

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

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

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

’NDUJA
Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

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

SPECK
Alto Adige, IT
Spiced-Rubbed Ham. Smoky, Lean

SMOKIN’ GOAT
Islas Canarias, ES
Semi-Soft, Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy

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

ALISIOS
Islas Canarias, ES
Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow’s Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

MARINATED MAHÓN
Islas Baleares, ES
Firm, Cow’s Milk, Aged 4 Months In Herbed Citrus Oil

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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA 16
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA 8.5
Grigno, IT
Cow's Milk, Black Truffle

DUCK PROSCIUTTO 14
New York, US
Moultard Dark Breast, Spiced, Tender, Sweet

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Jamón Serrano, Chorizo Blanco, Idiazábal, Manchego, Eggplant Caponata, House Marinated Olives, Pickled Guindilla Peppers, Patatas Bravas

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

ESCALIVADA 7.5
Eggplant, Red Peppers, Sherry Vinaigrette

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

RAINBOW CARROTS 9.5
Mojo Verde Canario

CHAMPIÑONES A LA PLANCHA 10.5
Mint, Confit Garlic

CAULIFLOWER 9.5
Romesco

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

ROASTED CABBAGE 8.5
Piquillo Sauce, Almonds, Chumichurri

BRUSSELS SPROUTS 11
Pomegranate, Pickled Onions

GREEN BEANS 9.5
Bilbaina Sauce, Almonds

CRISPY OYSTER MUSHROOMS 12.5
Mojo Verde Aioli

ROASTED SWEET POTATOES 9.5
Pomegranate Dressing

ARTICHOKE HUMMUS 8.5
Pepitas, Olive Oil

BURRATA 11.5
Butternut Squash, Serrano, Sage

TRUFFLE SHEEP’S CHEESE 9.5
Pimentón, Truffle Honey

POTATO TORTILLA 7.5
Chive Sour Cream

FRIED DUCK EGG* 19.5
Potato Purée, Fresh Truffle

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

TUNA TARTAR* 17
Ajo Blanco, Shallots

SALPICÓN DE MARISCOS 13.5
Octopus, Scallops, Gambas, Mussels

MUSSELS 14.5
Sofrito

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

SALMON A LA PLANCHA* 14.5
Arugula, Olive Oil, Pickled Onions

GRILLED PULPO 16.5
Herb Sauce, Caramelized Onions

CHICKPEA STEW 14
Gambas, Chorizo

POLLO FRITO 10
Roasted Tomato Sauce, Almonds, Pickled Onions

DUCK MAGRET* 16
Fingerling Potatoes, Mojo Picon

TRUFFLED BIKINI 10.5
Jamón Serrano, Fresh Mahón, Garlic Aioli

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

PORK BELLY 10.5
Celery Root Purée, Red Wine Glaze

CHORIZO W/ SWEET & SOUR FIGS 11.5
Sherry Vinegar, Garlic

CARRILERAS DE CERDO 17.5
Parsnip Purée

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

LAMB CHOPS* 19.5
Roasted Eggplant Purée, Pimentón Oil

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

FLANK STEAK* 15.5
Chimichurri

BONE MARROW 14.5
Bacon Mostarda

WAGYU BEEF CARPACCIO* 13.5
Manchego, Capers, Mustard

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Romaine

BEET SALAD 8.5
Mint Yogurt, Lemon, Walnuts

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Arugula Salad, Fingerling Potatoes

PAELLA VERDURAS 19 / 38
Butternut Squash, Parsnip, Piquillo Peppers, Pickled Onions

PAELLA SALVAJE 28 / 56
Chicken, Gaucho Sausage, Chorizo, Pork Belly, Chickpeas, Pickled Onions

PAELLA MARISCOS 29 / 58
Calamari, Mussels, Clams, Shrimp

PARRILLADA BARCELONA* 34.5 / 69
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10.5
Stewed Apples

CREPAS WITH SEASONAL FRUIT 8.5
Bananas, Sherry Vinegar, Hazelnut-Chocolate

ARROZ CON LECHE 7
Vanilla Bean

EXECUTIVE CHEF CESAR MAYORGA | SOUS CHEF CRISTOFER RUIZ

*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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
			7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2024	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
		<i>Catarratto</i>	6	12	48
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Pinot Noir</i>	5	10	40
2024	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Cabernet Sauvignon</i>	6	12	48
		<i>Malvar, Airén</i>	6	12	48
			5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2024	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	4.75	9.5	(L) 53
2021	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	5.5	11	44
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Monastrell</i>	5	10	40
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Monastrell</i>	4.75	9.5	38
2022	Filipe Ferreira , Douro, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Bobal</i>	6	12	48
2021	Peñalolen , Maipo, Chile	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Syrah</i>	6.5	13	52
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>País</i>	5.75	11.5	46
		<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
		10	60

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
Toro Albala , 1988, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
Añada , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64
		15	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 / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		15
ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.		16

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD'S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	10.5	38

GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Blue Ridge Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Port City, Optimal Wit—D.C.	4	8
DC Brau, Public Pale Ale—D.C.	4.25	8.5
Aslin, Orange Starfish, Hazy IPA—VA	4.25	8.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany	7
Heineken, Light—Holland	7.5
Pabst Blue Ribbon (16oz.)—IL	6.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Peroni, Lager—Italy	8.5
Founders, All Day IPA—MI	7
Atlas, Ponzi IPA—D.C.	8
Atlas, Blood Orange Gose—D.C.	8
Flying Dog, The Truth Imperial IPA—MD	8.5
Austin Eastciders, Original Dry Cider—TX	8
Isastegi, Sagardo Natural Cider (750mL)—Spain	28