

# 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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SALCHICHÓN DE VIC

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

### NDUJA

Chicago, US  
Spicy, Spreadable Salami

### CHORIZO PICANTE

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

### SOBRASADA

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

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### BASQUE SALAMI

Chicago, US  
Berkshire Pork, Peppery, Fruity

### AGED MAHÓN

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

### DÉLICE DE BOURGOGNE

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

### DRUNKEN GOAT

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

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days.  
Smoked, Creamy, Mild

### TETILLA

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

### AGED MANCHEGO

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

### ALISIOS

Islas Canarias, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO  
Rubbed. Salty, Sharp

### IDIAZÁBAL

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

### VALDEÓN

Castilla Y León, ES  
Creamy Blue, Cow & Goat's Milk,  
Cave-Aged 2 Months. Mildly Pungent

### MARINATED MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months  
In Herbed Citrus Oil

## 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

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Cheese, Aged 4 Months.  
Black Truffle, Savory, Piquant

### WAGYU CECINA

Chicago US  
Cured Beef For 12-16 Weeks, Pressed And  
Cold Smoked With Hickory Pepperi, Smokey

### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón

### 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

*Jamón Serrano, Salchichón De Vic,  
Idiazábal, Manchego, Eggplant Caponata,  
House Marinated Olives, Pickled Guindilla  
Peppers, Patatas Bravas*

## TAPAS

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### GREEN BEANS

Bilbaina Sauce, Almonds

### CHAMPIÑONES A LA PLANCHA

Mint, Garlic Confit

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### ESCALIVADA

Eggplant, Red Peppers, Sherry Vinaigrette

### ROASTED BUTTERNUT SQUASH

Pepitas, Golden Raisins

### CAULIFLOWER

Romesco

### BRAISED LEEKS

Salsa Verde

### BROCCOLINI

Garlic, Chili Flakes, Lemon

### BERENJENAS FRITAS

Spiced Honey

### BRUSSELS SPROUTS

Pomegranate

### BABY CARROTS

Arugula Picada, Hazelnuts

### TRUFFLE SHEEP'S CHEESE

Pimentón, Truffle Honey

### GRILLED SWEET POTATOES

Hot Pimenton, Lemon Zest

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### HUMMUS

Roasted Peppers

### ARROZ MELOSO

Kabocha, Picadillo

### BOQUERONES

Green Olives, Piquillo Peppers

### SALPICÓN DE MARISCOS

Octopus, Scallops, Gambas

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### GRILLED PULPO

Almond-Pepper Sauce

### EMPANADILLA DE ATUN

Galician Sofrito

### SALMON A LA PLANCHA

Arugula, Lemon, Pickled Onions

### LENTILS & CLAMS

Sweet Pimentón

### MUSSELS

Sofrito

### FOIE GRAS MONTADITO

Membrillo

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### PORK BELLY

Celery Root Purée, Red Wine Glaze

### BACON WRAPPED DATES

Valdeón Mousse

### TRUFFLED BIKINI

Jamón Serrano, Fresh Mahón, Garlic Aioli

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### FLANK STEAK

Chimichurri

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### BONE MARROW

Bacon Mostarda

### WAGYU BEEF CARPACCIO\*

Arugula, Capers, Mustard

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### BEETS

Pecans, Sheep's Cheese

## LARGE PLATES

### WHOLE ROASTED BRANZINO

Arugula Salad, Fingerling Potatoes

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### PAELLA VERDURAS

Butternut Squash, Oyster Mushrooms, Red Peppers,  
Green Peppers, Pickled Onions

### PAELLA MARISCOS

Shrimp, Mussels, Squid, Clams

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Pork Belly,  
Pickled Onions

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

8

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### CREPAS WITH SEASONAL FRUIT

Apple, Citrus Cream, Walnuts

### BASQUE BURNT CHEESECAKE

Pear confit, red wine

### ARROZ CON LECHE

Vanilla Bean

## EXECUTIVE CHEF CESAR MAYORGA | SOUS CHEF SANTOS MELENDEZ

\*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	<b>BarCava, Brut</b> , Penedès, Spain
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain
2023	<b>Rezabal</b> , Getariako Txakolina, Spain
2022	<b>Menade</b> , Rueda, Spain
2023	<b>Le Naturel</b> , Navarra, Spain
2022	<b>Pinord, Diorama</b> , Penedès, Spain
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain
2022	<b>Asnella</b> , Vinho Verde, Portugal
2020	<b>Capítulo 7</b> , Mendoza, Argentina
2023	<b>Aylin</b> , San Antonio, Chile
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay
2022	<b>Iniceri, Abisso</b> , Sicily, Italy

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2023	<b>Christophe Avi</b> , Agenais, France
2022	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain
2021	<b>Pedro González Mittelbrunn</b> , Castilla Y León, Spain
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain
2022	<b>Glup Glup</b> , Cariñena, Spain
2021	<b>Azul y Garanza</b> , Navarra, Spain
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2023	<b>Sotabosc</b> , Montsant, Spain
2022	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá
2022	<b>La Vinyeta, Bongo*</b> , Emporda, Spain
2021	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain
2021	<b>Earth First, Classic</b> , Mendoza, Argentina
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled
2021	<b>Polkura</b> , Colchagua, Chile
2023	<b>Casas del Bosque</b> , Casablanca, Chile
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile
2021	<b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-Du-Rhône
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL
<b>La Cigarrera</b> , 375mL
<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 500mL
<b>Los Arcos</b> , Lustau, 750mL
<b>Península</b> , Lustau, 750mL
<b>15 Años</b> , El Maestro Sierra, 375mL
<b>Marques de Poley</b> , Toro Albala, 375mL

## SWEET

<b>East India Solera</b> , Lustau, 750mL
<b>Nectar</b> , Gonzalez Byass, 375mL
<b>Toro Albala</b> , 1988, 750mL
<b>Solera 1927</b> , Alvear, 375mL

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarera / El Bandarra Vermut  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Abisso / Clos Lojen  
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

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

<i>Xarel-lo Blend</i>	5.5	11	44
<i>Macabeo Blend</i>	7	14	56
<i>Trepat</i>	6.5	13	52

<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Pedro Ximénez</i>	6	12	48
<i>Arinto, Loureiro</i>	5.5	11	44
<i>Pedro Ximénez</i>	5	10	40
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Catarratto</i>	6	12	48

<i>Mencía</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Malvar, Airén</i>	5.5	11	44

<i>Tempranillo</i>	7	14	56
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	5	10	40
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Mencía</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Trepat Blend</i>	5.5	11	44
<i>Trepat Blend</i>	5	10	40
<i>Monastrell</i>	4.75	9.5	38
<i>Garnacha, Piñuela</i>	6.5	13	52
<i>Tempranillo, Graciano</i>	7	14	56
<i>Bobal</i>	6	12	48
<i>Malbec</i>	5	10	40
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Bonarda, Pedro Ximénez</i>	5	10	40
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Grenache Blend</i>	7	14	56
<i>Cabernet Blend</i>	6	12	48

<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8	32
<i>Amontillado</i>	11	66
<i>Amontillado</i>	6	48
<i>Palo Cortado</i>	8.5	68
<i>Oloroso</i>	12	48
<i>Oloroso</i>	10	60

<i>Oloroso Dulce</i>	8.5	68
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	20	160
<i>Pedro Ximénez</i>	16	64

# COCKTAILS

**BEEES & 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  
360 Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**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,  
Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 13.5  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SIDE HUSTLE** 13  
Raynal VSOP Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti,  
Pasubio Vino Amaro, Orange, Angostura Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**  
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime,  
Rosemary

**VALENCIAN**  
Citadelle Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Citadelle 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 & ROSÉS** **glass carafe**  
Tierra Limpia Brut Rosé, Lillet Rosé, Blue Ridge Vodka, 13 52  
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, Public Pale Ale—D.C. 4.25 7.5

## BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany 7  
Peroni, Lager—Italy 8.5  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Heineken, Light—Holland 7.5  
Pabst Blue Ribbon (16oz.)—IL 6.5  
Atlas, Blood Orange Gose—D.C. 8  
Founders, All Day IPA—MI 7  
Atlas, Ponzi IPA—D.C. 8  
Flying Dog, The Truth Imperial IPA—MD 8.5  
Austin Eastciders, Original Dry Cider—TX 8  
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

