

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

CABRA ROMERO

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SPECK

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

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

SAN SIMÓN

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

MAXORATA

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

DRUNKEN GOAT

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

CAÑA DE CABRA

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

VALDEÓN

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

JAMÓN MANGALICA

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

BRESAOLA

Milan, IT
Top Round Beef, Aged 2 Months. Deep,
Robust, Lean

QUESO DE TRUFA

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

DUCK PROSCIUTTO

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

SOPRESSATA SALAMI

Sweet Dry Sausage, Nonfat Dry Milk

APERITIVO BOARD

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

TAPAS

HOUSE MADE FOCACCIA

Rosemary, Olive Oil

3

LABNEH

Tahini

8.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

8.5

SPAGUETTI SQUASH

Sofrito, Olives

9

BROCCOLINI

Truffle Chimichurri

9.5

CAULIFLOWER

Spiced Yogurt

9

GRILLED GEM LETTUCE

Truffel Cheese

7.5

FRIED OYSTER MUSHROOMS

Mojo Verde

11

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

SWEET POTATO

Almonds

8.5

BOQUERONES

Olives, Roasted Peppers, Onions

6

LOBSTER CROQUETTES

Saffron Aioli

14.5

PRAWNS

Chimichurri

15

HAMACHI CRUDO

Pickled Fresno

14

COD A LA PLANCHA

Arugula, Pickled Onions

14.5

GRILLED OCTOPUS

Potatoes, Olives

15.5

MUSSELS AL DIABLO

Spicy Sofrito

13

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

CRISPY SWORDFISH

Mojo Verde

11.5

GRILLED CHICKEN TIGH

Dill, Lemon

9.5

LAMB CARPACCIO*

Pomegranate

13

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

BACON-WRAPPED DATES

Valdeón Mousse

8.5

HANGER STEAK PINTXOS

Tahini

15.5

ROASTED PORK BELLY

Aji Amarillo

10.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

SHORT RIBS

Piquillos, Pickled Onions

17.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

BEETS

Ricotta, Arugula

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Broccolini

26.5

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

half / full / double
28 / 56 / 98

PAELLA VERDURAS

Squash, Sweet Potatoes, Cauliflower

18 / 36 / 64

PAELLA SALVAJE

Chorizo, Gaucho Sausage, Chicken, Chickpeas

28 / 56 / 98

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

CREPAS WITH SEASONAL FRUIT

Apple Compote

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

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

		3oz	6oz bottle
NV BarCava , Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5 38
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13 52
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13 52

WHITE

		3oz	6oz bottle
2023 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12 48
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
2022 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14 56
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11 44
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10 40
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5 38
2023 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10 40
2023 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
2022 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

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

RED

		3oz	6oz bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13 52
2021 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 Ganza , 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
2018 Joan d'Anguera, Finca L'Argata, Monsant, Spain	Garnacha	8.5	17 68
2020 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12 48
2019 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15 60
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5 38
2022 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9 36
2021 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5 34
2020 Peninsula, Vino de Montana , Sierra de Gredos, Spain	<i>Garnacha, Pinuela</i>	6.5	13 52
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13 52
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
2019 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5 54
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13 52
2022 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 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12 48

SHERRY

DRY

		3oz bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5 40
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

		3oz bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5 68
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 / Pedro Gonzalez Mittelbrunn / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
GRENAACHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montana / Cuvee Paul All grenache, but grown in three distinctly different soil types: Clay, Slate, and Limestone	17.5
ACID TRIP Asnella / L'Alpage / Belinda High, Acid, Wines	15



COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	6
SUMMER STREET SLING Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	12
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5

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

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

SANGRIA

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

São João Brut Rosé, Lillet Rosé, District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters **glass carafe** 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
Bell's, Oberon Eclipse, Wheat beer – MI	7.5
Old Ox, Black Ox Rye Porter – VA	9
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

Austin Eastciders, Original Dry Cider – TX	8
Isastegi, Sagardo Natural Cider (750mL) – Spain	28