

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	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	JAMÓN MANGALICA 16 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	WAGYU CECINA 14 Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild	DUCK PROSCIUTTO 16 New York, US Moultard Dark Breast. Spiced, Tender, Sweet
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroom, Smooth, Tangy	LOMO IBÉRICO DE BELLOTA 16 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	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	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity			APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl			<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers, Jamón Serrano, Fuet, Manchego, Mahón</i>

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5 Thyme, Lemon Zest	GAMBAS AL AJILLO 11 Guindilla Pepper, Scallions, Garlic
EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil	MUSSELS AL DIABLO 14.5 Lobster Broth, Tomato
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	CRAB CAKES 15 Smoked Pepper Aioli
CAULIFLOWER 9.5 Tahini, Castelvetrano Olives	SEA SCALLOPS 18.5 Vizcaina, Capers
TURNIPS* 8.5 Tarragon, Pesto	SALMON A LA PLANCHA 16.5 Sauce Vierge
CARROTS 9 <i>Earth N Eats-Farm</i> Harissa Vinaigrette	PULPO A LA PLANCHA 16.5 Fingerling Potato, Mojo Rojo, Gremolata
MUSHROOM CROQUETTES 9.5 Mojo Verde	GRILLED CHICKEN THIGH 10.5 Tahini
CHAMPIÑONES A LA PLANCHA 10.5 Salsa Verde	CHORIZO W/ SWEET & SOUR FIGS 11.5 Sherry Vinegar, Garlic
ZUCCHINI 9 <i>Earth-N-Eats-Farm</i> Sauce Tartar	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
BRUSSELS SPROUTS 10.5 Bacon, Pickled Onions	TRUFFLED BIKINI 10.5 Jamón Serrano, San Simón
HUMMUS 7.5 Tahini, Garlic, Lavash	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
HOUSE MADE FOCACCIA 4 Rosemary, Sea Salt	BACON-WRAPPED DATES 8 Valdeón Mousse
WHIPPED SHEEP'S CHEESE 8.5 Truffle Honey	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
POTATO TORTILLA 7.5 Chive Sour Cream	WAGYU CARPACCIO* 13 Mustard Aioli, Arugula
PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli	GRILLED PORK BELLY 10.5 Aji Amarillo
SWEET POTATO 8.5 Mustard Vinaigrette	HANGER STEAK* 15.5 Truffle Vinaigrette
BOQUERONES 6 Piquillos, Extra Virgin Olive Oil	STEAK PAILLARD* 14.5 Crispy Potatoes, Red Pepper Vinaigrette
TUNA CRUDO* 15 Radish, Shallots	

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	PICKLED BEETS 8.5 <i>Earth N Eats</i> Ricotta, Balsamic Vinaigrette
KALE SALAD 9.5 <i>Earth N Eats</i> Pears, Walnuts	

LARGE PLATES

WHOLE ROASTED BRANZINO 29.5 Potatoes, Carrots, Lemon	CHICKEN PIMIENTOS 25.5 Potatoes, Lemon, Hot Cherry Peppers
PAELLA VERDURAS 19 / 38 Turnips, Brussels Sprouts, Corn,Piquillos, Carrots, Mojo Verde	PAELLA MARISCOS* 29 / 58 Calamari, Mussels, Clams, Shrimp
PAELLA SALVAJE 28 / 56 Chorizo, Pork Belly, Gaucho, Chickpeas, Pickled Onions	SQUID INK FIDEOS 15.5 / 31 Calamari, Pickled Onions, Mojo Verde
PARRILLADA BARCELONA* 34.5 / 69 Strip Steak, Chicken, Pork Loin, Gaucho Sausage	

DESSERTS

FLAN CATALÁN 8 OLIVE OIL CAKE 10.5 Sea Salt	CREPAS WITH SEASONAL FRUIT 8.5 Quince Compote, Hazelnut-Chocolate, Crumbled Walnuts
CHOCOLATE CAKE 9.5 Coffee Crème Anglaise, Almond Crumble	BURNT BASQUE CHEESECAKE 10.5 <i>Earth N Eats-Farm</i> Blueberry Compote
CHURROS 9 Chocolate	ICE CREAM 4 Vanilla, Chocolate' coconut
GELATO 3 Pistachio	

EXECUTIVE CHEF JOSE GOMEZ | SOUS 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.
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>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Pinot Noir</i>	5	10	40
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Cabernet Sauvignon</i>	6	12	48
		<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Monastrell</i>	4.75	9.5	38
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Bobal</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Baga</i>	5.5	11	(L) 62
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Touriga Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Bobal</i>	6	12	48
2020	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Fino</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Manzanilla</i>	8	32
Almacenista, ‘Gonzalez Obregon’ , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Amontillado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Amontillado</i>	13	52
Marques de Poley , Toro Albala, 375mL	<i>Palo Cortado</i>	8.5	68
	<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>Abocado</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Oloroso Dulce</i>	8.5	68
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
	<i>Pedro Ximénez</i>	16	64

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

TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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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 Andalucian 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, Bee Pollen & Dragonfruit 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 Andalucian 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 São João 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

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
Allagash, Tripel—MN	11
RAR, Nanticoke Nectar IPA—MD	8.5
Lagunitas, Maximus IPA—CA	8.5
Flying Dog, The Truth Imperial IPA—MD	8
Austin Eastciders, Original Dry Cider—TX	8
ANXO, District Dry Cider—D.C.	10
Isastegi, Sagardo Natural Cider (750mL)—Spain	28