

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

SPECK

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

CABRA ROMERO

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

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

SAN SIMÓN

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

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-MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

TUNA CRUDO*

Leche de Tigre, Dill

13

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

CRISPY SWORDFISH

Salsa Verde

11.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

PULPO A LA PARRILLA

Potatoes, Peppers

15.5

FRIED OYSTER MUSHROOMS

Mojo Verde

11

MUSSELS AL DIABLO

Spicy Sofrito

13

CHARRED BROCCOLINI

Truffle, Roasted Shishitos

9.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

CAULIFLOWER

Mint Chimichurri

9

HALIBUT A LA PLANCHA

Spring Mixed Greens

14.5

ASPARAGUS

Harissa Vin

11

GRILLED CHICKEN THIGH

Dill, Lemon

9.5

HOUSE MADE FOCACCIA

Rosemary

3

WAGYU CARPACCIO *

Capers, Mustard Vinaigrette

13

BERENJENA FRITA

Honey

8

FLANK STEAK *

Chimichurri

14.5

WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

HUMMUS

Kalamata Olives

7

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

POTATO TORTILLA

Chive Sour Cream

7

BACON-WRAPPED DATES

Valdeón Mousse

8.5

BOQUERONES

Olives, Roasted Peppers, Onions

6

ROASTED PORK BELLY

Aji Amarillo

10.5

PRAWNS

Chimichurri

15

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

BEETS

Arugula

8.5

BIBB LETTUCE

Date Vinaigrette, Truffled Manchego

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Broccolini, Dandelion Salad

26.5

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

half / full / double
28 / 56 / 98

PAELLA VERDURAS

Zucchini, Sugar Snap, Green Peas, Radish

18 / 36 / 64

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Pork belly

28 / 56 / 98

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

SQUID FIDEOS

Pulpo, Fava Beans

15.5 / 31 / 62

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

CREPAS WITH SEASONAL FRUIT

Stawberris, Mint

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF AARON DANIELS SOUS CHEFS 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>	5 10 40
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain		<i>Macabeo Blend</i>	6.5 13 52

WHITE

		3oz	6oz	bottle
2022	Néboa , Rías Baixas, Spain		Albariño	6.75 13.5 54
2022	Rezabal , Getariako Txakolina, Spain		Hondarribi Zuri	6.5 13 52
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	Iniceri, 'Abisso' , Sicily, Italy		<i>Catarratto</i>	5.5 11 44
2022	Leitz, Feinherb , Rheingau, Germany		<i>Riesling</i>	6 12 48
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
2020	Marqués de Tomares , Crianza, Rioja Spain		<i>Tempranillo</i>	6 12 48
2021	Pedro González Mittelbrunn , Castilla y León, Spain		<i>Prieto Picudo</i>	4.5 9 36
2019	Bardos, Vinedos de Altura , 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 Garanza , 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		<i>Garnacha</i>	8.5 17 68
2020	Sotabosc , Montsant, Spain		<i>Garnacha, Cariñena</i>	6 12 48
2022	Vins de Pedra, Negre de Folls , Conca de Barberá		<i>Trepal 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 52m
2020	Uva de Vida, Biográfico , Toledo, Spain		<i>Tempranillo, Graciano</i>	6.5 13 52
2020	Bodegas Ponce, Clos Lojen , Manchuela, Spain		<i>Bobal</i>	5.5 11 44
2020	Quieto, Gran Corte , Mendoza, Argentina		<i>Cabernet Franc, Malbec</i>	6.25 12.5 50
2021	Earth First, Classic , Mendoza, Argentina		<i>Malbec</i>	4.5 9 36
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
2019	Belinda , Mendoza, Argentina - <i>served chilled</i>		<i>Bonarda, Pedro Ximénez</i>	4.5 9 36
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 / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
GRENA CHE (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

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf		6
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table 48		12
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
GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe	12.5 50
BEER DRAFT Peroni, Lager – Italy Port City, Optimal Wit - D.C. DC Brau, The Corruption IPA – D.C. Right Proper, Raised by Wolves IPA – D.C.	caña doble	4 8 4 8 4.25 8.5 4.25 8.5
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non- Alcoholic – CT Pabst Blue Ribbon (16oz.) –IL Heineken, Light – Holland Mahou, Cinco Estrellas, Lager- Spain (16oz) Estrella Damm, Daura Gluten-Free Lager – Spain Atlas, Blood Orange Gose – D.C. Bell's, Oberon Eclipse, Wheat beer – MI Old Ox, Golden Ox- VA Old Ox, Black Ox Rye Porter – VA Atlas, Ponzi IPA – D.C. RAR, Nanticoke Nectar IPA – MD Flying Dog, The Truth Imperial IPA- MD Estrella Damm, Inedit – Spain Allagash, Tripel Reserve – MN Avery, Island Rascal, Passion Fruit Witbier–CO The Duck-Rabbit, Milk Stout – NC Duclaw, Sweet Baby Jesus Porter – MD		7 6 7.5 8 8.5 8 7.5 8.5 9 8.5 8.5 8 11 11 8.5 7.5 7
CIDERS Austin Eastciders, Original Dry Cider – TX ANXO , District Dry Cider – D.C. Isastegi, Sagardo Natural Cider (750mL) – Spain		8 10 28