

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 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

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

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. Mushroomy, Smooth, Tangy

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

DUCK PROSCIUTTO

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

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

TAPAS

CANDY ROASTER SQUASH SOUP

Pepitas, Pimentón Oil

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

CHAMPIÑONES A LA PLANCHA

Mushrooms, Salsa Verde

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

SPICED CAULIFLOWER

Herb Aioli

BROCCOLINI

Garlic, Chili Flakes, Lemon

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

ROASTED BEETS

Sheep's Cheese, Oregano

ROASTED CARROTS

Cumin, Garlic

BRUSSELS SPROUTS

White Balsamic

MUSHROOM CROQUETAS

Herbed Aioli

SUNCHOKES

Parsley, Yogurt

BURATTA

Spaghetti Squash

WHIPPED SHEEP'S CHEESE

Truffle Honey

PIQUILLO HUMMUS

Oregano, Pita

ROASTED SWEET POTATOES

Ricotta, Maple Mustard

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MUSSELS AL DIABLO

Lobster Broth, Spicy Tomatoes

BOQUERONES

Pea Shoots, Piquillos

OCTOPUS ARANCINI

Mojo Verde, Manchego

PULPO A LA PLANCHA

Three-Bean Salad

SALMON CRUDO*

Parsley, Capers, Onions, Pepper Croutons

SWORDFISH A LA PLANCHA

Salsa Verde, Quinoa Salad

CRABCAKES

Chipotle Aioli

SEARED SEA SCALLOPS

Beluga Lentils, Cauliflower

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

GRILLED CHICKEN THIGH

Harissa Yogurt, Lemon

RABBIT PAPPARDELLE

Squash, Brussels

GRILLED PORK BELLY

Aji Amarillo

TRUFFLED BIKINI

Jamón Serrano, San Simón

BACON-WRAPPED DATES

Valdeón Mousse

ROASTED WILD BOAR RIBS

Coleslaw, Pimentón Glaze

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

GRILLED PORK PINTXOS

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

HANGER STEAK

Truffle Vinaigrette, Socca

BEEF CHEEKS

Fingerling Potatoes, Gremolata

LAMB MERGUEZ

Hummus

SPICED BEEF EMPANADAS

Red Pepper Sauce

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

KALE SALAD

Pears, Walnuts

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Broccolini, Lemon

PAELLA VERDURAS

Squash, Chickpeas, Brussels, Carrots, Aioli

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE

Chorizo, Gaucho Sausage, Pork Belly, Chickpeas

SQUID INK FIDEOS

Calamari, Pickled Red Onions, Salsa Verde

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

CREPAS WITH SEASONAL FRUIT

Quince, Spiced Walnuts

OLIVE OIL CAKE

Sea Salt

BURNT BASQUE CHEESECAKE

Luxardo Cherries

CHURROS

Champurrado

TORTA DE SANTIAGO

Almonds, Quince

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

CHEF AARON DANIELS | CHEF JOSE GOMEZ

*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
2021	AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	4.75	9.5	38
2020	Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.5	13	52
			6.5	13	52

WHITE

2021	Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2021	Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2020	Menade, Rueda, Spain	Verdejo	6.25	12.50	50
2021	Le Naturel, Navarra, Spain	Garnacha Blanca	6	12	48
NV	Pinord, Diorama, Penedès, Spain	Xarel-lo	5	10	40
2021	Orto Vins, Les Argiles, Montsant, Spain	Xarel-lo	4.75	9.5	38
2019	Alvear, 3 Miradas, Montilla-Moriles, Spain	Macabeo	7	14	56
2019	Víña Callejuela, Blanco de Hornillos, Jerez, Spain	Pedro Ximenez	5.5	11	44
2021	Asnella, Vinho Verde, Portugal	Palomino	6.25	12.5	50
2020	Capítulo 7, Mendoza, Argentina	Arinto, Loureiro	5	10	40
2022	Aylin, San Antonio, Chile	Pedro Ximénez	4.75	9.5	38
2021	Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Sauvignon Blanc	5	10	40
2019	1752 Gran Tradicion, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2021	Iniceri, ‘Abisso’, Sicily, Italy	Petit Manseng Blend	6.25	12.5	50
2021	Leitz, Feinherb, Rheingau, Germany	Catarratto	5.5	11	44
2020	L’Alpage, Mont-sur-Rolle, Switzerland	Riesling	5.25	10.5	42
		Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

2021	Liquid Geography, Bierzo, Spain	Mencia	3oz	6oz	bottle
2021	Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	5	10	40
2021	Christophe Avi, Agenais, France	Cabernet Sauvignon	4.5	9	36
2019	Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5.5	11	44
			5	10	40

RED

2018	Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza, Rioja, Spain	Tempranillo	6.5	13	52
2021	Pedro Gonzalez Mittelbrunn, Castilla y Leon, Spain	Prieto Picudo	6	12	48
2020	Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	4.5	9	36
2021	Glup Glup, Carineña, Spain	Garnacha	6	12	48
2020	Azul y Garanza, Navarra, Spain	Tempranillo	4.5	9	36
2017	Alberto Orte, A Portela, Valdeorras, Spain	Tempranillo	4.25	8.5	(L) 48
2019	Sotabosc, Montsant, Spain	Mencia	6.5	13	52
2019	Coster dels Olivers, Priorat, Spain	Garnacha, Cariñena	6	12	48
2022	Vins de Pedra, Negre de Folls, Conca de Barberá	Carinena, Garnacha	7.5	15	60
2022	La Vinyeta, Bongo*, Emporda, Spain	Trepat Blend	4.75	9.5	38
2021	Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.5	9	36
2020	Peninsula, Vino de Montaña, Sierra de Gredos, Spain	Monastrell	4.25	8.5	34
2020	Uva de Vida, Biográfico, Toledo, Spain	Garnacha, Pinuela	6.5	13	52
2021	Bodegas Ponce, Clos Lojen, Manchuela, Spain	Tempranillo, Graciano	6.5	13	52
2021	Earth First, Classic, Mendoza, Argentina	Bobal	5.25	10.5	42
2018	Belinda, Mendoza, Argentina – served chilled	Malbec	4.5	9	36
2020	Quieto, Gran Corte, Mendoza, Argentina	Bonarda, Pedro Ximénez	4.5	9	36
2019	Peñalolen, Maipo, Chile	Cabernet Franc, Malbec	6.25	12.5	50
2019	Polkura, Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2020	Casas del Bosque, Casablanca, Chile	Syrah	6.5	13	52
2021	Garage Wine Company, Revival, Maule, Chile	Pinot Noir	7	14	56
2018	Alto de la Ballena, Classico, Maldonado, Uruguay	País	5.75	11.5	46
2021	Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	Tannat, Viognier	4.5	9	36
		Grenache Blend	7	14	56

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	Fino	5	40
La Cigarrera, 375mL	Manzanilla	9	72
Los Arcos, Lustau, 750mL	Amontillado	8	32
Almacenista, ‘Gonzalez Obergon’, Lustau, 500mL	Manzanilla Amontillada	5	40
Carlos VII, Alvear, 375mL	Amontillado	11	66
Península, Lustau, 750mL	Palo Cortado	12	48
15 Años, El Maestro Sierra, 375mL	Oloroso	8	64
Marques de Poley, Toro Albala, 375mL	Oloroso	9	36
		8.5	51

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	8.5	68
Solera 1927, Alvear, 375mL	Pedro Ximénez	9	36
Añada, Alvear, 2011, 375mL	Pedro Ximénez	14	56
			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 / Pedro González Mittelbrunn / 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 / L’Alpage / Belinda	15
High. Acid. Wines		



COCKTAILS

BEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	
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	
SUMMER STREET SLING	12
Chamomile Infused Tito’s Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	
TYGRA	13
Cachaça, 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	
BOURBON SPICE RACK	12
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	
SMOKED SHERRY MANHATTAN	15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	
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	
WHITE OR RED SANGRIA	glass pitcher
Rioja Wine, Elderflower, Citrus Infused	9.5 34
Dark Rum, Guava Nectar	
GUNS & ROSÉ	glass carafe
São João Brut Rosé, Lillet Rosé,	12.5 50
District Made Vodka, Peach Nectar, Lemon,	
Grapefruit Bitters	
DRAFT	caña doble
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
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
Troegs, Dreamweaver Wheat -PA	7
Guinness, Pub Draft Stout (14.9oz) – Ireland	9
Allagash, Tripel - ME	11
The Duck-Rabbit, Milk Stout – NC	7.5
Duclaw, Sweet Baby Jesus Porter – MD	7
Old Ox, Black Ox Rye Porter – VA	9
CIDERS	
Austin Eastciders, Original Dry Cider – TX	8
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Moonlight, Them Little Apples Cider – NH	9.5