

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
Spiced-Rubbed Ham. Smoky, Lean

FUET

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

SOBRASADA

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE

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

SALCHICHÓN DE VIC

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

TETILLA

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

AGED MAHÓN

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

ALISIOS

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

DRUNKEN GOAT

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

VALDEÓN

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

AGED MANCHEGO

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

MARINATED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months In Herbed Citrus Oil

DÉLICE DE BOURGOGNE

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

IDIAZÁBAL

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

JAMÓN MANGALICA

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

DUCK PROSCIUTTO

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

QUESO DE TRUFA

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

APERITIVO BOARD

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

Jamón Serrano, Chorizo Blanco, Idiazábal, Manchego, Eggplant Caponata, House Marinated Olives, Pickled Guindilla Peppers, Patatas Bravas

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

ESCALIVADA

Eggplant, Red Peppers, Sherry Vinaigrette

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

RAINBOW CARROTS

Mojo Verde Canario

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SNOW PEAS

Bilbaina Sauce, Almonds

BEETS SALAD

Skordalia

CHAMPIÑONES A LA PLANCHA

Mint, Confit Garlic

GRILLED CALÇOTS

Romesco

ROASTED ZUCCHINI

Caper Gremolata

ROASTED CAULIFLOWER

Tahini, Shallots

BROCCOLINI

Garlic, Chili Flakes, Lemon

TRUFFLE SHEEP'S CHEESE

Pimentón, Truffle Honey

BLACK GARLIC HUMMUS

Pickled Piquillo Peppers

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MUSSELS

Sofrito

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

TUNA TARTAR*

Ajo Blanco, Shallots

SALPICÓN DE MARISCOS

Octopus, Gambas, Mussels

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

GRILLED PULPO

Herb Sauce, Caramelized Onions

SALMON A LA PLANCHA

Arugula, Pickled Onions

GRILLED CHICKEN THIGH

Red Pepper, Sweet Pimenton

BACON WRAPPED DATES

Valdeón Mousse

FLANK STEAK*

Chimichurri

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

LAMB CHOPS*

Roasted Eggplant Purée, Pimentón Oil

PORK BELLY

Guindilla Pepper Sauce

DUCK MAGRET*

Fingerling Potatoes, Mojo Picon

SPICED BEEF EMPANADAS

Red Pepper Sauce

TRUFFLED BIKINI

Soria, Fresh Mahón, Garlic Aioli

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

WAGYU BEEF CARPACCIO*

Manchego, Capers, Mustard

SALADS

ENDIVE SALAD

Garlic Migas, Mustard Vinaigrette

ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem

KALE SALAD

Strawberries, Walnuts

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Arugula Salad, Fingerling Potatoes

PAELLA VERDURAS

Zucchini, Yellow Squash, Snow Peas, Mushrooms, Piquillo Peppers

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE

Chicken, Gaucho Sausage, Pork Belly, Chickpeas, Pickled Onions

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Blueberries

CREPAS WITH SEASONAL FRUIT

Strawberries

ARROZ CON LECHE

Vanilla Bean

BASQUE PANTXINETA

Pastry Cream, Almonds

EXECUTIVE CHEF CESAR MAYORGA SOUS CHEF CRISTOFER RUIZ & ANTONIO ALVARADO

*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
2023	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain
NV	Tierra Limpia, Brut Rosé , Penedès, Spain

WHITE

2024	Mila , Rías Baixas, Spain
2024	Rezabal , Getariako Txakolina, Spain
2024	Menade , Rueda, Spain
2024	Ostatu , Rioja, Spain
2024	Le Naturel , Navarra, Spain
2023	Pinord, Diorama , Penedès, Spain
2023	B.R.O.T., Blanc Inicial , Penedès, Spain
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain
2023	Bico Amarelo , Vinho Verde, Portugal
2024	Aylin , San Antonio, Chile
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay
2024	1752 Gran Tradición , Cerro Chapeu, Uruguay
2024	Iniceri, Abisso , Sicily, Italy
2024	Leitz, Feinherb , Rheingau, Germany
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain
2024	Familia Schroeder, Saurus , Patagonia, Argentina
2024	Christophe Aví , Agenais, France
2024	No Es Pituko , Curicó Valley, Chile

RED

2019	Nucerro, Reserva , Rioja, Spain
2021	Marqués de Tomares, Crianza , Rioja, Spain
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain
2024	Glup Glup , Cariñena, Spain
2022	Azul y Garanza , Navarra, Spain
2019	Alberto Orte, A Portela , Valdeorras, Spain
2024	Sotabosc , Montsant, Spain
2021	Coster dels Olivers , Priorat, Spain
2024	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
2022	Uva de Vida, Biográfico , Toledo, Spain
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain
2020	Gota, Bergamota , Dão, Portugal
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled
2023	Quieto, Gran Corte , Mendoza, Argentina
2021	Peñalolen , Maipo, Chile
2021	Polkura , Colchagua, Chile
2024	Casas del Bosque , Casablanca, Chile
2022	Garage Wine Company, Revival , Maule, Chile
2022	Alto de la Ballena , Maldonado, Uruguay
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon

SHERRY

DRY

Jarana , Lustau, 750mL
La Cigarrera , 1L
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL
Los Arcos , Lustau, 750mL
Península , Lustau, 750mL
15 Años , El Maestro Sierra, 375mL
Marques de Poley , Toro Albala, 375mL

SWEET

Bodegas Gómez Nevado , 750mL
East India Solera , Lustau, 750mL
Nectar , Gonzalez Byass, 375mL
Toro Albala , 1988, 750mL
Solera 1927 , Alvear, 375mL
Añada , Alvear, 375mL

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 our list.

<i>Xarel-lo Blend</i>	5.5	11	44
<i>Macabeo Blend</i>	7	14	56
<i>Trepát</i>	6.5	13	52

<i>Albariño</i>	6.5	13	52
<i>Hondarribi Zuri</i>	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>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>Catarratto</i>	6	12	48
<i>Riesling</i>	6.5	13	52
<i>Riesling</i>	4.75	9.5	38

<i>Mencia</i>	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>	7	14	56
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	7	14	56
<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>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepát 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

<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8	82
<i>Amontillado</i>	11	66
<i>Amontillado</i>	6	48
<i>Palo Cortado</i>	8.5	68
<i>Oloroso</i>	12	48
<i>Oloroso</i>	10	60

<i>Abocado</i>	10	80
<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
<i>Pedro Ximénez</i>	15	60

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
360 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
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

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

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

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
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
Paco Pepe Andalucian 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, 13 52
Peach Nectar, Grapefruit

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 8.5
Aslin, Orange Starfish, Hazy IPA—VA 4.25 8.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany 7
Heineken, Light—Holland 7.5
Peroni, Lager—Italy 8.5
Pabst Blue Ribbon (16oz.)—IL 6.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
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

