

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

MUSHROOM CROQUETAS

Mojo Verde

ARTICHOKES

Mojo Verde

BROCCOLINI

Garlic, Chili Flakes, Lemon

ASPARAGUS

Mustard Vinaigrette

WHIPPED SHEEP'S CHEESE

Truffle Honey

PIQUILLO HUMMUS

Oregano, Lavash

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Radish, Piquillos

TUNA CRUDO

Pea Purée, Serrano

CRABCAKES

Chipotle Aioli

SEARED SALMON

Fingerlings, Pimentón

MUSSELS AL DIABLO

Lobster Broth, Tomatoes

PULPO A LA PLANCHA

Favas, Chickpeas

OCTOPUS ARANCINI

Mojo Verde, Manchego

SWORDFISH A LA PLANCHA

Salsa Verde, Quinoa Salad

HOUSE-MADE PAPPARDELLE

Rabbit, 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

Valdeón Mousse

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

7

CREPAS WITH SEASONAL FRUIT

Strawberries, Pistachios

OLIVE OIL CAKE

Sea Salt

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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

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
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