

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender,  
Salty, Sweet

### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano,  
Garlic, Peppercorns

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo.  
Rich, Smoky, Pimentón

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black  
Pepper

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky,  
Garlicky

### CHORIZO PICANTE

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

### MAHÓN

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

### VALDEÓN

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

### DRUNKEN GOAT

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

### TETILLA

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

### IBORES

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

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.  
Smoked, Sharp, Fruity

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery,  
Nutty, Complex

### CABRA ROMERO

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

### DÉLICE DE BOURGOGNE

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

### JAMÓN MANGALICA

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

### DUCK PROSCIUTTO

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

### APERITIVO BOARD

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

## TAPAS

**HOUSE MARINATED OLIVES** 5  
Garlic, Thyme, Citrus, Giardiniera

**PIQUILLO HUMMUS** 9  
Oregano, Pita

**CHAMPIÑONES A LA PLANCHA** 11  
Mushrooms, Salsa Verde

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**WHIPPED SHEEP'S CHEESE** 9.5  
Truffle Honey

**HOUSE MADE RICOTTA** 14.5  
Fresh Truffle

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**SPICED CAULIFLOWER** 8.5  
Herb Aioli

**BROCCOLINI** 9  
Garlic, Chili Flakes, Lemon

**BLISTERED SHISHITO PEPPERS** 8.5  
Lime, Sea Salt

**ROASTED CARROTS** 9.5  
Cumin, Garlic

**SPAGHETTI SQUASH** 8  
Pepitas, Hot Honey

**ROASTED BEETS** 9  
Sheep's Cheese, Oregano

**BRUSSELS SPROUTS** 9  
Warm Bacon Vinaigrette

**CRISPY SUNCHOKES** 8  
Lemon Aioli

**SWEET POTATO** 9  
Maple, Ricotta

**POTATO TORTILLA** 7  
Chive Sour Cream

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**RAINBOW CHARD CATALAN** 8.5  
Pine Nuts, Raisins

**ADD SHAVED BLACK TRUFFLES  
TO ANY TAPA** 12.5

**BOQUERONES** 8  
Parsley, Garlic

**SALMON CRUDO** 11.5  
Parsley, Capers, Onions, Pepper Croutons

**MUSSELS AL DIABLO\*** 13  
Lobster Broth, Spicy Tomatoes

**MAHI MAHI A LA PLANCHA** 12  
Salsa Verde

**PULPO A LA GALLEGA** 15.5  
Celery, Red Onions, Potatoes

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**LOBSTER CROQUETAS** 15.5  
Saffron Aioli

**GRILLED CHICKEN THIGH** 9.5  
Harissa Yogurt, Lemon

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**TRUFFLED BIKINI** 9  
Jamón Serrano, San Simón

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**STEAK PAILLARD\*** 14.5  
Crispy Potatoes, Red Pepper Vinaigrette

**LAMB MERGUEZ** 14.5  
Hummus

**ROASTED WILD BOAR RIBS** 18.5  
Pimentón, Fennel & Apple Salad

**GRILLED PORK BELLY** 10.5  
Mojo Rojo

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**MORCILLA & POTATOES** 8.5  
Saffron Aioli

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**SHORT RIB** 18.5  
Truffle Chimichurri, Fennel Purée

## SALADS

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

**PEAR & KALE** 9  
Spiced Walnuts, Orange Vinaigrette

**FARRO & SQUASH** 9.5  
Pistachios, Cranberries, Mint

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 26.5  
Broccolini, Lemon

**PAELLA VERDURAS** half / full / double 18 / 36 / 64  
Broccolini, Carrots, Acorn Squash, Chickpeas, Garlic Aioli

**PAELLA MARISCOS** 28 / 56 / 98  
Prawns, Mussels, Clams, Calamari

**PAELLA SALVAJE** 28 / 56 / 98  
Chorizo, Gaucho Sausage, Pork Belly, Chickpeas

**SQUID INK FIDEOS** 15.5 / 31 / 62  
Calamari, Pickled Red Onions, Salsa Verde

**PARILLADA BARCELONA\*** 31 / 62 / 108  
Strip Steak, Chicken, Pork Loin, Chorizo Sausage

## DESSERTS

**FLAN CATALÁN** 7

**CREPAS WITH SEASONAL FRUIT** 8  
Quince, Spiced Walnuts

**OLIVE OIL CAKE** 9  
Sea Salt

**BURNT BASQUE CHEESECAKE** 9  
Luxardo Cherries

**TORTA DE SANTIAGO** 8.5  
Almonds, Lemon

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

## CHEFS AARON DANIELS AND JASON DUFFY

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

## WHITE

		3oz	6oz	bottle
2021 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 <b>Gañeta</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
NV <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2021 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 <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
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2021 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2021 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.25	12.5	50
2020 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 <b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2020 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2021 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2022 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 <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
2021 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2018 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2018 <b>Belinda</b> , Mendoza, Argentina – <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2018 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 <b>Alto de la Ballena, Classico</b> , Maldonado, Uruguay	<i>Tannat, Viognier</i>	4.5	9	36
2021 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2020 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5	40
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Almacenista, 'Gonzalez Obergon'</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	12	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	8	64
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36
<b>Marques de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>	8.5	51

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Toro Albala</b> , 1988, 375mL	<i>Pedro Ximénez</i>	20	80
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
<b>Añada</b> , Alvear, 2011, 375mL	<i>Pedro Ximénez</i>		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

**GRENA CHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Finca L'Argatá 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

**BEES & 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 Juice, 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** 15  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5  
Hayman's London Dry Gin

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorns

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon,  
Bay Leaves

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9.5 34  
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** 7oz 14oz  
Peroni, Lager – Italy 3.75 7.5  
Port City, Optimal Wit - D.C. 3.75 7.5  
DC Brau, The Corruption IPA – D.C. 4 8  
Right Proper, Raised by Wolves IPA – D.C. 4 8

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic – Germany 6  
Heineken, Light – Holland 7.5  
Mahou, Cingo Estrellas, Lager –Spain 8  
Pabst Blue Ribbon (16oz.) –IL 6  
Estrella Damm, Daura Gluten-Free Lager – Spain 8  
Dogfish Head, Namaste Witbier – DE 7.5  
Old Ox, Golden Ox- VA 8.5  
Avery, Liliko'i Kepolo, Passion Fruit Witbier–CO 8.5  
Troegs, Dreamweaver Wheat -PA 7  
Estrella Damm, Inedit – Spain 10.5  
Atlas, Ponzi IPA – D.C. 8  
RAR, Nanticoke Nectar IPA – MD 8  
Flying Dog, The Truth Imperial IPA- MD 8  
Allagash, Tripel Reserve – MN 11  
Goose Island, Matilda Belgian Style Ale – IL 13  
Guinness, Pub Draft Stout (14.9oz) – Ireland 9  
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  
Moonlight, Them Little Apples Cider – NH 8.5