

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

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

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

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

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

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

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

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

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

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

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

AGED MAHÓN
Islas Baleares, ES
Hard Cow's Milk, Aged 1 Year, EVOO Rubbed, Salty, Sharp

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

SMOKIN' GOAT
Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild

JAMÓN MANGALICA 16
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

LOMO IBÉRICO DE BELLOTA 16
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

DUCK PROSCIUTTO 16
New York, US
Moulard Dark Breast. Spiced, Tender, Sweet

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

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

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

MARCONA ALMONDS 5
Sea Salt

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

GRILLED CORN 7
Red Chimichurri

GREEN BEANS 7.5
Garlic, Guindilla Peppers

BRUSSELS SPROUTS 9.5
Apple Vinaigrette, Fresno Pepper

CAULIFLOWER 9
Turmeric-Tahini Vinaigrette, Pickled Onions

CRISPY OYSTER MUSHROOMS 12.5
Mojo Verde Aioli

BROCCOLINI 10.5
Gribichi, Lemon

HUMMUS 7.5
Tahini, Lavash

WHIPPED SHEEP'S CHEESE 8.5
Queen's Harvest
Pimentón, Truffle Honey

PAN CON TOMATE 7
Earth-n-Eats Farm
La Boella Olive Oil, Sea Salt

HOUSE MADE FOCACCIA 5
Rosemary, Sea Salt

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

SWEET POTATO 8.5
Mustard Vinaigrette

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

MARINATED BOQUERONES 7
Green Olives, Piquillo Peppers

MUSSELS AL DIABLO 14.5
Sofrito

SEA SCALLOPS 18.5
Sweet Potato Purée

PULPO A LA PARRILLA 16.5
Fingerling Potatoes, Olives

SALMON A LA PLANCHA 14.5
Vizcaina, Gremolata

GRILLED CHICKEN THIGH 10.5
Aji Verde

BACON-WRAPPED DATES 8.5
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

PORK BELLY 10.5
Mojo Rojo

WAGYU CARPACCIO* 13
Capers, Mustard Vinaigrette

FLANK STEAK 14.5
Chimichurri

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

BONE MARROW 15.5
Horseradish Gremolata

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

PICKLED BEETS 8.5
Balsamic Vinaigrette, Crème Fraîche

KALE SALAD** 9
Earth N Eats
Pears, Walnuts

LARGE PLATES

WHOLE ROASTED BRANZINO 29.5
Baby Carrots, Arugula Salad

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

SQUID FIDEOS HALF / FULL 17 / 34
Calamari, Garlic Aioli

PAELLA VERDURAS 19 / 38
Corn, Green Beans, Pickled Onions, Piquillos

PAELLA SALVAJE 28 / 56
Pork Belly, Gaucho Sausage, Chorizo, Pork Loin

PAELLA MARISCOS 29 / 58
Calamari, Mussels, Clams, Shrimp

PARRILLADA BARCELONA* 34.5 / 69
Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CREPAS WITH SEASONAL FRUIT** 8.5
Earth-n-Eats Farm
Walnuts, Quince Compote, Citrus Cream

BASQUE BURNT CHEESECAKE 10.5
Blueberry Compote

CHOCOLATE CAKE** 9.5
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF JOSE GOMEZ VENTURA SOUS CHEF DANIEL PIERCE

*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. Items marked with ** are related to tree nuts. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>			
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>			

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>			
2023	Menade , Rueda, Spain	<i>Verdejo</i>			
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>			
NV	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>			
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>			
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>			
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>			
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>			
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>			
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>			
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>			
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>			
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>			
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>			

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>			
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>			
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>			

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>			
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>			
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>			
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>			
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>			
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>			
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>			
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>			
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>			
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>			
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>			
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>			
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>			
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>			
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>			
2021	Polkura , Colchagua, Chile	<i>Syrah</i>			
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>			
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>			
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>			
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>			
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>			

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>		
La Cigarrera , 375mL	<i>Manzanilla</i>		
Los Arcos , Lustau, 750mL	<i>Amontillado</i>		
Almacenista, ‘Gonzalez Obregon’ , Lustau, 750mL	<i>Amontillado</i>		
Península , Lustau, 750mL	<i>Palo Cortado</i>		
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>		
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>		

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>		
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>		
Toro Albala , 1988, 750mL	<i>Pedro Ximénez</i>		
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>		

WINE FLIGHTS

3 Half Glasses			
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5	
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16	
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		16	
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style		14.5	

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

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

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

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
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Atlas, Blood Orange Gose—D.C.	8
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
Austin Eastciders, Original Dry Cider—TX	8
ANXO, District Dry Cider—D.C.	10
Isastegi, Sagardo Natural Cider (750mL)—Spain	28

