

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
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
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
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
AGED MAHÓN Islas Baleares, ES Hard Cow's Milk, Aged 1 Year, Olive Oil 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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
DUCK PROSCIUTTO New York, US Moultard Dark Breast. Spiced, Tender, Sweet	16
LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	16
WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey	14
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5

Patatas Bravas, Jamón Serrano, Idiazábal, Salchichon De Vic, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata

TAPAS

SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	MARINATED BOQUERONES Green Olives, Piquillo Peppers	7
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	SEA SCALLOPS Sweet Potato Purée	18.5
RAINBOW CARROTS Pistachios, Spinach	8.5	SALMON A LA PLANCHA Vizcaina, Gremolata	14.5
CAULIFLOWER Aji Amarillo Vinaigrette	9.5	PULPO A LA PARRILLA Fingerling Potatoes, Olives	16.5
CHAMPIÑONES Salsa Verde, Red Wine Vinaigrette	10.5	MUSSELS AL DIABLO Sofrito	14.5
PAN CON TOMATE <i>Earth-n-Eats Farm</i> La Boella Olive Oil, Sea Salt	7	GRILLED CHICKEN THIGH Aji Verde	10.5
GREEN BEANS Garlic, Guindilla Peppers	7.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
BRUSSELS SPROUTS Apple Vinaigrette, Fresno Pepper	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
CRISPY OYSTER MUSHROOMS Mojo Verde Aioli	12.5	PORK BELLY Mojo Rojo	10.5
HUMMUS Tahini, Lavash	7.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5
WHIPPED SHEEP'S CHEESE <i>Queen's Harvest</i> Pimentón, Truffle Honey	8.5	FLANK STEAK Chimichurri	15.5
BURRATA Spaghetti Squash, Harissa Honey	10.5	BEEF CHEEKS Celery Root Purée	16.5
HOUSE MADE FOCACCIA Rosemary, Sea Salt	5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	WAGYU CARPACCIO* Capers, Mustard Vinaigrette	13
POTATO TORTILLA Chive Sour Cream	7.5	BONE MARROW Charred Scallion Purée, Crispy Shallots	15.5
SWEET POTATO Mustard Vinaigrette	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
PICKLED BEETS Balsamic Vinaigrette, Crème Fraîche	8.5
KALE SALAD <i>Earth N Eats</i> Pears, Walnuts	9
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Baby Carrots, Kale Salad	29.5
SQUID FIDEOS Calamari, Garlic Aioli	HALF / FULL 17 / 34
PAELLA VERDURAS Carrots, Green Beans, Brussels Sprouts, Pickled Onions, Piquillos	19 / 38
PAELLA MARISCOS Calamari, Mussels, Clams, Shrimp	29 / 58
PAELLA SALVAJE Pork Belly, Gaucho Sausage, Chorizo, Pork Loin	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
CREPAS WITH SEASONAL FRUIT <i>Earth-n-Eats Farm</i> Walnuts, Quince Compote, Citrus Cream	8.5
BASQUE BURNT CHEESECAKE Blueberry Compote	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5

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. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	Trepat	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2023	Menade , Rueda, Spain	Verdejo	6	12	48
2022	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
NV	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
Tradicion , Bodegas Tradicion, 750mL	Fino	9	72
La Cigarrera , 375mL	Manzanilla	8	32
Los Arcos , Lustau, 750mL	Amontillado	6	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

Bodegas Gómez Nevado , 750mL	Abocado	3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	8.5	68
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Toro Albala , 1988, 750mL	Pedro Ximénez	20	160
Solera 1927 , Alvear, 375mL	Pedro Ximénez	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 Bico Amarelo/ B.R.O.T. / Baga Novo High. Acid. Wines.		16	

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 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, 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 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 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
Peroni, Lager—Italy	8.5
Heineken, Light—Holland	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Pabst Blue Ribbon (16oz)—IL	6
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