodegas Tradicion, 750mL	Fino	5.5	44
<b>La Cigarrera</b> , 375mL	Manzanilla	9	72
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	8	32
<b>Carlos VII</b> , Alvear, 375mL	Amontillado	6	48
<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 750mL	Amontillado	13	52
<b>Península</b> , Lustau, 750mL	Amontillado	11	66
<b>15 Años</b> , El Maestro Sierra, 375mL	Palo Cortado	8.5	68
<b>Marques de Poley</b> , Toro Albala, 375mL	Oloroso	12	48
	Oloroso	10	60

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	10	80
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	8.5	68
<b>Toro Albala</b> , 1988, 750mL	Pedro Ximénez	9	36
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	20	160
	Pedro Ximénez	16	64

# 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 / Biografico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**ACID TRIP** Bico Amarelo/ B.R.O.T. / Baga Novo 16  
High. Acid. Wines.

**NEW WORLD, OLD SCHOOL** Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5  
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style

# COCKTAILS

**BEES & 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

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

**GIN & JUS** 11  
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

**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

**IPANEMA** 13  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**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**  
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**VALENCIAN**  
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

**NON-ALC WHITE OR RED SANGRIA** glass pitcher  
NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint 9.5 34

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

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

# BEER

**DRAFT** caña doble  
Port City, Optimal Wit—D.C. 4 8  
Estrella Galicia, Lager—Spain 4.25 8.5  
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  
Atlas, Ponzi IPA—D.C. 8.5  
Pabst Blue Ribbon (16oz)—IL 6  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Atlas, Blood Orange Gose—D.C. 8  
Estrella Damm, Inedit—Spain 11  
RAR, Nanticoke Nectar IPA—MD 8.5  
Flying Dog, The Truth Imperial IPA—MD 8  
Allagash, Tripel—MN 11  
Austin Eastciders, Original Dry Cider—TX 8  
ANXO, District Dry Cider—D.C. 10  
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

