

# barcelona

## CHARCUTERIE & CHEESE

8 for one | 22.5 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

### 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

### CABRA ROMERO

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

### JAMÓN MANGALICA

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

### QUESO DE TRUFA

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

### CHORIZO IBÉRICO DE BELLOTA

Andalucía, ES  
Aged 3 Months Sausage, Acorn-Fed Pork.  
Pimentón

### DUCK PROSCIUTTO

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

### LEONORA

Castilla y León, ES  
Semi-soft, Goat's Milk Aged for 40 Days.  
Lush, Lemony

### APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Fuet, Mahon,  
Manchego, Marcona Almonds, Marinated Olives,  
Guindilla Peppers, Caponata*

## TAPAS

### HOUSE-MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

6.5

### BOQUERONES

Olives, Roasted Peppers, Onions

6

### SWISS CHARD

Golden Raisins

8

### HALF-SHELL SCALLOPS

Migas

16.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### MUSSELS AL DIABLO

Sofrito

14.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

### HALIBUT A LA PLANCHA

Butternut Squash, Castelvetro Olives

15.5

### CHARRED BROCCOLINI

Truffle Vinaigrette

10.5

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

### ROASTED CABBAGE

Harissa, Coriander

7.5

### PRAWNS

Harissa Vinaigrette

15

### CAULIFLOWER

Mojo Verde

9

### PULPO A LA PARRILLA

Potatoes, Peppers

16.5

### HOUSE MADE FOCACCIA

Rosemary

5

### GRILLED CHICKEN THIGH

Dill, Lemon

10.5

### GRILLED SWEET POTATOES

Smoked Pepper Vinaigrette

9

### WAGYU CARPACCIO\*

Capers, Mustard Vinaigrette

13

### PICKLED BEETS

Crème Fraiche, Almonds

8.5

### FLANK STEAK

Chimichurri

14.5

### FRIED OYSTER MUSHROOMS

Mojo Verde Aioli

12.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

8.5

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

11.5

### PIQUILLO HUMMUS

Oregano, Lavash

7.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### POTATO TORTILLA

Chive Sour Cream

7.5

### ROASTED PORK BELLY

Aji Amarillo

10.5

### CRUDO\*

Hamachi, Jalapeño, Herb Oil

15.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

## SALADS

### KALE SALAD

Migas, Manchego

8.5

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

11

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

### WHOLE BRANZINO

Carrots, Kale Salad

29.5

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

half / full  
29 / 58

### PAELLA VERDURAS

Butternut Squash, Cauliflower, Fennel

19 / 38

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Pork Belly

28 / 56

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

### SQUID FIDEOS

Calamari, Garlic Aioli

15.5 / 31

## DESSERTS

### FLAN CATALÁN

8

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

10.5

### OLIVE OIL CAKE

Sea Salt

10.5

### CREPAS WITH SEASONAL FRUIT

Apples, Pecans

8.5

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

EXECUTIVE CHEF CHRISTINA BRADSHAW | SOUS CHEFS JUAN DE JESUS &  
HAMSEL KNAUTH

\*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  
2022 **AT Roca, Reserva, Brut Nature**, Classic Penedès, Spain  
2021 **Caves São João, Brut Rosé**, Bairrada, Portugal

*Xarel-lo Blend* 5 10 40  
*Macabeo Blend* 6.5 13 52  
*Baga Blend* 6.5 13 52

## WHITE

2023 **Mila**, Rías Baixas, Spain  
2023 **Rezabal**, Getariako Txakolina, Spain  
2023 **Menade**, Rueda, Spain  
2022 **Le Naturel**, Navarra, Spain  
NV **Pinord, Diorama**, Penedès, Spain  
2022 **B.R.O.T., Blanc Inicial**, Penedès, Spain  
2023 **Orto Vins, Les Argiles**, Montsant, Spain  
2020 **Alvear, 3 Miradas**, Montilla-Moriles, Spain  
2022 **Asnella**, Vinho Verde, Portugal  
2020 **Capítulo 7**, Mendoza, Argentina  
2024 **Aylin**, San Antonio, Chile  
2024 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay  
2022 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay  
2023 **Iniceri, 'Abisso,'** Sicily, Italy  
2023 **Leitz, Feinherb**, Rheingau, Germany

*Albariño* 6 12 48  
*Hondarribi Zuri* 6.5 13 52  
*Verdejo* 6 12 48  
*Garnacha Blanca* 5 10 40  
*Xarel-lo* 4.75 9.5 38  
*Xarel-lo, Riesling* 6.25 12.5 50  
*Macabeo* 7 14 56  
*Pedro Ximénez* 5.5 11 44  
*Arinto, Loureiro* 5 10 40  
*Pedro Ximénez* 4.75 9.5 38  
*Sauvignon Blanc* 5 10 40  
*Chardonnay* 4.5 9 36  
*Petit Manseng Blend* 6.25 12.5 50  
*Catarratto* 5.5 11 44  
*Riesling* 6 12 48

## ROSÉ & SKIN CONTACT

2022 **Liquid Geography**, Bierzo, Spain  
2023 **Familia Schroeder, Saurus**, Patagonia, Argentina  
2022 **Los Conejos Malditos**, Blanco Con Madre, Toledo, Spain

*Mencía* 5 10 40  
*Pinot Noir* 4.5 9 36  
*Malvar, Airén* 5 10 40

## RED

2019 **Nucerro, Reserva**, Rioja, Spain  
2020 **Marqués de Tomares**, Crianza, Rioja Spain  
2022 **Pedro González Mittelbrunn**, Castilla y León, Spain  
2020 **Bardos, Vinedos de Altura**, Ribera del Duero, Spain  
2020 **Azul y Garanza**, Navarra, Spain  
2016 **Alberto Orte, A Portela**, Valdeorras, Spain  
2023 **Sotabosc**, Montsant, Spain  
2020 **Coster dels Olivars**, Priorat, Spain  
2023 **Vins de Pedra, Negre de Folls**, Conca de Barberá  
2023 **La Vinyeta, Bongo\***, Emporda, Spain  
2021 **Primitivo Quiles, Cono 4**, Alicante, Spain  
2020 **Peninsula, Vino de Montana**, Sierra de Gredos, Spain  
2021 **Uva de Vida, Biográfico**, Toledo, Spain  
2022 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain  
2021 **Quieto, Gran Corte**, Mendoza, Argentina  
2020 **Peñalolen**, Maipo, Chile  
2021 **Polkura**, Colchagua, Chile  
2022 **Casas del Bosque, Revival**, Maule, Chile  
2018 **Alto de la Ballena**, Maldonado, Uruguay  
2021 **Chat. du Morre du Tendre, Cuvée Paul**, Côtes-du-Rhône  
2021 **Dom. des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

*Tempranillo* 6.5 13 52  
*Tempranillo* 6 12 48  
*Prieto Picudo* 4.5 9 36  
*Tempranillo* 6 12 48  
*Tempranillo* 4.25 8.5 (L) 48  
*Mencía* 6.5 13 52  
*Garnacha, Cariñena* 6 12 48  
*Cariñena, Garnacha* 7.5 15 60  
*Trepat Blend* 4.75 9.5 38  
*Monastrell* 4.5 9 36  
*Monastrell* 4.25 8.5 34  
*Garnacha, Pinuela* 6.5 13 52  
*Tempranillo, Graciano* 6.5 13 52  
*Bobal* 5.5 11 44  
*Cabernet Franc, Malbec* 6.25 12.5 50  
*Cabernet Sauvignon* 6.75 13.5 54  
*Syrah* 6.5 13 52  
*Pinot Noir* 7 14 56  
*País* 5.75 11.5 46  
*Cabernet Franc Blend* 4.5 9 36  
*Grenache Blend* 7 14 56  
*Cabernet Blend* 6 12 48

## SHERRY

### DRY

**Jarana**, Lustau, 750mL  
**Tradicion**, Bodegas Tradicion, 750mL  
**La Cigarrera**, 375mL  
**Los Arcos**, Lustau, 750mL  
**Almacenista, 'Gonzalez Obregon,'** Lustau, 500mL  
**Carlos VII**, Alvear, 375mL  
**Península**, Lustau, 750mL  
**15 Años, El Maestro Sierra**, 375mL  
**Marques de Poley**, Toro Albala, 375mL

*Fino* 5 40  
*Fino* 9 72  
*Manzanilla* 6.5 26  
*Amontillado* 5 40  
*Amontillado* 11 66  
*Amontillado* 12 48  
*Palo Cortado* 8 64  
*Oloroso* 9 36  
*Oloroso* 8.5 51

### SWEET

**East India Solera**, Lustau, 750mL  
**Nectar**, Gonzalez Byass, 375mL  
**Toro Albala**, 1999, 750mL  
**Solera 1927**, Alvear, 375mL  
**Añada**, Alvear, 2011, 375mL

*Oloroso Dulce* 8.5 68  
*Pedro Ximénez* 9 36  
*Pedro Ximénez* 20 160  
*Pedro Ximénez* 14 56  
*Pedro Ximénez* 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

## COCKTAILS

**BEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

**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

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

## 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** **glass pitcher**  
Rioja Wine, Elderflower, 10.5 38  
Citrus Infused Dark Rum, Guava Nectar

**GUNS & ROSÉS** **glass carafe**  
São João Brut Rosé, Lillet Rosé, 13 52  
Don Ciccio Etesia Vodka, Peach Nectar, Lemon, Grapefruit Bitters

## BEER

**DRAFT** **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

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7  
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  
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  
The Duck-Rabbit, Milk Stout - NC 7.5  
Duclaw, Sweet Baby Jesus Porter - MD 7  
Old Ox, Black Ox Rye Porter - VA 9

**CIDERS**  
Austin Eastciders, Original Dry Cider - TX 8  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28  
ANXO, District Dry Cider - D.C. 10