

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

### JAMÓN SERRANO

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

### SOBRASADA

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

### SALCHICHÓN DE VIC

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

### 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

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

### IDIAZÁBAL

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

### AGED MANCHEGO

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

### DRUNKEN GOAT

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

### VALDEÓN

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

### TETILLA

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

### JAMÓN MANGALICA

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

### SPECK

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

### DÉLICE DE BOURGOGNE

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

### MAXORATA

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 4 Months. Buttery, Tangy

### APERITIVO BOARD

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

14

10.5

8.5

8.5

26

## TAPAS

### EGGPLANT CRISPS

Sweet Amarillo

7.5

### STEAMED MUSSELS

Sofrito

13

### CRISPY BRUSSELS SPROUTS

Red Pepper Coulis

8.5

### OYSTERS

Red Chimichurri

13.5

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### CHAMPIÑONES A LA PLANCHA

Garlic, Scallions

11

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### CHARRED SWEET POTATO

Balsamic Yogurt, Hazelnut Dukkah

9.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### ROASTED CAULIFLOWER

Harissa Aioli

9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### BLISTERED SHISHITO PEPPERS

Maldon Salt, Lime

8.5

### POLLO PINTXO

Yogurt Marinated, Chimichurri, Dill Aioli

9.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### TRUFFLED BIKINI

Jamón Serrano, Mahón

9

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### BEET HUMMUS

Pita

9

### BEEF CARPACCIO\*

Arugula, Capers, Mustard Aioli

9.5

### WHIPPED GOAT CHEESE

Aleppo Agave, Thyme

9.5

### BRAISED OX TAIL

Caramelized Onions

18.5

### POTATO TORTILLA

Chive Sour Cream

7

### BRAISED LAMB

Polenta

14.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### FLANK STEAK

Chimichurri, Cilantro

14.5

### SALMON CRUDO

Cilantro Infused Oil

13.5

### BONE MARROW

Bacon Jam

12.5

### BOQUERONES

Garlic, Parsley

6

### ROASTED PORK BELLY

Spicy Onion Marmalade

10.5

### SEARED SCALLOPS

Butternut Squash Purée

18.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### PAN-SEARED PULPO

Fennel, Radicchio, Almond Purée

15.5

### SHORT RIB

Truffle Chimichurri, Fennel Purée

18.5

## SALADS

### RADICCHIO SALAD

Manchego Vinaigrette

9.5

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### HORSERADISH BEETS

Arugula, Gremolata

9.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### SQUID INK FIDEOS

Scallions, Garlic Aioli

17.5

### WHOLE BRANZINO\*

Pickled Carrots & Cauliflower

26.5

### PAELLA VERDURAS

Squash, Mojo Verde Aioli

half / full / double

18 / 36 / 64

### PAELLA MARISCOS

Prawns, Clams, Calamari, Mussels

28 / 56 / 98

### PAELLA SALVAJE

Chorizo, Gaucho, Chicken, Chickpeas

28 / 56 / 98

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### OLIVE OIL CAKE

Sea Salt

9

### CREPAS WITH SEASONAL FRUIT

Apple, Citrus Cream, Pistachios

8

### BASQUE BURNT CHEESECAKE

Luxardo Cherry

9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

## EXECUTIVE CHEF AHMED IBRAHIM SOUS CHEFS JASON DUFFY & BYRON ROMERO

\*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</b> , Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52

## WHITE

		3oz	6oz	bottle
2021 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 <b>Gañeta</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
NV <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2021 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2022 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2020 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2021 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.25	12.5	50
2020 <b>Los Conejos Malditos</b> , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 <b>Marqués de Tomares</b> , Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	5	10	40
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 <b>Azul y Ganza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2020 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2021 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2022 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2019 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2018 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2018 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.5	9	36
2021 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2020 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5	40
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	6.5	26
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 500mL	<i>Amontillado</i>	11	66
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	12	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	8	64
<b>15 Años, El Maestro Sierra</b> , 375mL	<i>Oloroso</i>	9	36
<b>Marques de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>	8.5	51

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Toro Albala</b> , 1999, 750mL	<i>Pedro Ximénez</i>	20	160
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
<b>Añada</b> , Alvear, 2011, 375mL	<i>Pedro Ximénez</i>		60

# WINE FLIGHTS

3 Half Glasses

<b>APERITIVOS</b> 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
<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
<b>GRENAche (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Finca L'Argatá All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	17.5
<b>ACID TRIP</b> Asnella / L'Alpage / Belinda High. Acid. Wines.	15



# COCKTAILS

<b>BEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	6
<b>FLOR DE SAL</b> (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt <b>Porrón for the Table</b> 48	12
<b>SUMMER STREET SLING</b> Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	12
<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
<b>SMOKED SHERRY MANHATTAN</b> Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
<b>GINTONICS</b> Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin.	14.5
<b>FRUIT</b> Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns	
<b>FLOWER</b> Fever Tree Elderflower, Rosebud, Lime, Cucumber	
<b>ROOT</b> Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
<b>LEAF</b> Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
<b>CLASSIC BARCELONA GINTONIC</b> Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	
<b>SANGRIA</b>	
<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass pitcher 9.5 34
<b>GUNS &amp; ROSÉS</b> São João Brut Rosé, Lillet Rosé, District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe 12.5 50
<b>BEER</b>	
<b>DRAFT</b> Peroni, Lager – Italy Port City, Optimal Wit - D.C. Right Proper, Raised by Wolves IPA – D.C.	7oz 14oz 3.75 7.5 3.75 7.5 4 8
<b>BOTTLES &amp; CANS</b> Clausthaler, Non-Alcoholic – Germany Heineken, Light – Holland Mahou, Cinco Estrellas, Lager- Spain (16oz) Pabst Blue Ribbon (16oz.) –IL Estrella Damm, Daura Gluten-Free Lager – Spain Estrella Damm, Inedit – Spain Dogfish Head, Namaste Witbier – DE Old Ox, Golden Ox- VA Atlas, Ponzi IPA – D.C. RAR, Nanticoke Nectar IPA – MD Flying Dog, The Truth Imperial IPA- MD Allagash, Tripel Reserve – MN Avery, Island Rascal, Passion Fruit Witbier–CO Guinness, Pub Draft Stout (14.9oz) – Ireland The Duck-Rabbit, Milk Stout – NC Duclaw, Sweet Baby Jesus Porter – MD	6 7.5 8 6 8 10.5 7.5 8.5 8 8 8 11 8.5 9 7.5 7
<b>CIDERS</b> Moonlight, Them Little Apples Cider – NH Austin Eastciders, Original Dry Cider – TX Isastegi, Sagardo Natural Cider (750mL) – Spain Pomarina Brut Sidra (750mL) – Spain	9.5 8 28 42