

# 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  
Moulard Dark Breast. Spiced, Tender, Sweet

### WAGYU CECINA

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

### 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

### BRUSSELS SPROUTS

Maple, Pimentón

### SWISS CHARD

Golden Raisins

### CHARRED BROCCOLINI

Bagna Càuda

### CAULIFLOWER

Turmeric-Tahini Vinaigrette, Pickled Onions

### 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

### BONE MARROW

Horseradish Gremolata

### MAHI MAHI A LA PLANCHA

Salsa Bilbaina

### PRAWNS

Harissa Vinaigrette

### MUSSELS AL DIABLO

Sofrito

### 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

### 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

Carrots, 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	<b>BarCava, Brut</b> , Penedès, Spain
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain
2023	<b>Menade</b> , Rueda, Spain
2022	<b>Le Naturel</b> , Navarra, Spain
NV	<b>Pinord, Diorama</b> , Penedès, Spain
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain
2022	<b>Asnella</b> , Vinho Verde, Portugal
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay
2024	<b>Aylin</b> , San Antonio, Chile
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay
2023	<b>Iniceri, Abisso</b> , Sicily, Italy
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain
2023	<b>Christophe Avi</b> , Agenais, France
2023	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain
2023	<b>Glup Glup</b> , Cariñena, Spain
2021	<b>Azul y Garanza</b> , Navarra, Spain
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2023	<b>Sotabosc</b> , Montsant, Spain
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain
2020	<b>Coster dels Olivers</b> , Priorat, Spain
2021	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain
2022	<b>Filipe Ferreira</b> , Douro, Portugal
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled
2020	<b>Peñalolen</b> , Maipo, Chile
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2021	<b>Polkura</b> , Colchagua, Chile
2022	<b>Casas del Bosque</b> , Casablanca, Chile
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon

# SHERRY

## DRY

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

## SWEET

<b>East India Solera</b> , Lustau, 750mL
<b>Nectar</b> , Gonzalez Byass, 375mL
<b>Toro Albala</b> , 1988, 750mL
<b>Solera 1927</b> , 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 / Biografico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

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

	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
<i>Albariño</i>	6	12	48
<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>Chardonnay</i>	5	10	40
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Catarratto</i>	6	12	48
<i>Riesling</i>	6.5	13	52
<i>Riesling</i>	4.75	9.5	38

	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
<i>Mencia</i>	5.5	11	44
<i>Cabernet Sauvignon</i>	6	12	48
<i>Malvar, Airén</i>	5.5	11	44

	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
<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>Trepat Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Cariñena, Garnacha</i>	7.5	15	60
<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>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5.5	11	44
<i>Bonarda, Pedro Ximénez</i>	5	10	40
<i>Cabernet Sauvignon</i>	6.75	13.5	54
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Blend</i>	6	12	48

	<b>3oz</b>	<b>bottle</b>
<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>Amontillado</i>	13	52
<i>Palo Cortado</i>	8.5	68
<i>Oloroso</i>	12	48
<i>Oloroso</i>	10	60

	<b>3oz</b>	<b>bottle</b>
<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

**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

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**GIN & JUS** 11  
Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn,  
Ginger

**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

**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

**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**  
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 10.5  
Dark Rum, Guava Nectar 38

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

# BEER

**DRAFT**  
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  
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

