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
California, US
Pork Sausage. Rich, Garlic, Black

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

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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

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

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

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

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

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

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

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

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

CAÑA DE CABRA
Murcia, Es
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

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

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

LOMO IBÉRICO DE BELLOTA 16
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey

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

Patatas Bravas, Jamón Serrano, Idiazábal, Basque Salami, Chorizo, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata

TAPAS

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

CAULIFLOWER 9.5
Aji Amarillo

RAINBOW CARROTS 8.5
Pistachios, Spinach

BROCCOLINI 10.5
Sauce Gribiche, Lemon

BRUSSELS SPROUTS 9.5
Apple Cider Vinaigrette, Fresno Pepper

CRISPY OYSTER MUSHROOMS 12.5
Mojo Verde Aioli

ROASTED CABBAGE 8.5
Chimichurri

CHAMPIÑONES 10.5
Salsa Verde, Red Wine

WHIPPED SHEEP'S CHEESE 8.5
Queen's Harvest
Pimentón, Truffle Honey

HUMMUS 7.5
Tahini, Lavash

HOUSE MADE FOCACCIA 5
Rosemary, Sea Salt

SWEET POTATO 8.5
Mustard Vinaigrette

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

HAMACHI CRUDO* 14.5
Aji Amarillo

MARINATED BOQUERONES 7
Green Olives, Piquillo Peppers

PULPO A LA PARRILLA 16.5
Fingerling Potatoes, Olives

RED SNAPPER A LA PLANCHA 14.5
Vizcaina

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

MUSSELS 14.5
Salsa Diablo, Saffron

GRILLED CHICKEN THIGH 10.5
Aji Verde

BACON-WRAPPED DATES 8.5
Valdéon Mousse

FLANK STEAK* 15.5
Chimichurri

PORK BELLY 10.5
Mojo Rojo

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

WILD BOAR 15.5
Pimentón

TRUFFLE BIKINI 10.5
'Nduja, Fresh Mahón, Garlic Aioli

VENISON TARTARE 16.5
Quail Egg, Capers, Guindillas

BONE MARROW 15.5
Leek, Onions

DUCK MAGRET 18.5
Castelvetrano Olives

WAGYU CARPACCIO* 13.5
Truffle Vinaigrette, Arugula

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD 9
Earth N Eats
Pear, Walnuts

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Baby Carrots, Arugula

HALF / FULL

PAELLA VERDURAS 19 / 38
Carrots, Cauliflower, Squash, Mixed Mushrooms, Pickled Onions, Piquillos

SQUID FIDEOS 17 / 34
Calamari, Garlic Aioli

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

PAELLA SALVAJE 28 / 56
Pork Belly, Chicken, Pork Loin

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

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CREPAS WITH SEASONAL FRUIT 8.5
Walnuts, Pears, Citrus Cream

BASQUE BURNT CHEESECAKE 10.5
Apple Compote

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

ICE CREAM 4
Vanilla, Coconut, Pistachio

EXECUTIVE CHEF JOSE GOMEZ VENTURA
SOUS CHEF DANIEL PIERCE & JOSE AGUILAR

*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	*Xarel-lo Blend*	5.5	11	44
2022	**Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain	*Xarel-lo*	7	14	56
NV	**Tierra Limpia, Brut Rosé** Penedès, Spain	*Trepat*	6.5	13	52

WHITE

			3oz	6oz	bottle
2024	**Mila,** Rías Baixas, Spain	*Albariño*	6	12	48
2024	**Rezabal,** Getariako Txakolina, Spain	*Hondarribi Zuri*	6.5	13	52
2025	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2023	**Menade,** Rueda, Spain	*Verdejo*	6	12	48
2022	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5	10	40
2023	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2024	**Orto Vins, Les Argiles,** Montsant, Spain	*Macabeo*	7	14	56
2022	**Alvear, 3 Miradas,** Montilla-Moriles, Spain	*Pedro Ximénez*	6	12	48
2023	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2025	**Bodegas Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5	10	40
2024	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	5.5	11	44
2024	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2024	**Leitz, Feinherb,** Rheingau, Germany	*Riesling*	6.5	13	52
NV	**Leitz, Eins Zwei Zero,** Rheingau, Germany (Alcohol Free)	*Riesling*	4.75	9.5	38

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
2024	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2024	**No Es Pituko,** Curicó Valley, Chile	*Sauvignon Blanc*	5.5	11	44

RED

			3oz	6oz	bottle
2019	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6	12	48
2022	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	6.5	13	52
2024	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2022	**Azul y Garanza,** Navarra, Spain	*Tempranillo*	4.75	9.5	(L) 53
2019	**Alberto Orte, A Portela,** Valdeorras, Spain	*Mencía*	6.5	13	52
2024	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6	12	48
2023	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	7.5	15	60
2024	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	5.5	11	44
2023	**La Vinyeta, Bongo*,** Emporda, Spain	*Monastrell*	5	10	40
2021	**Primitivo Quiles, Cono 4,** Alicante, Spain	*Monastrell*	4.75	9.5	38
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	6.5	13	52
2022	**Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7	14	56
2024	**Bodegas Ponce, Clos Lojen,** Manchuela, Spain	*Bobal*	6	12	48
2020	**Gota, Bergamota,** Dão, Portugal	*Touriga Nacional Blend*	6.25	12.5	50
2023	**Caves São João, Baga Novo,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2023	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	6.5	13	52
2021	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	6.75	13.5	54
2022	**Polkura,** Colchagua, Chile	*Syrah*	6.5	13	52
2024	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7	14	56
2022	**Garage Wine Company, Revival,** Maule, Chile	*País*	5.75	11.5	46
2022	**Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	5.5	11	44

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	*Fino*	5.5	44
Tradicion, Bodegas Tradicion, 750mL	*Fino*	9	72
La Cigarrera, 375mL	*Manzanilla*	8	32
Los Arcos, Lustau, 750mL	*Amontillado*	6	48
Almacenista, 'Gonzalez Obregon', Lustau, 750mL	*Amontillado*	11	66
Península, Lustau, 750mL	*Palo Cortado*	8.5	68
15 Años, El Maestro Sierra, 375mL	*Oloroso*	12	48
Marques de Poley, Toro Albala, 375mL	*Oloroso*	10	60

SWEET

		3oz	bottle
Bodegas Gómez Nevado, 750mL	*Abocado*	10	80
East India Solera, Lustau, 750mL	*Oloroso Dulce*	8.5	68
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	9	36
Toro Albala, 1988, 750mL	*Pedro Ximénez*	20	160
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	16	64

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)

ACID TRIP Bico Amarelo/ B.R.O.T. / Baga Novo — 16
High. Acid. Wines.

NEW WORLD, OLD SCHOOL Cerro Chapeau Chardonnay / Saurus Rosé / Revival País — 14.5
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style

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

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

GIN & JUS — 11
Paco Pepe Andalucían Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

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

ALEBRIJES — 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

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

IPANEMA — 13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

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
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucían 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, Citrus Infused Dark Rum, Guava Nectar	10.5	38

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

BEER

DRAFT

	caña	doble
Port City, Optimal Wit—D.C.	4	8
Estrella Galicia, Lager—Spain	4.25	8.5
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
Peroni, Lager—Italy	8.5
Atlas, Ponzi IPA—D.C.	8.5
Pabst Blue Ribbon (16oz)—IL	6
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Atlas, Blood Orange Gose—D.C.	8
Estrella Damm, Inedit—Spain	11
RAR, Nanticoke Nectar IPA—MD	8.5
Flying Dog, The Truth Imperial IPA—MD	8
Allagash, Tripel—MN	11
Austin Eastciders, Original Dry Cider—TX	8
ANXO, District Dry Cider—D.C.	10
Isastegi, Sagardo Natural Cider (750mL)—Spain	28