

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

FUET

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

CHORIZO PICANTE

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

'NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

SALCHICHÓN DE VIC

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

IBORES

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

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

AGED MANCHEGO

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

VALDEÓN

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

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

DÉLICE DE BOURGOGNE

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

AGED MAHÓN

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

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

DUCK PROSCIUTTO

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

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

Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers, Jamón Serrano, House Pork Terrine, Manchego, Idiazábal

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CAULIFLOWER

Charred Scallion, Tahini

CARROTS

Earth N Eats Farm
Harissa Vinaigrette

BROCCOLINI

Garlic, Chili Flakes, Lemon

MUSHROOM CROQUETTES

Mojo Verde

BRUSSELS SPROUTS

Sherry Vinegar, Currants, Almonds

PICKLED BEETS

Earth N Eats Farm
Ricotta, Balsamic Vinaigrette

ASPARAGUS

Pipe Dream Dairy
Goat Cheese, Honey Thyme Vinaigrette

CHAMPIÑONES A LA PLANCHA

Salsa Verde

HOUSE MADE SOURDOUGH FOCACCIA

Olive Oil, Sea Salt

WHIPPED SHEEP'S CHEESE

Truffle Honey

SPRING PEA HUMMUS

Sumac, Lavash

SWEET POTATO

Mustard Vinaigrette

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Piquillos, Extra Virgin Olive Oil

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

SCALLOP CRUDO*

Fresno, Lemon, Basil

SALMON A LA PLANCHA

Ajo Blanco, Green Grapes

GRILLED SWORDFISH

Tonnato, Caper, Pickled Onions

MUSSELS AL DIABLO

Lobster Broth

GRILLED CHICKEN THIGH

Tahini, Chimichurri

BACON-WRAPPED DATES

Valdeón Mousse

CRISPY PORK PINTXO

Horst Meats Farm
Focaccia, Sherry Aioli, Pickled Pepper

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

GRILLED PORK BELLY

Horst Meats Farm
Aji Amarillo

WAGYU CARPACCIO*

Mustard Aioli, Arugula

FLANK STEAK*

Red Chimichurri

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

SPRING GREENS

Earth n Eats
Sugar Snap Peas, Champagne Vinaigrette, Manchego

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Potatoes, Carrots, Lemon

PAELLA VERDURAS

Squash, Cauliflower, Parsnips, Piquillos, Carrots, Mojo Verde

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE

Chicken, Pork Belly, Gaucho, Chickpeas, Pickled Onions

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE

Blood Orange Campari Marmalade

CHURROS

Chocolate

SORBET

Mango

ICE CREAM

Vanilla

EXECUTIVE CHEF BEN SCHRAMM | 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 | <i>Xarel-lo Blend</i> | 5.5 | 11 | 44 |
| 2022 | Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain | <i>Xarel-lo</i> | 7 | 14 | 56 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | <i>Trepat</i> | 6.5 | 13 | 52 |

WHITE

| | | | | | |
|------|---|------------------------------------|------|------|----|
| 2024 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 6.5 | 13 | 52 |
| 2024 | Menade , Rueda, Spain | <i>Verdejo</i> | 6 | 12 | 48 |
| 2025 | Ostatu , Rioja, Spain | <i>Viura, Malvasia</i> | 7.25 | 14.5 | 58 |
| 2024 | Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 5 | 10 | 40 |
| 2023 | B.R.O.T., Blanc Inicial , Penedès, Spain | <i>Xarel-lo, Riesling</i> | 6.25 | 12.5 | 50 |
| 2022 | Alvear, 3 Miradas , Montilla-Moriles, Spain | <i>Pedro Ximénez</i> | 6 | 12 | 48 |
| 2025 | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2023 | Bico Amarelo , Vinho Verde, Portugal | <i>Loureiro, Alvarinho, Avesso</i> | 4.5 | 9 | 36 |
| 2024 | Aylin , San Antonio, Chile | <i>Sauvignon Blanc</i> | 6 | 12 | 48 |
| 2025 | Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay | <i>Chardonnay</i> | 5.5 | 11 | 44 |
| 2024 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i> | 6.5 | 13 | 52 |

ROSÉ & SKIN CONTACT

| | | | | | |
|------|---|---------------------------|-----|----|----|
| NV | Liquid Geography , Bierzo, Spain | <i>Mencía</i> | 5.5 | 11 | 44 |
| 2025 | Familia Schroeder, Saurus , Patagonia, Argentina | <i>Pinot Noir</i> | 5 | 10 | 40 |
| 2024 | Christophe Avi , Agenais, France | <i>Cabernet Sauvignon</i> | 6 | 12 | 48 |
| 2024 | No Es Pituko , Curicó Valley, Chile | <i>Sauvignon Blanc</i> | 5.5 | 11 | 44 |

RED

| | | | | | |
|------|--|-------------------------------|------|--------|----|
| 2019 | Nucerro, Reserva , Rioja, Spain | <i>Tempranillo</i> | 7 | 14 | 56 |
| 2021 | Marqués de Tomares, Crianza , Rioja, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 2022 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | <i>Tempranillo</i> | 7 | 14 | 56 |
| 2024 | Glup Glup , Cariñena, Spain | <i>Garnacha</i> | 4.5 | 9 | 36 |
| 2022 | Azul y Garanza , Navarra, Spain | <i>Tempranillo</i> | 4.75 | 9.5 | 53 |
| 2017 | Alberto Orte, A Portela , Valdeorras, Spain | <i>Mencía</i> | 6.5 | 13 | 52 |
| 2024 | Sotabosc , Montsant, Spain | <i>Garnacha, Cariñena</i> | 6 | 12 | 48 |
| 2021 | Coster dels Olivers , Priorat, Spain | <i>Cariñena, Garnacha</i> | 7.5 | 15 | 60 |
| 2024 | Vins de Pedra, Negre de Folls , Conca De Barberá | <i>Trepat Blend</i> | 5.5 | 11 | 44 |
| 2024 | La Vinyeta, Bongo* , Emporda, Spain | <i>Monastrell</i> | 5 | 10 | 40 |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | <i>Garnacha, Piñuela</i> | 6.5 | 13 | 52 |
| 2022 | Uva de Vida, Biográfico , Toledo, Spain | <i>Tempranillo, Graciano</i> | 7 | 14 | 56 |
| 2020 | Gota, Bergamota , Dão, Portugal | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 | 50 |
| 2023 | Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled | <i>Baga</i> | 5.5 | 11 (L) | 62 |
| 2023 | Quieto, Gran Corte , Mendoza, Argentina | <i>Cabernet Franc, Malbec</i> | 6.5 | 13 | 52 |
| 2024 | Casas del Bosque , Casablanca, Chile | <i>Pinot Noir</i> | 7.25 | 14.5 | 58 |
| 2021 | Peñalolen , Maipo, Chile | <i>Cabernet Sauvignon</i> | 7 | 14 | 56 |
| 2022 | Polkura , Colchagua, Chile | <i>Syrah</i> | 7.5 | 15 | 60 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | <i>País</i> | 5.75 | 11.5 | 46 |
| 2022 | Alto de la Ballena , Maldonado, Uruguay | <i>Cabernet Franc Blend</i> | 5.5 | 11 | 44 |
| 2022 | 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 |
| La Cigarrera , 375mL | <i>Manzanilla</i> | 8 | 32 |
| Los Arcos , Lustau, 750mL | <i>Amontillado</i> | 12 | 48 |
| Almacenista, 'Gonzalez Obregon' , Lustau, 750mL | <i>Amontillado</i> | 11 | 66 |
| 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

| | | | |
|--|----------------------|-----|-----|
| Bodegas Gómez Nevado , 750mL | <i>Abocado</i> | 10 | 80 |
| East India Solera , Lustau, 750mL | <i>Oloroso Dulce</i> | 8.5 | 68 |
| Nectar , Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 9 | 36 |
| Toro Albala , 1999, 750mL | <i>Pedro Ximénez</i> | 20 | 160 |
| Solera 1927 , 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 / Sotobosc / 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 our list.

COCKTAILS

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

BEEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

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, Bee Pollen & Dragonfruit 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 Dark Rum, Guava Nectar
glass pitcher
10.5 38

GUNS & ROSÉS
São João Brut Rosé, Lillet Rosé, Etesia Vodka, Peach Nectar, Grapefruit
glass carafe
13 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
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
Allagash, Tripel—MN 11
RAR, Nanticoke Nectar IPA—MD 8.5
Lagunitas, Maximus IPA—CA 8.5
Flying Dog, The Truth Imperial IPA—MD 8
Austin Eastciders, Original Dry Cider—TX 8
ANXO, District Dry Cider—D.C. 10
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

