

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

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

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

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

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

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

MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty

ALISIOS
Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

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

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

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

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

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

IBORES
Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

GIVE THE GIFT OF BARCELONA

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

JAMÓN MANGALICA 14
Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

BRESAOLA 12.5
Cured New York Beef Bresaola

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

TAPAS

HOUSE MADE FOCACCIA 4
Rosemary, Olive Oil

LABNEH 9.5
Charred Eggplant, Tahini, Pita Bread

BURRATA 11.5
Beets Purée, Pomegranate

BUTTERNUT SQUASH TORTILLA 11.5
Caviar*

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

WHIPPED SHEEP'S CHEESE 8.5
Pimentón, Truffle Honey

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

BRUSSELS SPROUTS 8.5
Pickled Onions, Cranberries

CHARRED BROCCOLINI 9.5
Romesco Sauce

FRIED OYSTER MUSHROOMS 11
Mojo Verde

SPINACH HUMMUS 8.5
Pita Bread

CAULIFLOWER 9.5
Harissa Aioli

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

SWEET POTATO 8.5
Almonds

SEARED TUNA 13
Aji Leche de Tigre

BOQUERONES 6
Olives, Roasted Peppers, Onions

PRAWNS 16.5
Chimichurri

SEARED SCALLOPS 18.5
Spiced Lentils, Pickled Fresno

GRILLED OCTOPUS 15.5
Potatoes, Olives

SCALLOP CECICHE 13.5
Turmeric Citrus

MUSSELS AL DIABLO 13
Spicy Sofrito

LOBSTER CROQUETTES 13.5
Saffron Aioli

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

MAHI-MAHI A LA PLANCHA 15.5
Farro, Cranberries

CHICKEN PINTXOS 9
Dill Aioli

BEEF CARPACCIO 13.5
Arugula, Capers, Mustard Aioli

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

BACON-WRAPPED DATES 8.5
Valdeón Mousse

FLANK STEAK 15
Truffle Chimichurri

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

ROASTED PORK BELLY 10.5
Aji Amarillo

LAMB CHOPS 18.5
Tzatziki

OXTAIL MONTADITO 15.5
Arugula, Pickled Onions

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

BEETS 8.5
Ricotta, Almonds

ENDIVES 9.5
Apples, Pomegranate, Pistachios

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 26.5
Arugula Salad

PAELLA MARISCOS half / full / double 28 / 56 / 98
Calamari, Mussels, Clams

PAELLA VERDURAS 18 / 36 / 64
Squash, Sweet Potatoes, Cauliflower

PAELLA SALVAJE 28 / 56 / 98
Chorizo, Gaucho, Chicken, Chickpeas

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Pork Loin, Grilled chorizo

DESSERTS

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

BASQUE BURNT CHEESECAKE 9
Apples Compote

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Pistachios, Apples Compote

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BAKLAVA 6
Rose Syrup

EXECUTIVE CHEF AHMED IBRAHIM | SOUS BYRON ROMERO & JUAN DE JESUS

*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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	4.5	9	36
2020 Los Conejos Malditos , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44
		5	10	40

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Marqués de Tomares , Crianza, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2020 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Tempranillo</i>	6	12	48
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016 Alberto Orte , A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.5	13	52
2019 Sotabosc , Montsant, Spain	<i>Mencía</i>	6.75	13.5	54
2018 Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2021 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Bobal</i>	5.25	10.5	42
2021 Earth First, Classic , Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Malbec</i>	4.5	9	36
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2020 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022 Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Pais</i>	5.75	11.5	46
2021 Chat. du Morre du Tendre , Cuvée Paul, Côtes-du-Rhône	<i>Cabernet Franc Blend</i>	4.5	9	36
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
Añada , Alvear, 2011, 375mL	<i>Pedro Ximénez</i>	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 / Abisso / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
GRENACHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montaña / Domaine Vallot	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

BEEES & 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, 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
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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	
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower,	9.5	34
Citrus Infused Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
São João Brut Rosé, Lillet Rosé,	12.5	50
District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters		

BEER

DRAFT	caña	doble
Peroni, Lager – Italy	4	8
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
Pabst Blue Ribbon (16oz.) –IL	6
Estrella Damm, Daura Gluten-Free Lager – Spain	8.5
Atlas, Blood Orange Gose – D.C.	8
Dogfish Head, Namaste Witbier – DE	7.5
Old Ox, Black Ox Rye Porter – VA	9
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 Reserve – MN	11
Avery, Island Rascal, Passion Fruit Witbier–CO	8.5
The Duck-Rabbit, Milk Stout – NC	7.5
Duclaw, Sweet Baby Jesus Porter – MD	7

CIDERS	
Moonlight, Them Little Apples Cider – NH	9.5
Austin Eastciders, Original Dry Cider – TX	8
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Pomarina Brut Sidra (750mL) – Spain	42