barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

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

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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

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

'NDUJA
House Made
Spreadable Pork Sausage, Calabrian Chili, Garlic

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

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

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

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

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

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

MOODY BLUE
Wisconsin, USA
Semi-Firm Blue, Cow's Milk

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

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn Marbled, Tender, Nutty

LA TUR 9
Piemonte, IT
Soft, Sheep, Cow And Goat Milk

DUCK PROSCIUTTO 16.5
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

Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers, Jamón Serrano, House Pork Terrine, Manchego, Idiazábal

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

CAULIFLOWER 9.5
Charred Scallion, Tahini

GRILLED NAPA CABBAGE 8.5
Earth N Eats Farm
Mustard Maple Vinaigrette

BROCCOLINI 10.5
Garlic, Chili Flakes, Lemon

SPICED CARROT SOUP 9
Sage Oil, Brown Butter Apple, Saba

BLISTERED PEPPERS 8.5
Earth N Eats
Sherry Vinegar, Dill Sour Cream

SHAVED AUTUMN SQUASH 11
Earth N Eats Farm
Mozzarella, Pomegranate, Calabrian Chili

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

BRUSSELS SPROUTS 10.5
Cranberry, Sherry Vinegar, Walnuts

SCORCHED FIGS 7.5
Blue Cheese, Spiced Sugar

CHAMPIÑONES A LA PLANCHA 10.5
Salsa Verde

MUSHROOM CROQUETTES 9.5
Mojo Verde

HEIRLOOM TOMATO 10.5
Earth N Eats
Capers, Dill, Tonnato

SAGE HUMMUS 8.5
Pomegranate Molasses, Sumac

HOUSE MADE SOURDOUGH FOCACCIA 5
Olive Oil, Sea Salt

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA* 7.5
Chive Sour Cream

BOQUERONES 8
Red Onion, Garlic, Oregano, Castelvetrano Olives

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

SCALLOP CRUDO* 15.5
Fresno, Lemon, Basil

SALMON A LA PLANCHA 16
Fennel, Apples

MUSSELS AL DIABLO 14.5
Lobster Broth

GRILLED SWORDFISH 15.5
Piquillo Pepper Sauce, Pimenton Potato Crumble

GRILLED CHICKEN THIGH 10.5
Tahini, Chimichurri

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

BACON-WRAPPED DATES 8.5
Sweet Potato Mousse

GRILLED PORK BELLY 10.5
Horst Meats Farm
Pumpkin Aji Sauce, Pickled Fresno

CRISPY PIG HEAD 9.5
Horst Meats Farm
Focaccia, Baby Kale, Apples, Mustard Aioli

DUCK CARPACCIO 13.5
Pear Vinaigrette, Arugula, Pumpkin Seed Dukkah

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

FLANK STEAK* 16.5
Red Chimichurri

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

BABY KALE SALAD 10.5
Earth N Eats
Radish, Goat Cheese, Sorghum Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Tomato, Cauliflower, Lemon

HALF / FULL

PAELLA VERDURAS 19 / 38
Red Onions, Cauliflower, Autumn Squash, Sweet Potato, Tahini

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

PAELLA SALVAJE 28 / 56
Chicken, Pork Belly, Gaucho, Chickpeas, Pickled Onions

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

DESSERTS

FLAN CATALÁN 8

BURNT BASQUE CHEESECAKE 10.5
Spiced Cranberries

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10.5
Sea Salt

CHURROS 9
Chocolate

ICE CREAM 5
Vanilla, Pistachio

SORBET 5
Mango

EXECUTIVE CHEF BEN SCHRAMM | SOUS CHEF GIO DE JESUS

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy

GIVE THE GIFT OF BARCELONA
Buy a $50 gift card and receive a $10 bonus

WINES BY THE GLASS

SPARKLING

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.5	11	44
2023	**Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain	*Xarel-lo*	7	14	56
NV	**Tierra Limpia, Brut Rosé** Penedès, Spain	*Trepat*	6.5	13	52

WHITE

			3oz	6oz	bottle
2025	**Mila,** Rías Baixas, Spain	*Albariño*	6.5	13	52
2017	**Alberto Orte, A Portela Blanco,** Valdeorras, Spain	*Godello*	7.5	15	60
2022	**Oro de Castilla,** Rueda, Spain	*Verdejo*	6.25	12.5	50
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7.25	14.5	58
2024	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5	10	40
2025	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2024	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2025	**Orto Vins, Les Argiles,** Montsant, Spain	*Macabeo*	7	14	56
2023	**Alvear, 3 Miradas,** Montilla-Moriles, Spain	*Pedro Ximénez*	6	12	48
2025	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2025	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2025	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5.5	11	44
2025	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2025	**Iniceri, Abisso,** Sicily, Italy	*Catarratto*	6	12	48
2024	**Haus Rothenberg, Feinherb,** Nahe, Germany	*Riesling*	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
NV	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
2025	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2025	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6	12	48
2026	**No Es Pituko,** Curicó Valley, Chile	*Sauvignon Blanc*	5.5	11	44

RED

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

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	*Fino*	5.5	44
La Cigarrera, 1L	*Manzanilla*	8	82
Los Arcos, Lustau, 750mL	*Amontillado*	12	48
Almacenista, 'Gonzalez Obregon', Lustau, 750mL	*Amontillado*	11	66
Península, Lustau, 750mL	*Palo Cortado*	8.5	68
15 Años, El Maestro Sierra, 375mL	*Oloroso*	12	48
Marques de Poley, Toro Albala, 375mL	*Oloroso*	10	60

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	*Oloroso Dulce*	8.5	68
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	9	36
Toro Albala, 1999, 750mL	*Pedro Ximénez*	20	160
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	16	64

WINE FLIGHTS

3 Half Glasses

TRUST FALL 18.5
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 14
A progression of dry style sherries, from bright and saline to rich and oxidative.

RIOJA IN THREE Ostatu Blanco / DeLibro / Marqués De Tomares 18
Three wines, three perspectives on one of Spain's most celebrated wine regions.

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5
Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS



BEES & BAYS (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
Prairie Organic Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

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

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 12.5
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

MR. ROGERS 14
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

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

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

	glass	carafe
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Etesia Vodka, Peach Nectar, Grapefruit	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
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
Raven Beer, Tell Tale Heart IPA—MD	8.5
Lagunitas, Maximus IPA—CA	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