

barcelona

CHARCUTERIE & CHEESE

7 for one 19.5 for three			GIVE THE GIFT OF BARCELONA Buy a \$50 gift card and receive a \$10 bonus		
JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent		JAMÓN MANGALICA	14
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	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild		Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy		BRESAOLA	12.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty	MAXORATA Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 4 Months. Buttery, Tangy		Cured New York Beef Bresaola	
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed		QUESO DE TRUFA	8.5
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	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		Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild			APERITIVO BOARD	26
				An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	

TAPAS

HOUSE MADE FOCACCIA Rosemary, Olive Oil	3	SEARED SCALLOPS Spiced Lentils, Pickled Fresno	18.5
LABNEH Charred Eggplant, Tahini, Pita Bread	9.5	GRILLED OCTOPUS Potatoes, Olives	15.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	MUSSELS AL DIABLO Spicy Sofrito	13
BURRATA Beets Purée, Pomegranate	11.5	BUTTERNUT SQUASH TORTILLA Caviar*.	11.5
CHARRED BROCCOLINI Romesco Sauce	9.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	CHICKEN PINTXOS Chimichurri	9
BRUSSELS SPROUTS Pickled Onions	8.5	BEEF CARPACCIO* Arugula, Capers	13.5
FRIED OYSTER MUSHROOMS Mojo Verde	11	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
SPINACH HUMMUS Pita Bread	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
POTATO TORTILLA Chive Sour Cream	7	BACON-WRAPPED DATES Valdeón Mousse	8.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	FLANK STEAK* Truffle Chimichurri	15
SWEET POTATO Almonds	8.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
MAHI-MAHI A LA PLANCHA Farro Salad	15.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
BOQUERONES Olives, Roasted Peppers, Onions	6	ROASTED PORK BELLY Aji Amarillo	10.5
PRAWNS Chimichurri	16.5	LAMB CHOPS Tzatziki	18.5
SEARED TUNA* Aji Leche de Tigre	13	BRAISED OXTAIL MONTADITO Arugula, Pickled Onions	15.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
BEETS Ricotta, Arugula	8.5
ENDIVES Apples, Pomegranate, Pistachios	9.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Arugula Salad	26.5
PAELLA MARISCOS Calamari, Mussels, Clams	half / full / double 28 / 56 / 98
PAELLA VERDURAS Squash, Sweet Potatoes, Cauliflower	18 / 36 / 64
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
BASQUE BURNT CHEESECAKE Cherry Luxardo	9
CREPAS WITH SEASONAL FRUIT Citrus Cream, Pistachios, Apples Compote	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BAKLAVA Rose Syrup	6

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>	6.5	13	52
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>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
NV Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2019 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	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>	4.5	9	36
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2020 Los Conejos Malditos , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	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	12	48
2020 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanja , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2016 Alberto Orte , A Portela, Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2018 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2021 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2022 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022 Garage Wine Company, Revival , Maule, Chile	<i>Pais</i>	5.75	11.5	46
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.5	9	36
2021 Chat. du Morre du Tendre , Cuvée Paul, Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

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

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 / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
GRENACHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montaña / Domaine Vallot All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	17.5
ACID TRIP Asnella / L’Alpage / Belinda High, Acid, Wines	15



COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	6
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table	12
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SUMMER STREET SLING Chamomile Infused Tito’s Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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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, Bee Pollen & Dragonfruit Powder	13.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
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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 Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman’s London Dry 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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9.5	34

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

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