

# 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

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### SOBRASADA

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

### 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

### LOMO IBÉRICO DE BELLOTA

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

### WAGYU CECINA

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

### 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

### ASPARAGUS

Pimentón

### CAULIFLOWER

Aji Amarillo

### SNOW PEAS

Ajo Blanco

### CHAMPIÑONES

Salsa Verde, Red Wine

### WHIPPED SHEEP'S CHEESE

*Queen's Harvest*  
Pimentón, Truffle Honey

### HUMMUS

Tahini, Lavash

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### HAMACHI CRUDO\*

Aji Amarillo

### MARINATED BOQUERONES

Green Olives, Piquillo Peppers

### PULPO A LA PARRILLA

Fingerling Potatoes, Olives

### SALMON A LA PLANCHA\*

Vizcaina

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### MUSSELS

Salsa Diablo, Saffron

### GRILLED CHICKEN THIGH

Aji Verde

### FLANK STEAK\*

Chimichurri

### BACON-WRAPPED DATES

Valdeón Mousse

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### TRUFFLE BIKINI

Serrano, Fresh Mahón, Garlic Aioli

### DUCK MAGRET\*

Castelvetrano Olives

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### LAMB LOIN\*

Pea Purée

### WILD BOAR

Pimentón

### CHISTORRA & FIGS

Balsamic

### PORK BELLY

Mojo Rojo

### VENISON TARTARE\*

Quail Egg, Capers, Guindillas

### 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

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Baby Carrots, Mix Greens

### PAELLA VERDURAS

Asparagus, Snow Peas, Cauliflower, Mixed Mushrooms, Pickled Onions, Piquillos

### SQUID FIDEOS

Calamari, Garlic Aioli

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

### PAELLA SALVAJE

Pork Belly, Chicken, Pork Loin, Sausage Gaucho

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Sausage Gaucho, Pork Loin

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

### FLAN CATALÁN

8

### BASQUE BURNT CHEESECAKE

Strawberries

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### TORTA DE SANTIAGO

Rhubarb

### SORBET

Mango

### ICE CREAM

Vanilla, Pistachio

## EXECUTIVE CHEF JOSE GOMEZ VENTURA SOUS CHEF DANIEL PIERCE & 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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2025	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	6.5	13	52
2022	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	5	10	40
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2022	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5	10	40
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	<b>Christophe Aví</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	4.75	9.5 (L)	53
2023	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	6	12	48
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	7.5	15	60
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	5.5	11	44
2021	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	4.75	9.5	38
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	6.25	12.5	50
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.5	11 (L)	62
2021	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	6.5	13	52
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	7	14	56
2023	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.75	11.5	46
		<i>Cabernet Blend</i>	5.5	11	44
			6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	9	72
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8	32
<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	11	66
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	8.5	68
<b>Marques de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>	12	48
		10	60

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
<b>Toro Albala</b> , 1999, 750mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
		16	64

# 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)

**ACID TRIP** Bico Amarelo/ B.R.O.T. / Baga Novo  
High. Acid. Wines.

**NEW WORLD, OLD SCHOOL** Cerro Chapeau Chardonnay / Saurus Rosé / Revival País  
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style

# 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** **glass pitcher**  
Rioja Wine, Elderflower, Citrus Infused 10.5 38  
Dark Rum, Guava Nectar

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

# BEER

**DRAFT** **caña doble**  
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

