

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 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

FUET
California, US
Pork Sausage. Rich, Garlic, Black

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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

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

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

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

SAN SIMÓN
Galicia, ES
Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild

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

QUESO DE OVEJA CON FLORES
La Mancha, ES
Firm, Sheep’s Milk, Aged 120 Days. Earthy, Nutty, Flower Coated

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

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

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

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

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

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

TAPAS

MARCONA ALMONDS 5
Sea Salt

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

HOUSE MADE FOCACCIA 5
Rosemary, Sea Salt

GRILLED ASPARAGUS 11
Truffle Vinaigrette

SWISS CHARD 8
Golden Raisins

CHARRED BROCCOLINI 10.5
Bagna Càuda

CAULIFLOWER 9
Turmeric-Tahini Vinaigrette, Pickled Onions

BRUSSELS SPROUTS 10.5
Maple, Pimentón

FRIED OYSTER MUSHROOMS 12.5
Mojo Verde Aioli

PICKLED BEETS 8.5
Crème Fraîche, Almonds

ARROZ MELOSO 12.5
Wild Mushroom, Scallions

SMOKED HUMMUS 7.5
Tahini, Lavash

WHIPPED SHEEP’S CHEESE 8.5
Pimentón, Truffle Honey

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

PULPO A LA PARRILLA 16.5
Confit Fingerlings, Olives

SEARED SCALLOPS 18.5
Saffron Potato Purée, Nduja

BOQUERONES 6
Piquillo Pepper, Olives

MUSSELS AL DIABLO 14.5
Sofrito

MAHI MAHI A LA PLANCHA 16.5
Salsa Bilbaina

PRAWNS 15
Harissa Vinaigrette

RAZOR CLAMS 16.5
Scallion Chimichurri

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

GRILLED CHICKEN THIGH 10.5
Yogurt, Lemon

BACON-WRAPPED DATES 8.5
Valdeón Mousse

ROASTED PORK BELLY 10.5
Aji Amarillo

WAGYU CARPACCIO* 13
Capers, Mustard Vinaigrette

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

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

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

BONE MARROW 15.5
Horseradish Gremolata

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

FLANK STEAK 14.5
Chimichurri

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

SALANOVA BIBB 9.5
Earth-n-Eats
Radish, Chives, Sherry

PEA SALAD 10.5
Pea Leaves, Feta, Mint

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Carrots, Watercress Salad

SQUID FIDEOS HALF / FULL 17 / 34
Calamari, Garlic Aioli

PAELLA VERDURAS 19 / 38
Wild Mushroom, Peas, Asparagus

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

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

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

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CREPAS WITH SEASONAL FRUIT 8.5
Strawberry, Mint, Pistachio

BASQUE BURNT CHEESECAKE 10.5
Blueberry Compote

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>			
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>			

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Menade , Rueda, Spain	<i>Verdejo</i>			
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>			
NV	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>			
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>			
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>			
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>			
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>			
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>			
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>			
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>			
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>			
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>			

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>			
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>			
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>			

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>			
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>			
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>			
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>			
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>			
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>			
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>			
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>			
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>			
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>			
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>			
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>			
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>			
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>			
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>			
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>			
2021	Polkura , Colchagua, Chile	<i>Syrah</i>			
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>			
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>			
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>			

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>		
La Cigarrera , 375mL	<i>Manzanilla</i>		
Los Arcos , Lustau, 750mL	<i>Amontillado</i>		
Almacenista, ‘Gonzalez Obregon’ , Lustau, 750mL	<i>Amontillado</i>		
Carlos VII , Alvear, 375mL	<i>Amontillado</i>		
Península , Lustau, 750mL	<i>Palo Cortado</i>		
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>		
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>		

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>		
Toro Albala , 1988, 750mL	<i>Pedro Ximénez</i>		
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>		

WINE FLIGHTS

3 Half Glasses			
APERITIVOS BarCava / La Cigarera / 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 / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16	
ACID TRIP Asnella / B.R.O.T. / Belinda High. Acid. Wines.		15	
UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto Non alcoholic wines, all made using the process of dealcoholization		13.5	

COCKTAILS

BEEES & 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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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
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PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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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, Bee Pollen & Dragonfruit Powder	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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
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
Peroni, Lager—Italy	8.5
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 Citrus Wheat—MI	7.5
Estrella Damm, Inedit—Spain	11
Atlas, Ponzi IPA—D.C.	8.5
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