

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	JAMÓN MANGALICA 16 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
FUET California, US Pork Sausage. Rich, Garlic, Black	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	LOMO IBÉRICO DE BELLOTA 16 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	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	WAGYU CECINA 14 Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	DUCK PROSCIUTTO 16 New York, US Moultard Dark Breast. Spiced, Tender, Sweet
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón			APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Patatas Bravas, Jamón Serrano, Idiazábal, Basque Salami, Chorizo, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata</i>

TAPAS

SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	HAMACHI CRUDO* 14.5 Aji Amarillo	ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce
EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil	MARINATED BOQUERONES 7 Green Olives, Piquillo Peppers	KALE SALAD 9 <i>Earth N Eats</i> Pear, Walnuts
MARINATED OLIVES & GIARDINIERA 6.5 Thyme, Lemon Zest	PULPO A LA PARRILLA 16.5 Fingerling Potatoes, Olives	LARGE PLATES
CAULIFLOWER 9.5 Aji Amarillo	SEA BASS A LA PLANCHA 14.5 Vizcaina	CHICKEN PIMIENTOS 25.5 Potatoes, Lemon, Hot Cherry Peppers
RAINBOW CARROTS 8.5 Pistachios, Spinach	GAMBAS AL AJILLO 11 Guindilla Peppers, Scallions, Garlic	WHOLE ROASTED BRANZINO 29.5 Baby Carrots, Arugula
BROCCOLINI 10.5 Sauce Gribiche, Lemon	MUSSELS 14.5 Salsa Diablo, Saffron	PAELLA VERDURAS HALF / FULL 19 / 38 Carrots, Cauliflower, Squash, Mixed Mushrooms, Pickled Onions, Piquillos
BRUSSELS SPROUTS 9.5 Apple Cider Vinaigrette, Fresno Pepper	GRILLED CHICKEN THIGH 10.5 Aji Verde	SQUID FIDEOS 17 / 34 Calamari, Garlic Aioli
CRISPY OYSTER MUSHROOMS 12.5 Mojo Verde Aioli	BACON-WRAPPED DATES 8.5 Valdeón Mousse	PAELLA MARISCOS 29 / 58 Calamari, Mussels, Clams, Shrimp
ROASTED CABBAGE 8.5 Chimichurri	FLANK STEAK* 15.5 Chimichurri	PAELLA SALVAJE 28 / 56 Pork Belly, Chicken, Pork Loin, Sausage Gaucho
CHAMPIÑONES 10.5 Salsa Verde, Red Wine	PORK BELLY 10.5 Mojo Rojo	PARRILLADA BARCELONA* 34.5 / 69 Strip Steak, Chicken, Sausage Gaucho, Pork Loin
WHIPPED SHEEP'S CHEESE 8.5 <i>Queen's Harvest</i> Pimentón, Truffle Honey	WILD BOAR 15.5 Pimentón	DESSERTS
HUMMUS 7.5 Tahini, Lavash	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli	FLAN CATALÁN 8
HOUSE MADE FOCACCIA 5 Rosemary, Sea Salt	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce	OLIVE OIL CAKE 10.5 Sea Salt
SWEET POTATO 8.5 Mustard Vinaigrette	TRUFFLE BIKINI 10.5 'Nduja, Fresh Mahón, Garlic Aioli	CREPAS WITH SEASONAL FRUIT 8.5 Walnuts, Pears, Citrus Cream
POTATO TORTILLA 7.5 Chive Sour Cream	VENISON TARTARE 16.5 Quail Egg, Capers, Guindillas	BASQUE BURNT CHEESECAKE 10.5 Apple Compote
PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli	BONE MARROW 15.5 Leek, Onions	CHOCOLATE CAKE 9.5 Coffee Crème Anglaise, Almond Crumble
	RABO DE TORO 15 Saubisi	ICE CREAM 4 Vanilla, Coconut, Pistachio
	WAGYU CARPACCIO* 13.5 Truffle Vinaigrette, Arugula	
	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce	

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

NV	BarCava, Brut , Penedès, Spain
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain
NV	Tierra Limpia, Brut Rosé , Penedès, Spain

WHITE

2024	Mila , Rías Baixas, Spain
2024	Rezabal , Getariako Txakolina, Spain
2025	Pinord, Diorama , Penedès, Spain
2023	Menade , Rueda, Spain
2022	Le Naturel , Navarra, Spain
2023	B.R.O.T., Blanc Inicial , Penedès, Spain
2024	Orto Vins, Les Argiles , Montsant, Spain
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain
2023	Bico Amarelo , Vinho Verde, Portugal
2024	Aylin , San Antonio, Chile
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay
2024	Leitz, Feinherb , Rheingau, Germany
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain
2024	Familia Schroeder, Saurus , Patagonia, Argentina
2024	Christophe Avi , Agenais, France
2024	No Es Pituko , Curicó Valley, Chile

RED

2019	Nucerro, Reserva , Rioja, Spain
2021	Marqués de Tomares, Crianza , Rioja, Spain
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain
2024	Glup Glup , Cariñena, Spain
2022	Azul y Garanza , Navarra, Spain
2019	Alberto Orte, A Portela , Valdeorras, Spain
2024	Sotabosc , Montsant, Spain
2023	Coster dels Olivers , Priorat, Spain
2024	Vins de Pedra, Negre de Folls , Conca De Barberá
2023	La Vinyeta, Bongo* , Emporda, Spain
2021	Primitivo Quiles, Cono 4 , Alicante, Spain
2021	Península, Vino de Montaña , Sierra De Gredos, Spain
2022	Uva de Vida, Biográfico , Toledo, Spain
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain
2020	Gota, Bergamota , Dão, Portugal
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled
2023	Quieto, Gran Corte , Mendoza, Argentina
2021	Peñalolen , Maipo, Chile
2022	Polkura , Colchagua, Chile
2024	Casas del Bosque , Casablanca, Chile
2022	Garage Wine Company, Revival , Maule, Chile
2022	Alto de la Ballena , Maldonado, Uruguay

SHERRY

DRY

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

SWEET

Bodegas Gómez Nevado , 750mL
East India Solera , Lustau, 750mL
Nectar , Gonzalez Byass, 375mL
Toro Albala , 1988, 750mL
Solera 1927 , Alvear, 375mL

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)

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

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

<i>Xarel-lo Blend</i>	5.5	11	44
<i>Xarel-lo</i>	7	14	56
<i>Trepat</i>	6.5	13	52
	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Xarel-lo</i>	4.75	9.5	38
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	6	12	48
<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Chardonnay</i>	5	10	40
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Riesling</i>	6.5	13	52
<i>Riesling</i>	4.75	9.5	38

	3oz	6oz	bottle
<i>Mencia</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Sauvignon Blanc</i>	5.5	11	44

	3oz	6oz	bottle
<i>Tempranillo</i>	7	14	56
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepat Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Monastrell</i>	4.75	9.5	38
<i>Garnacha, Piñuela</i>	6.5	13	52
<i>Tempranillo, Graciano</i>	7	14	56
<i>Bobal</i>	6	12	48
<i>Touriga Nacional Blend</i>	6.25	12.5	50
<i>Baga</i>	5.5	11 (L)	62
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Cabernet Sauvignon</i>	6.75	13.5	54
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5.5	11	44

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Fino</i>	9	72
<i>Manzanilla</i>	8	32
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11	66
<i>Palo Cortado</i>	8.5	68
<i>Oloroso</i>	12	48
<i>Oloroso</i>	10	60

	3oz	bottle
<i>Abocado</i>	10	80
<i>Oloroso Dulce</i>	8.5	68
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	20	160
<i>Pedro Ximénez</i>	16	64

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 Andalucian 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 Andalucian Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucian 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 10.5 38
Dark Rum, Guava Nectar

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

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

