

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

SPECK

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

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

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

DUCK PROSCIUTTO

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

WAGYU CECINA

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

QUESO DE TRUFA

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

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

APERITIVO BOARD

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

Sea Salt

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

GRILLED ASPARAGUS

Truffle Vinaigrette

SWISS CHARD

Golden Raisins

CHARRED BROCCOLINI

Bagna Càuda

CAULIFLOWER

Turmeric-Tahini Vinaigrette, Pickled Onions

BRUSSELS SPROUTS

Maple, Pimentón

FRIED OYSTER MUSHROOMS

Mojo Verde Aioli

PICKLED BEETS

Crème Fraîche, Almonds

ARROZ MELOSO

Wild Mushroom, Scallions

SMOKED HUMMUS

Tahini, Lavash

WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

PULPO A LA PARRILLA

Confit Fingerlings, Olives

BOQUERONES

Piquillo Pepper, Olives

MUSSELS AL DIABLO

Sofrito

MAHI MAHI A LA PLANCHA

Salsa Bilbaina

PRAWNS

Harissa Vinaigrette

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

GRILLED CHICKEN THIGH

Yogurt, Lemon

BACON-WRAPPED DATES

Valdeón Mousse

ROASTED PORK BELLY

Aji Amarillo

WAGYU CARPACCIO*

Capers, Mustard Vinaigrette

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

BONE MARROW

Horseradish Gremolata

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

FLANK STEAK

Chimichurri

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

SALANOVA BIBB

Earth-n-Eats Farm
Radish, Chives, Sherry

PEA SALAD

Earth-n-Eats Farm
Pea Leaves, Feta, Mint

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Broccolini, Watercress Salad

SQUID FIDEOS

Calamari, Garlic Aioli

PAELLA VERDURAS

Wild Mushroom, Peas, Asparagus

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Pork Belly

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CREPAS WITH SEASONAL FRUIT

Strawberry, Mint, Pistachios

BASQUE BURNT CHEESECAKE

Blueberry Compote

CHOCOLATE CAKE

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> | 5.5 | 11 | 44 |
| 2022 | AT Roca, Reserva, Brut Nature , Classic Penedès, Spain | <i>Macabeo Blend</i> | 7 | 14 | 56 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | <i>Trepat</i> | 6.5 | 13 | 52 |

WHITE

| | | | | | |
|------|---|----------------------------|------|------|----|
| 2023 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 6 | 12 | 48 |
| 2023 | Menade , Rueda, Spain | <i>Verdejo</i> | 6 | 12 | 48 |
| 2022 | Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 5 | 10 | 40 |
| NV | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2022 | B.R.O.T., Blanc Inicial , Penedès, Spain | <i>Xarel-lo, Riesling</i> | 6.25 | 12.5 | 50 |
| 2023 | Orto Vins, Les Argiles , Montsant, Spain | <i>Macabeo</i> | 7 | 14 | 56 |
| 2020 | Alvear, 3 Miradas , Montilla-Moriles, Spain | <i>Pedro Ximénez</i> | 6 | 12 | 48 |
| 2022 | Asnella , Vinho Verde, Portugal | <i>Arinto, Loureiro</i> | 5.5 | 11 | 44 |
| 2024 | Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay | <i>Chardonnay</i> | 5 | 10 | 40 |
| 2024 | Aylin , San Antonio, Chile | <i>Sauvignon Blanc</i> | 5.5 | 11 | 44 |
| 2022 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i> | 6.5 | 13 | 52 |
| 2023 | Iniceri, Abisso , Sicily, Italy | <i>Catarratto</i> | 6 | 12 | 48 |
| 2023 | Leitz, Feinherb , Rheingau, Germany | <i>Riesling</i> | 6.5 | 13 | 52 |

ROSÉ & SKIN CONTACT

| | | | | | |
|------|---|---------------------------|-----|----|----|
| 2022 | Liquid Geography , Bierzo, Spain | <i>Mencía</i> | 5.5 | 11 | 44 |
| 2023 | Familia Schroeder, Saurus , Patagonia, Argentina | <i>Pinot Noir</i> | 5 | 10 | 40 |
| 2023 | Christophe Avi , Agenais, France | <i>Cabernet Sauvignon</i> | 6 | 12 | 48 |
| 2023 | Los Conejos Malditos, Blanco Con Madre , Toledo, Spain | <i>Malvar, Airén</i> | 5.5 | 11 | 44 |

RED

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

SHERRY

DRY

| | | | |
|--|---------------------|-----|----|
| Jarana , Lustau, 750mL | <i>Fino</i> | 5.5 | 44 |
| Tradicion , Bodegas Tradicion, 750mL | <i>Fino</i> | 9 | 72 |
| La Cigarrera , 375mL | <i>Manzanilla</i> | 8 | 32 |
| Los Arcos , Lustau, 750mL | <i>Amontillado</i> | 6 | 48 |
| Almacenista, 'Gonzalez Obregon' , Lustau, 750mL | <i>Amontillado</i> | 11 | 66 |
| Carlos VII , Alvear, 375mL | <i>Amontillado</i> | 13 | 52 |
| Península , Lustau, 750mL | <i>Palo Cortado</i> | 8.5 | 68 |
| 15 Años , El Maestro Sierra, 375mL | <i>Oloroso</i> | 12 | 48 |
| Marques de Poley , Toro Albala, 375mL | <i>Oloroso</i> | 10 | 60 |

SWEET

| | | | |
|--|----------------------|-----|-----|
| East India Solera , Lustau, 750mL | <i>Oloroso Dulce</i> | 8.5 | 68 |
| Nectar , Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 9 | 36 |
| Toro Albala , 1988, 750mL | <i>Pedro Ximénez</i> | 20 | 160 |
| Solera 1927 , Alvear, 375mL | <i>Pedro Ximénez</i> | 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)

BIO-CURIOUS Diorama / Abisso / Biografico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / B.R.O.T. / Belinda 15
High. Acid. Wines.

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto 13.5
Non alcoholic wines, all made using the process of dealcoholization

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

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura
Bitters, Cucumber

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, 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**
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

