

# barcelona

## CHARCUTERIE & CHEESE

8 For one | 22.5 For three

### JAMÓN SERRANO

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

### SALCHICHÓN DE VIC

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

### SOBRASADA

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

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black  
Pepper

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky,  
Garlicky

### CHORIZO PICANTE

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

### 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

### DRUNKEN GOAT

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

### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20  
Days. Mild, Creamy

### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk,  
Aged 2 Months. Pimentón Rubbed

### 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

### DÉLICE DE BOURGOGNE

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

### AGED MAHON

Islas Baleares, ES  
Hard Cow's Milk, Aged 1 year, EVOO  
Rubbed, Salty, Sharp

### JAMÓN MANGALICA

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

### LEONORA

Castilla y León, ES  
Semi-Soft, Goat's Milk, Aged for 40 Days.  
Lush, Lemony

### DUCK PROSCIUTTO

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

### 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

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

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### CHAMPIÑONES A LA PLANCHA

Salsa Verde

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### HOUSE MADE FOCACCIA

Rosemary

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPICED CAULIFLOWER

Romesco

### SUNCHOKES

Harissa

### CARROTS

Oregano

### DELICATA SQUASH

Peperonata

### BROCCOLINI

Garlic, Chili Flakes, Lemon

### WHIPPED SHEEP'S CHEESE

Truffle Honey

### QUESO A LA PLANCHA

Pimentón

### PIQUILLO HUMMUS

Oregano, Lavash

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### TUNA CRUDO\*

Parsley, Pomegranate

### BOQUERONES

Radish, Piquillos

### SCALLOPS

Rutabaga, Gremolata

### SWORDFISH A LA PLANCHA

Couscous Salad

### PULPO A LA GALLEGA

Peewee Potatoes, Mojo Rojo

### GAMBAS AL AJILLO

Guindilla Peppers, Garlic Oil

### CRABCAKES

Chipotle Aioli

### MUSSELS AL DIABLO

Lobster Broth, Tomatoes

### GRILLED CHICKEN THIGH

Tahini

### BACON-WRAPPED DATES

Valdeón Mousse

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### GRILLED PORK BELLY

Aji Amarillo

### FABADA

Moritas, Pork Loin, Chorizo

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### LAMB RIBS

Fennel Salad

### ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

### FLANK STEAK

Cannellini Bean Salad

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### BEETS

Sheep's Cheese, Watercress

### KALE SALAD

Grapes, Almonds

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Mixta Salad, Lemon

### PAELLA VERDURAS

Squash, Chickpeas, Carrots, Cabbage, Aioli

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken Thigh, Chickpeas

### FIDEOS

Calamari, Pickled Red Onions, Mizuna

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

8

### CREPAS WITH SEASONAL FRUIT

Concord Grapes, Hazelnut-Chocolate

### OLIVE OIL CAKE

Sea Salt

### BURNT BASQUE CHEESECAKE

Grape Preserves

### CHURROS

Chocolate

### TORTA DE SANTIAGO

Apple Compote, Almonds

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

## CHEF JOSE GOMEZ | CHEF AARON DANIELS | 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. Please inform your server if a person in your party has a food allergy

# WINES BY THE GLASS

## SPARKLING

		3oz	6oz	bottle
NV	<b>BarCava, Brut</b> , Penedès, Spain		5	10 40
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain		6.5	13 52
NV	<b>Tierra Limpia, Brut Rose</b> , Penedès, Spain		6.5	13 52

## WHITE

		3oz	6oz	bottle
2023	<b>Mila</b> , Rias Baixas, Spain	6.75	13.5	54
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	6.5	13	52
2022	<b>Menade</b> , Rueda, Spain	6	12	48
2022	<b>Le Naturel</b> , Navarra, Spain	5	10	40
NV	<b>Pinord, Diorama</b> , Penedès, Spain	4.75	9.5	38
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain	6.25	12.5	50
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	7	14	56
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	5.5	11	44
2022	<b>Asnella</b> , Vinho Verde, Portugal	5	10	40
2020	<b>Capítulo 7</b> , Mendoza, Argentina	4.75	9.5	38
2023	<b>Aylin</b> , San Antonio, Chile	5	10	40
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	4.5	9	36
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	6.25	12.5	50
2022	<b>Iniceri, 'Abisso'</b> , Sicily, Italy	5.5	11	44
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	6	12	48

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	5	10	40
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	4.5	9	36
2023	<b>Christophe Avi, Agenais</b> , France	5.5	11	44
2022	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	5	10	40

## RED

		3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	6.5	13	52
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	6	12	48
2021	<b>Pedro Gonzalez Mittelbrunn</b> , Castilla y Leon, Spain	4.5	9	36
2020	<b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	6	12	48
2022	<b>Glup Glup</b> , Carineña, Spain	4.5	9	36
2020	<b>Azul y Garanza</b> , Navarra, Spain	4.25	8.5 (L)	48
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	6.5	13	52
2023	<b>Sotabosc</b> , Montsant, Spain	6	12	48
2020	<b>Coster dels Olivers</b> , Priorat, Spain	7.5	15	60
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	4.75	9.5	38
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	4.5	9	36
2021	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	4.25	8.5	34
2020	<b>Peninsula, Vino de Montaña</b> , Sierra de Gredos, Spain	6.5	13	52
2020	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	6.5	13	52
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	5.5	11	44
2021	<b>Earth First, Classic</b> , Mendoza, Argentina	4.5	9	36
2023	<b>Belinda</b> , Mendoza, Argentina – served chilled	4.5	9	36
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	6.25	12.5	50
2020	<b>Peñalolen</b> , Maipo, Chile	6.75	13.5	54
2021	<b>Polkura</b> , Colchagua, Chile	6.5	13	52
2022	<b>Casas del Bosque</b> , Casablanca, Chile	7	14	56
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile	5.75	11.5	46
2018	<b>Alto de la Ballena, Classico</b> , Maldonado, Uruguay	4.5	9	36
2021	<b>Chat. du Morre du Tendre, Cuvée Paul</b> Côtes-du-Rhône	7	14	56
2020	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	6	12	48

## SHERRY

### DRY

		3oz	bottle
	<b>Jarana</b> , Lustau, 750mL	5	40
	<b>La Cigarrera</b> , 375mL	8	32
	<b>Los Arcos</b> , Lustau, 750mL	5	40
	<b>Almacenista, 'Gonzalez Obergon'</b> , Lustau, 500mL	11	66
	<b>Carlos VII</b> , Alvear, 375mL	12	48
	<b>Península</b> , Lustau, 750mL	8	64
	<b>15 Años</b> , El Maestro Sierra, 375mL	9	36
	<b>Marques de Poley</b> , Toro Albala, 375mL	8.5	51

### SWEET

		3oz	bottle
	<b>East India Solera</b> , Lustau, 750mL	8.5	68
	<b>Nectar</b> , Gonzalez Byass, 375mL	9	36
	<b>Solera 1927</b> , Alvear, 375mL	14	56
	<b>Añada</b> , Alvear, 2013, 375mL		60

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

**GRENACHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Cuvée Paul 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / B.R.O.T. / Belinda 15  
High. Acid. Wines



## 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

**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  
Cachaca, 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 Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédicte,  
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**  
Nordes 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 & ROSÉ** glass carafe  
Tierra Limpia Brut Rosé, Lillet Rosé, 13 52  
Etesia Vodka, 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  
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  
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  
Old Ox, Golden Ox- VA 8.5  
Avery, Island Rascal, Passion Fruit Witbier–CO 8.5  
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  
Guinness – Ireland 9

**CIDERS**  
Austin Eastciders, Original Dry Cider – TX 8  
ANXO, District Dry Cider – D.C. 10  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28