

# 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

5

### GRILLED CHICKEN THIGH

Yellow Pepper Vinaigrette

9.5

### CHAMPIÑONES A LA PLANCHA

Salsa Verde

11

### CRABCAKES

Chipotle Aioli

15

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### PULPO A LA PLANCHA

Cannellini, Chickpeas

15.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### SPICED CAULIFLOWER

Romesco

8.5

### TRUFFLED BIKINI

Jamón Serrano, San Simón

9

### WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

### GRILLED PORK BELLY

Aji Amarillo

10.5

### BROCCOLINI

Garlic, Chili Flakes, Lemon

9

### BACON-WRAPPED DATES

Valdeón Mousse

8

### BRUSSELS SPROUTS

White Balsamic

9

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### PIQUILLO HUMMUS

Oregano, Lavash

8.5

### GRILLED PORK PINTXOS

Aji Verde

9.5

### FINGERLING SWEET POTATOES

Maple Mustard

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### POTATO TORTILLA

Chive Sour Cream

7

### HANGER STEAK

Truffle Vinaigrette, Socca

14.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### MUSSELS AL DIABLO

Lobster Broth, Tomatoes

13

### LAMB MERGUEZ

Cucumbers, Tzatziki

11

### BOQUERONES

Apples, Piquillos

8

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

### SEARED SALMON

Fingerlings, Pimentón

13

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### TUNA CRUDO\*

Pea Purée, Serrano

15.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### KALE SALAD

Pears, Walnuts

8.5

### BABY BEETS

Sheep's Cheese, Oregano

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BRANZINO

Broccolini, Lemon

26

### PAELLA VERDURAS

English Peas, Chickpeas, Favas, Carrots, Aioli

half / full / double

18 / 36 / 64

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

28 / 56 / 98

### PAELLA SALVAJE

Chorizo, Gaucho Sausage, Pork Belly, Chickpeas

28 / 56 / 98

### SQUID INK FIDEOS

Calamari, Pickled Red Onions, Salsa Verde

15.5 / 31 / 62

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### CREPAS WITH SEASONAL FRUIT

Quince, Spiced Walnuts

8

### OLIVE OIL CAKE

Sea Salt  
Add Olive Oil Ice Cream

9

3

### BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

### CHURROS

Chocolate

8

### TORTA DE SANTIAGO

Almonds

9.5

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

		3oz	bottle	
	<b>East India Solera</b> , Lustau, 750mL		Oloroso Dulce	8.5 68
	<b>Nectar</b> , Gonzalez Byass, 375mL		Pedro Ximénez	9 36
	<b>Solera 1927</b> , Alvear, 375mL		Pedro Ximénez	14 56
	<b>Añada</b> , Alvear, 2011, 375mL		Pedro Ximénez	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

**GRENA CHE (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

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

**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  
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  
Allagash, Tripel - ME 11  
The Duck-Rabbit, Milk Stout - NC 7.5  
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