

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	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn Marbled, Tender, Nutty
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
FUET California, US Pork Sausage. Rich, Garlic, Black	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DUCK PROSCIUTTO New York, US Moultard Dark Breast. Spiced, Tender, Sweet
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	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	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean			<i>Patatas Bravas, Jamón Serrano, Idiazábal, Salchichón De Vic, Manchego, Marinated Olives, Marcona Almonds, Guindilla Peppers, Caponata</i>

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	HAMACHI CRUDO* Aji Amarillo	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	MARINATED BOQUERONES Green Olives, Piquillo Peppers	7
CAULIFLOWER Ajo Blanco, Pickled Onions	9.5	SEARED SCALLOPS* Harissa, Gremolata	18.5
SHISHITO PEPPERS <i>Earth N Eats</i> Romesco	10.5	MUSSELS AL DIABLO Tomato, Garlic, Chili Flakes	14.5
ZUCCHINI Bilbaina	8.5	SALMON A LA PLANCHA* Escalivada	15
BROCCOLINI Sauce Gribiche, Lemon	10.5	PULPO A LA PARRILLA Soubise, Potatoes	17.5
RAINBOW CARROTS Pistachios, Spinach	8.5	GRILLED CHICKEN THIGH Aji Verde	10.5
BRUSSELS SPROUTS Apple Cider Vinaigrette, Pickled Fennel	10.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
CRISPY OYSTER MUSHROOMS Tartare	12.5	PORK BELLY Aji Amarillo	10.5
CHAMPIÑONES Salsa Verde	10.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
HUMMUS Tahini, Lavash	7.5	CHISTORRA & FIGS Balsamic	17.5
HOUSE MADE FOCACCIA Rosemary, Sea Salt	5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
WHIPPED SHEEP'S CHEESE Pimentón, Truffle Honey	8.5	FLANK STEAK* Chimichurri	15.5
SWEET POTATO <i>Earth N Eats</i> Harissa, Lemon	9.5	VENISON TARTARE* Quail Egg, Capers, Shallots	18.5
POTATO TORTILLA* Chive Sour Cream	7.5	WAGYU CARPACCIO* Capers, Arugula, Manchego	13.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA <i>Earth N Eats</i> Olives, Onions, Giardiniera, Gem Lettuce	11
CUCUMBER SALAD Lemon Vinaigrette, Onions, Cherry Tomatoes	8
PICKLED BEETS Tzatziki, Pistachios	8.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Baby Carrots, Arugula	29.5
SQUID FIDEOS Calamari, Garlic Aioli	HALF / FULL 17 / 34
PAELLA VERDURAS Shishito Peppers, Brussels Sprouts, Cherry Tomatoes, Pickled Onions, Piquillos	19 / 38
PAELLA MARISCOS Calamari, Mussels, Clams, Shrimp	29 / 58
PAELLA SALVAJE Pork Belly, Chorizo Chistorra, Pork Loin, Chicken	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Sausage Gaucho, Pork Loin	34.5 / 69

DESSERTS

OLIVE OIL CAKE Sea Salt	10.5
FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Apple Compote	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
TORTA DE SANTIAGO Pear	10.5
ICE CREAM Vanilla, Pistachio	5
SORBET Mango	5

EXECUTIVE CHEF JOSE GOMEZ VENTURA | SOUS CHEF ANTONIO ALVARADO

*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	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2025	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2025	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2024	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2025	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

RED

2020	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2023	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2025	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2025	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5.5	44
Almacenista, ‘Gonzalez Obregon’ , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	11	66
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	10	60

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
	<i>Pedro Ximénez</i>	16	64

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM

La Cigarrera / Los Arcos / 15 Años

A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS

Diorama / Abisso / Biografico

Many of our wines use Biodynamic farming practices, here are three incredible examples.

HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte

Some relationships are worth celebrating. Wines and people who helped shape our list

COCKTAILS

BEES & BAYS

(No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters

Sparkling Water, Torched Bay Leaf

	8

TEA TIME

(No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,

Salted Honey Syrup, Lemon, Aquafaba, Mint

	9

PASSENGER PRINCESS

Prairie Organic Vodka, Strawberry Infused Cappelletti,

Lemon, Sparkling Water, Love Potion Bitters

	13.5

GIN & JUS

Paco Pepe Andalucian Gin, Lime, Green Grape,

Pink Peppercorn, Ginger

	12

DOS PENÍNSULAS

Libélula Joven Tequila, Peninsula Palo Cortado

Lemon, Agave, Nutmeg

	13

ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,

Aquafaba, Dragonfruit & Tangerine Powders

	14

GINTONICS

Inspired by three of Spain’s most iconic regions.

	15

CATALAN

Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic,

Grapefruit, Lime, Rosemary

VALENCIAN

Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,

Orange Blossom Water, Lemon, Orange, Thyme

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

Estrella Galicia, Lager—Spain	caña	doble
Port City, Optimal Wit—D.C.	4.25	8.5

DC Brau, The Corruption IPA—D.C.	4	8
Right Proper, 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
Right Proper, Lil Wit—D.C.		8
Estrella Damm, Inedit—Spain		11
Atlas, Ponzi IPA—D.C.		8.5
RAR, Nanticoke Nectar IPA—MD		8.5
Lagunitas, Maximus IPA—CA		8.5
Flying Dog, The Truth Imperial IPA—MD		8
Allagash, Tripel—MN		11
ANXO, District Dry Cider—D.C.		10
Isastegi, Sagardo Natural Cider (750mL)—Spain		28