

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### SPECK

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

### SALCHICHÓN DE VIC

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

### SOBRASADA

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

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### FUET

California, US  
Pork Sausage. Rich, Garlic, Black

### CHORIZO PICANTE

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

### 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

### IDIAZÁBAL

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

### AGED MANCHEGO

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

### DRUNKEN GOAT

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

### MAHÓN

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

### DÉLICE DE BOURGOGNE

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

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days.  
Creamy, Mild

### 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

### LOMO IBÉRICO DE BELLOTA

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

### DUCK PROSCIUTTO

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

### APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Idiazábal,  
Basque Salami, Chorizo, Manchego, Marcona  
Almonds, Marinated Olives, Guindilla Peppers,  
Caponata*

## TAPAS

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### RAINBOW CARROTS

Pistachios, Spinach

### SPRING ONIONS

Romesco

### CRISPY OYSTER MUSHROOMS

Mojo Verde Aioli

### BROCCOLINI

Sauce Gribiche, Lemon

### ROMAINE

Queso De Truffa

### CAULIFLOWER

Aji Amarillo

### ASPARAGUS

Pimentón

### ZUCCHINI

Bilbaina

### CHAMPIÑONES

Salsa Verde, Red Wine

### WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

### HUMMUS

Tahini, Lavash

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### MARINATED BOQUERONES

Green Olives, Piquillo Peppers

### HAMACHI CRUDO\*

Aji Amarillo

### PULPO A LA PARRILLA

Fingerling Potatoes, Olives

### MUSSELS

Salsa Diablo, Saffron

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### SALMON A LA PLANCHA\*

Yellow Pepper Vinaigrette

### GRILLED CHICKEN THIGH

Aji Verde

### FLANK STEAK\*

Chimichurri

### BACON-WRAPPED DATES

Valdeón Mousse

### PORK BELLY

Mojo Rojo

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### TRUFFLE BIKINI

Serrano, Fresh Mahón, Garlic Aioli

### VENISON TARTARE\*

Quail Egg, Capers, Guindillas

### LAMB RACK\*

Pea Purée

### CHISTORRA & FIGS

Balsamic

### WAGYU CARPACCIO\*

Truffle Vinaigrette, Arugula

### SPICED BEEF EMPANADAS

Red Pepper Sauce

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### BEETS SALAD

*Earth N Eats*  
Dukkah

### ARUGULA SALAD

*Earth N Eats*  
Champagne Vinaigrette, Radish, Walnuts

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Baby Carrots, Mix Greens

### PAELLA VERDURAS

Asparagus, Peas, Arugula, Radish, Mixed Maitake  
Mushrooms, Pickled Onions, Piquillos

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

### SQUID FIDEOS

Calamari, Garlic Aioli

### PAELLA SALVAJE

Pork Belly, Chorizo Chistorra, Pork Loin, Sausage Gaucho

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Sausage Gaucho, Pork Loin

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

### FLAN CATALÁN

Strawberries

### BASQUE BURNT CHEESECAKE

Strawberries

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### TORTA DE SANTIAGO

Rhubarb

### ICE CREAM

Vanilla, Pistachio

## EXECUTIVE CHEF JOSE GOMEZ VENTURA SOUS CHEF JOSE AGUILAR

\*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>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain
2023	<b>Menade</b> , Rueda, Spain
2025	<b>Ostatu</b> , Rioja, Spain
2022	<b>Le Naturel</b> , Navarra, Spain
2025	<b>Pinord, Diorama</b> , Penedès, Spain
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain
2022	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal
2023	<b>Aylin</b> , San Antonio, Chile
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2025	<b>Christophe Avi</b> , Agenais, France
2024	<b>No Es Pituko</b> , Curicó Valley, Chile

## 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
2024	<b>Glup Glup</b> , Cariñena, Spain
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2022	<b>Azul y Garanza</b> , Navarra, Spain
2024	<b>Sotabosc</b> , Montsant, Spain
2023	<b>Coster dels Olivers</b> , Priorat, Spain
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain
2021	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain
2020	<b>Gota, Bergamota</b> , Dão, Portugal
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2020	<b>Peñalolen</b> , Maipo, Chile
2021	<b>Polkura</b> , Colchagua, Chile
2022	<b>Casas del Bosque</b> , Casablanca, Chile
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay
2023	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon

# SHERRY

## DRY

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

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	10	80
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Toro Albala</b> , 1999, 750mL	<i>Pedro Ximénez</i>	20	160
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64

# WINE FLIGHTS

3 Half Glasses

**SHERRY SPECTRUM** La Cigarrera / Los Arcos / 15 Años  
A progression of dry style sherries, from bright and saline to rich and oxidative.

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

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte  
Some relationships are worth celebrating. Wines and people who helped shape out list

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

<i>Albariño</i>	3oz	6oz	bottle
	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Viura, Malvasia</i>	7.25	14.5	58
<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>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
<i>Sauvignon Blanc</i>	6	12	48
<i>Chardonnay</i>	5.5	11	44
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Riesling</i>	6.5	13	52

<i>Mencía</i>	3oz	6oz	bottle
	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Sauvignon Blanc</i>	5.5	11	44

<i>Tempranillo</i>	3oz	6oz	bottle
	7	14	56
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	7	14	56
<i>Garnacha</i>	4.5	9	36
<i>Mencía</i>	6.5	13	52
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Garnacha, Cariñena</i>	6	12	48
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepat 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 Nacional Blend</i>	6.25	12.5	50
<i>Baga</i>	5.5	11 (L)	62
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Cabernet Sauvignon</i>	7	14	56
<i>Syrah</i>	7.5	15	60
<i>Pinot Noir</i>	7.25	14.5	58
<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) 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  
Paco Pepe Andalucian Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

**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 & Tangerine Powders

**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**  
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Paco Pepe Andalucian 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,  
Peach Nectar, Grapefruit 13 52

# BEER

**DRAFT**  
Port City, Optimal Wit—D.C. 4 8  
Estrella Galicia, Lager—Spain 4.25 8.5  
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  
Peroni, Lager—Italy 8.5  
Atlas, Ponzi IPA—D.C. 8.5  
Pabst Blue Ribbon (16oz)—IL 6  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Atlas, Blood Orange Gose—D.C. 8  
Estrella Damm, Inedit—Spain 11  
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

