

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 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

### SOBRASADA

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

### FUET

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky,  
Garlicky

### CHORIZO PICANTE

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

### MAHÓN

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

### 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

### IBORES

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

### AGED MANCHEGO

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

### IDIAZÁBAL

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

### DÉLICE DE BOURGOGNE

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

### 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

### APERITIVO BOARD

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

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### CHAMPIÑONES A LA PLANCHA

Salsa Verde

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### SPICED CAULIFLOWER

Romesco

### WHIPPED SHEEP'S CHEESE

Truffle Honey

### ARTICHOKES

Mojo Verde

### BROCCOLINI

Garlic, Chili Flakes, Lemon

### ASPARAGUS

Mustard Vinaigrette

### PIQUILLO HUMMUS

Oregano, Lavash

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### MUSHROOM CROQUETAS

Mojo Verde

### BOQUERONES

Apples, Piquillos

### OCTOPUS ARANCINI

Mojo Verde, Manchego

### TUNA CRUDO

Pea Purée, Serrano

### CRABCAKES

Chipotle Aioli

### PULPO A LA PLANCHA

Favas, Chickpeas

### SEARED SALMON

Fingerlings, Pimentón

### SWORDFISH A LA PLANCHA

Salsa Verde, Quinoa Salad

### RABBIT PAPPARDELLE

Fava Beans, Asparagus

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### GRILLED CHICKEN THIGH

Yellow Pepper Vinaigrette

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### GRILLED PORK BELLY

Aji Amarillo

### BACON-WRAPPED DATES

Valde

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### GRILLED PORK PINTXOS

Aji Verde

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### HANGER STEAK

Truffle Vinaigrette, Socca

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### LAMB MERGUEZ

Cucumbers, Tzatziki

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### MIXED GREENS

Manchego, Radish

### BABY BEETS

Sheep's Cheese, Oregano

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Mixed Greens, Lemon

### PAELLA VERDURAS

English Peas, Chickpeas, Favas, Carrots, Aioli

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

### PAELLA SALVAJE

Chorizo, Gaucho Sausage, Pork Belly, Chickpeas

### SQUID INK FIDEOS

Calamari, Pickled Red Onions, Salsa Verde

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

Strawberries, Pistachios

### CREPAS WITH SEASONAL FRUIT

Strawberries, Pistachios

### OLIVE OIL CAKE

Sea Salt  
Add Olive Oil Ice Cream

### BURNT BASQUE CHEESECAKE

Luxardo Cherries

### CHURROS

Chocolate

### TORTA DE SANTIAGO

Almonds, Strawberries

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

## CHEF JOSE GOMEZ | CHEF AARON DANIELS | 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

		3oz	6oz	bottle
NV	<b>BarCava</b> , Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	5	10 40
2021	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13 52
2020	<b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13 52

## WHITE

			3oz	6oz	bottle
2022	<b>Néboa</b> , Rias Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2022	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2022	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
NV	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximenez</i>	5.5	11	44
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020	<b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2022	<b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2023	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021	<b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2021	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2022	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021	<b>Christophe Avi, Agenais</b> , France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

			3oz	6oz	bottle
2018	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	<b>Pedro Gonzalez Mittelbrunn</b> , Castilla y Leon, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020	<b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022	<b>Glup Glup</b> , Carineña, Spain	<i>Garnacha</i>	4.5	9	36
2020	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2019	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022	<b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2022	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2021	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020	<b>Peninsula, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Pinuela</i>	6.5	13	52
2020	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021	<b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.5	9	36
2019	<b>Belinda</b> , Mendoza, Argentina – served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pais</i>	5.75	11.5	46
2018	<b>Alto de la Ballena, Classico</b> , Maldonado, Uruguay	<i>Tannat, Viognier</i>	4.5	9	36
2021	<b>Chat. du Morre du Tendre, Cuvée Paul</b> Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2020	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

			3oz	bottle
	<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5	40
	<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32
	<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
	<b>Almacenista, 'Gonzalez Obergon'</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
	<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	12	48
	<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	8	64
	<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36
	<b>Marques de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>	8.5	51

## SWEET

			3oz	bottle
	<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>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
	<b>Añada</b> , Alvear, 2011, 375mL	<i>Pedro Ximénez</i>		60

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut 13.5  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Abisso / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Cuvée Paul 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / L'Alpage / Belinda 15  
High. Acid. Wines



# COCKTAILS

**BEES & BAYS** (No ABV) 6  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**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

**SUMMER STREET SLING** 12  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TYGRA** 13  
Cachaca, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 12  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**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**  
Nordes Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉ** glass carafe  
São João Brut Rosé, Lillet Rosé, 12.5 50  
District Made Vodka, Peach Nectar, Lemon,  
Grapefruit Bitters

# BEER

**DRAFT** caña doble  
Peroni, Lager - Italy 4 8  
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  
Mahou, Cinco Estrellas, Lager- Spain (16oz) 8  
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  
Old Ox, Golden Ox- VA 8.5  
Avery, Island Rascal, Passion Fruit Witbier-CO 8.5  
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  
Duclaw, Sweet Baby Jesus Porter - MD 7  
Old Ox, Black Ox Rye Porter - VA 9

**CIDERS**  
Austin Eastciders, Original Dry Cider - TX 8  
ANXO, District Dry Cider - D.C. 10  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28