

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

FUET

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

CHORIZO PICANTE

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

SOBRASADA

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroom, Smooth, Tangy

DRUNKEN GOAT

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

TETILLA

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

MAHÓN

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

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

AGED MAHÓN

Islas Baleares, ES
Hard Cow's Milk, Aged 1 Year, EVOO Rubbed, Salty, Sharp

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

JAMÓN MANGALICA

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

QUESO DE TRUFA

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

WAGYU CECINA

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

DUCK PROSCIUTTO

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

APERITIVO BOARD

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

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

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CHAMPIÑONES A LA PLANCHA

Salsa Verde, Sherry, Vinegar

SPICED CAULIFLOWER

Pimentón

BROCCOLINI

Garlic, Chili Flakes, Lemon

ASPARAGUS

Golden Raisin, Sherry Vinaigrette

CARROTS

Harissa Vinaigrette

MUSHROOM CROQUETTES

Mojo Verde

HUMMUS

Tahini, Garlic, Lavash

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

WHIPPED SHEEP'S CHEESE

Truffle Honey

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

HAMACHI CRUDO*

Cucumber, Radish

BOQUERONES

Dill, Radish, Piquillos, Extra Virgin Olive Oil

SALMON A LA PLANCHA*

Quinoa, Pistachios

PULPO A LA PLANCHA

Potato, Mojo Rojo

SEARED PRAWNS

Vizcaina, Gremolata

GNOCCHI

Lobster

MUSSELS AL DIABLO

Lobster Broth, Tomato

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

CRABCAKES

Smoked Pepper Aioli

GRILLED CHICKEN THIGH

Tahini

HANGER STEAK*

Truffle Vinaigrette

BACON-WRAPPED DATES

Valdeón Mousse

TRUFFLED BIKINI

Jamón Serrano, San Simón

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

GRILLED PORK BELLY

Aji Amarillo

LAMB RACK*

Tzatziki, Fennel, Pomegranate

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

PICKLED BEETS

Yogurt, Balsamic

KALE SALAD

Grapes, Almonds

LARGE PLATES

WHOLE ROASTED BRANZINO

Ensalada Mixta, Carrots, Lemon

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS

Chickpeas, Carrots, Asparagus, Mojo Verde

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken Thigh, Chickpeas

SQUID INK FIDEOS

Calamari, Pickled Onions, Mojo Verde

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

OLIVE OIL CAKE

Sea Salt

VANILLA ICE CREAM

CHURROS

Chocolate

CREPAS WITH SEASONAL FRUIT

Strawberries, Hazelnut-Chocolate

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE

Pears

EXECUTIVE CHEF JOSE GOMEZ | SOUS CHEF GIO DE JESUS

*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	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain
NV	Tierra Limpia, Brut Rosé , Penedès, Spain

WHITE

2023	Mila , Rías Baixas, Spain
2023	Rezabal , Getariako Txakolina, Spain
2023	Menade , Rueda, Spain
2023	Le Naturel , Navarra, Spain
2022	Pinord, Diorama , Penedès, Spain
2022	B.R.O.T., Blanc Inicial , Penedès, Spain
2023	Orto Vins, Les Argiles , Montsant, Spain
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain
2023	Asnella , Vinho Verde, Portugal
2024	Aylin , San Antonio, Chile
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay
2023	Iniceri, Abisso , Sicily, Italy
2023	Leitz, Feinherb , Rheingau, Germany

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain
2024	Familia Schroeder, Saurus , Patagonia, Argentina
2023	Christophe Avi , Agenais, France
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain

RED

2019	Nucerro, Reserva , Rioja, Spain
2020	Marqués de Tomares, Crianza , Rioja, Spain
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain
2023	Glup Glup , Cariñena, Spain
2022	Azul y Garanza , Navarra, Spain
2017	Alberto Orte, A Portela , Valdeorras, Spain
2023	Sotabosc , Montsant, Spain
2023	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
2021	Uva de Vida, Biográfico , Toledo, Spain
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain
2022	Filipe Ferreira , Douro, Portugal
2023	Belinda , Mendoza, Argentina – Served Chilled
2021	Quieto, Gran Corte , Mendoza, Argentina
2020	Peñalolen , Maipo, Chile
2021	Polkura , Colchagua, Chile
2023	Casas del Bosque , Casablanca, Chile
2022	Garage Wine Company, Revival , Maule, Chile
2020	Alto de la Ballena , Maldonado, Uruguay
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL
Nectar , Gonzalez Byass, 375mL
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)

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

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

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

<i>Xarel-lo Blend</i>	3oz	6oz	bottle
	5.5	11	44
<i>Macabeo Blend</i>	7	14	56
<i>Trepato</i>	6.5	13	52

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

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

<i>Tempranillo</i>	3oz	6oz	bottle
	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	53
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Trepato 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 Blend</i>	5.75	11.5	46
<i>Bonarda, Pedro Ximénez</i>	5	10	40
<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
<i>Cabernet Blend</i>	6	12	48

COCKTAILS

BEES & BAYS (No ABV)
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV)
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

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

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

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

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

ALEBRIJES
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions.

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
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GUNS & ROSÉS
São João Brut Rosé, Lillet Rosé, Etesia Vodka, Peach
Nectar, Grapefruit

BEER

DRAFT
Estrella Galicia, Lager—Spain
Port City, Optimal Wit—D.C.
DC Brau, The Corruption IPA—D.C.
Right Proper, Raised by Wolves IPA—D.C.

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT
Heineken, Light—Holland
Peroni, Lager—Italy
Pabst Blue Ribbon (16oz)—IL
Estrella Damm, Daura Gluten-Free Lager—Spain
Avery, Island Rascal, Passion Fruit Witbeir—CO
Atlas, Blood Orange Gose—D.C.
Bell's, Oberon Eclipse Citrus Wheat—MI
Estrella Damm, Inedit—Spain
Flying Dog, The Truth Imperial IPA—MD
Atlas, Ponzi IPA—D.C.
RAR, Nanticoke Nectar IPA—MD
Austin Eastciders, Original Dry Cider—TX
ANXO, District Dry Cider—D.C.
Isastegi, Sagardo Natural Cider (750mL)—Spain

