

# 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  
Moulard Dark Breast. Spiced, Tender, Sweet

### APERITIVO BOARD

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

## TAPAS

### HOUSE-MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### FRIED OYSTER MUSHROOMS

Mojo Verde

### CHARRED BROCCOLINI

Mojo Rojo

### CAULIFLOWER

Mint Chimichurri

### ASPARAGUS

Harissa Vinaigrette

### HOUSE MADE FOCACCIA

Rosemary

### BERENJENA FRITA

Honey

### WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

### PIQUILLO HUMMUS

Oregano, Lavash

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### ENSALADILLA RUSA

Confit Tuna, Farm Egg

### POTATO TORTILLA

Chive Sour Cream

### BOQUERONES

Olives, Roasted Peppers, Onions

### PRAWNS

Chimichurri

### ARROZ MELOSO

Soft shell Crab

### HALF-SHELL SCALLOPS

Migas

### TUNA CRUDO\*

Jalapeño, Herb Oil

### CRISPY SWORDFISH

Salsa Verde

### PULPO A LA PARRILLA

Potatoes, Peppers

### MUSSELS AL DIABLO

Spicy Sofrito

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### WAHOO A LA PLANCHA

Zucchini Ratatouille

### GRILLED CHICKEN THIGH

Dill, Lemon

### WAGYU CARPACCIO\*

Capers, Mustard Vinaigrette

### FLANK STEAK\*

Chimichurri

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### BACON-WRAPPED DATES

Valdeón Mousse

### ROASTED PORK BELLY

Aji Amarillo

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### IBÉRICO PLUMA

Romesco

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### WATERMELON

Mint, Lemon, Aleppo Pepper

### BIBB LETTUCE

Date Vinaigrette, Truffled Manchego

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE BRANZINO

Florentino, Spring Mix Salad

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

### PAELLA VERDURAS

Zucchini, Sugar Snap, Green Peas, Radish

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Pork belly

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

### SQUID FIDEOS

Calamari, Fava Beans

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

### CREPAS WITH SEASONAL FRUIT

Strawberries, Mint

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

## EXECUTIVE CHEF CHRISTINA BRADSHAW 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

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

### WHITE

2023 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
NV <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 <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
2023 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2023 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2022 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 <b>Iniceri, 'Abisso</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2022 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

### ROSÉ & SKIN CONTACT

2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2023 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 <b>Los Conejos Malditos</b> , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

### RED

2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 <b>Marqués de Tomares</b> , Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Bardos, Vinedos de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Ganza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2016 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2023 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2021 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 <b>Peninsula, Vino de Montana</b> , Sierra de Gredos, Spain	<i>Garnacha, Pinuela</i>	6.5	13	52
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2020 <b>Belinda</b> , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pais</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.5	9	36
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

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

### SWEET

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

## WINE FLIGHTS

3 Half Glasses

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

## COCKTAILS

<b>BEES &amp; BAYS</b> (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	
<b>FLOR DE SAL</b> (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
<b>Porrón for the Table 48</b>	
<b>SUMMER STREET SLING</b>	12
Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	
<b>TYGRA</b>	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	
<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	
<b>ALEBRIJES</b>	13.5
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	
<b>BOURBON SPICE RACK</b>	12
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	
<b>SMOKED SHERRY MANHATTAN</b>	15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	
<b>LAIRD'S WAY</b>	14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	
<b>GINTONICS</b>	15
Inspired by three of Spain's most iconic regions	
<b>CATALAN</b>	
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
<b>VALENCIAN</b>	
Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
<b>GALICIAN</b>	
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
<b>SANGRIA</b>	
<b>WHITE OR RED SANGRIA</b>	glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9.5 34
<b>GUNS &amp; ROSÉS</b>	glass carafe
São João Brut Rosé, Lillet Rosé, Don Ciccio Etesia Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5 50
<b>BEER</b>	
<b>DRAFT</b>	caña doble
Estrella Galicia, Lager - Spain	4.25 8.5
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
<b>BOTTLES &amp; CANS</b>	
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT	7
Peroni, Lager - IT	8.5
Heineken, Light - Holland	7.5
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, Golden Ox- VA	8.5
Old Ox, Black Ox Rye Porter - VA	9
Atlas, Ponzi IPA - D.C.	8.5
RAR, Nanticoke Nectar IPA - MD	8.5
Estrella Damm, Inedit - Spain	11
Allagash, Tripel Reserve - MN	11
The Duck-Rabbit, Milk Stout - NC	7.5
Duclaw, Sweet Baby Jesus Porter - MD	7
<b>CIDERS</b>	
Austin Eastciders, Original Dry Cider - TX	8
ANXO, District Dry Cider - D.C.	10
Isastegi, Sagardo Natural Cider (750mL) - Spain	28