

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	JAMÓN MANGALICA 16 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Cheese, Aged 4 Months. Black Truffle, Savory, Piquant
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months In Herbed Citrus Oil	LOMO IBÉRICO DE BELLOTA 16 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
NDUJA Illinois, US Spicy, Spreadable Salami	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	ALISIOS Islas Canarias, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	DUCK PROSCIUTTO 14 New York, US Moullard Dark Breast, Spiced, Tender, Sweet
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	WAGYU CECINA 14 Illinois US Cured Beef For 12-16 Weeks, Pressed And Cold Smoked With Hickory Pepperi, Smokey
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months Red Wine Soaked	APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón			<i>Jamón Serrano, Salchichón De Vic, Idiazábal, Manchego, Eggplant Caponata, House Marinated Olives, Pickled Guindilla Peppers, Patatas Bravas</i>

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5 Thyme, Lemon Zest	SALPICÓN DE MARISCOS 13.5 Octopus, Mussels, Scallops, Gambas	ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce
EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil	TXIPIRONES EN SU TINTA 15 Calamari, Squid Ink, Rice	BEETS 8.5 Walnuts, Sheep's Cheese
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	SALMON A LA PLANCHA* 14.5 Arugula, Lemon, Pickled Onions	KALE SALAD 8 Orange, Apples, Idiazábal
CHAMPIÑONES A LA PLANCHA 10.5 Mint, Garlic Confit	GAMBAS AL AJILLO 11 Guindilla Peppers, Scallions, Garlic	
GREEN BEANS 8.5 Bilbaina Sauce, Almonds	MUSSELS 14.5 Sofrito	
ESCALIVADA 7.5 Eggplant, Red Peppers, Sherry Vinaigrette	LENTILS & CLAMS 13.5 Sweet Pimentón	
BROCCOLINI 10.5 Garlic, Chili Flakes, Lemon	PULPO A LA GALLEGA 16.5 Potatoes, Sweet Pimentón, Olive Oil	
CAULIFLOWER 9.5 Romesco	POLLO AL AJILLO 10 Garlic Confit, Crispy Potatoes	
ROASTED PARSNIPS 8 Arugula Picada, Hazelnuts	DUCK MAGRET* 16 Fingerling Potatoes, Mojo Picon	
BRUSSELS SPROUTS 10.5 Pomegranate	CANELONES 10.50 Chicken, Foie, Manzanilla Wine	
BERENJENAS FRITAS 8 Spiced Honey	CHORIZO W/ SWEET & SOUR FIGS 11.5 Sherry Vinegar, Garlic	
MENESTRA DE VERDURAS 10 White Asparagus, Artichokes, Peas, Serrano Ham	BACON WRAPPED DATES 8 Valdeón Mousse	
BURRATA 13 Arugula, Grilled Pear, Truffle Dressing	PORK BELLY 10.5 Celery Root Purée, Red Wine Glaze	
TRUFFLE SHEEP'S CHEESE 9.5 Pimentón, Truffle Honey	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli	
HUMMUS 7.5 Roasted Peppers	FLANK STEAK* 15.5 Chimichurri	
PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce	
POTATO TORTILLA 7.5 Chive Sour Cream	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce	
BOQUERONES 7 Green Olives, Piquillo Peppers	BONE MARROW 14.5 Bacon Mostarda	
TUNA TARTAR* 17 Ajo Blanco, Shallots	WAGYU BEEF CARPACCIO* 13.5 Manchego, Crispy Capers, Mustard	
		LARGE PLATES
		WHOLE ROASTED BRANZINO 29.5 Arugula Salad, Fingerling Potatoes
		CHICKEN PIMIENTOS 25.5 Potatoes, Lemon, Hot Cherry Peppers
		PAELLA VERDURAS HALF / FULL 19 / 38 Carrots, Oyster Mushrooms, Red Peppers, Green Peppers, Pickled Onions
		PAELLA MARISCOS 29 / 58 Shrimp, Mussels, Squid, Clams
		PAELLA SALVAJE 28 / 56 Chicken, Pork Belly, Chorizo, Gaucho Sausage, Pickled Onions
		PARRILLADA BARCELONA* 34.5 / 69 Strip Steak, Chicken, Pork Loin, Gaucho Sausage
		DESSERTS
		FLAN CATALÁN 8
		OLIVE OIL CAKE 10.5 Sea Salt
		CHOCOLATE CAKE 9.5 Coffee Crème Anglaise, Almond Crumble
		CREPAS WITH SEASONAL FRUIT 8.5 Apples, Citrus Cream, Walnuts
		BASQUE BURNT CHEESECAKE 10.5 Apple Confit, Red Wine
		ARROZ CON LECHE 7 Vanilla Bean

EXECUTIVE CHEF CESAR MAYORGA | SOUS CHEF SANTOS MELENDEZ

*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>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepát</i>	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
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

2023	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Cabernet Sauvignon</i>	6	12	48
		<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2023	Sotabosc , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepát Blend</i>	5.5	11	44
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	10	60

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
Toro Albala , 1988, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
	<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 / Clos Lojen 15
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

BEEES & 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
360 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, Dragonfruit Powder

SIDE HUSTLE 13
Raynal VSOP Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti,
Pasubio Vino Amaro, Orange, Angostura Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime,
Rosemary

VALENCIAN
Citadelle Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Citadelle 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, Blue Ridge 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, Public Pale Ale—D.C. 4.25 7.5
Flying Dog, Bloodline IPA—MD 4.25 8.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany 7
Peroni, Lager—Italy 8.5
Heineken, Light—Holland 7.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Pabst Blue Ribbon (16oz.)—IL 6.5
Atlas, Blood Orange Gose—D.C. 8
Founders, All Day IPA—MI 7
Atlas, Ponzi IPA—D.C. 8
Flying Dog, The Truth Imperial IPA—MD 8.5
Austin Eastciders, Original Dry Cider—TX 8
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

