

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

<b>JAMÓN SERRANO</b> Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	<b>FUET</b> California, US Pork Sausage. Rich, Garlic, Black	<b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	<b>JAMÓN MANGALICA</b> 16 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
<b>SALCHICHÓN DE VIC</b> Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	<b>CHORIZO PICANTE</b> La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	<b>DRUNKEN GOAT</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	<b>QUESO DE TRUFA</b> 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
<b>BASQUE SALAMI</b> Illinois, US Berkshire Pork, Peppery, Fruity	<b>VALDEÓN</b> Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<b>MAHÓN</b> Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	<b>WAGYU CECINA</b> 14 Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey
<b>SOBRASADA</b> California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	<b>CABRA ROMERO</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	<b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<b>LOMO IBÉRICO DE BELLOTA</b> 16 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
<b>SORIA CHORIZO</b> California, US Pork Sausage. Smoky, Garlic, Pimentón	<b>IDIAZÁBAL</b> País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<b>CAÑA DE CABRA</b> Murcia, Es Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	<b>DUCK PROSCIUTTO</b> 16 New York, US Moultard Dark Breast. Spiced, Tender, Sweet
<b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean			<b>APERITIVO BOARD</b> 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks  <i>Patatas Bravas, Jamón Serrano, Idiazábal, Basque Salami, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata</i>

## TAPAS

<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5 Lemon Zest, Cumin, Onions	<b>MARINATED BOQUERONES</b> 7 Green Olives, Piquillo Peppers
<b>EGGPLANT CAPONATA</b> 7.5 Bell Peppers, Balsamic, Basil	<b>PULPO A LA PARRILLA</b> 16.5 Fingerling Potatoes, Olives
<b>MARINATED OLIVES &amp; GIARDINIERA</b> 6.5 Thyme, Lemon Zest	<b>MUSSELS</b> 14.5 Salsa Diablo, Saffron
<b>RAINBOW CARROTS</b> 8.5 Pistachios, Spinach	<b>GAMBAS AL AJILLO</b> 11 Guindilla Peppers, Scallions, Garlic
<b>SPRING ONIONS</b> 9.5 Romesco	<b>SALMON A LA PLANCHA*</b> 15 Yellow Pepper Vinaigrette
<b>CRISPY OYSTER MUSHROOMS</b> 12.5 Mojo Verde Aioli	<b>GRILLED CHICKEN THIGH</b> 10.5 Aji Verde
<b>BROCCOLINI</b> 10.5 Sauce Gribiche, Lemon	<b>FLANK STEAK*</b> 15.5 Chimichurri
<b>ROMAINE</b> 9 Queso De Trufa	<b>BACON-WRAPPED DATES</b> 8.5 Valdeón Mousse
<b>CAULIFLOWER</b> 9.5 Aji Amarillo	<b>TRUFFLE BIKINI</b> 10.5 Serrano, Fresh Mahón, Garlic Aioli
<b>ASPARAGUS</b> 10.5 Pimentón	<b>VENISON TARTARE*</b> 16.5 Quail Egg, Capers, Guindillas
<b>ZUCCHINI</b> 8.5 Bilbaina	<b>PORK BELLY</b> 10.5 Mojo Rojo
<b>CHAMPIÑONES</b> 10.5 Salsa Verde, Red Wine	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7.5 Garlic Aioli
<b>WHIPPED SHEEP'S CHEESE</b> 8.5 Pimentón, Truffle Honey	<b>ALBONDIGAS</b> 9.5 Spiced Meatballs In Jamón-Tomato Sauce
<b>HUMMUS</b> 7.5 Tahini, Lavash	<b>LAMB MERGUEZ</b> 10.5 Fava Hummus
<b>HOUSE MADE FOCACCIA</b> 5 Rosemary, Sea Salt	<b>CHISTORRA &amp; FIGS</b> 11.5 Balsamic
<b>POTATO TORTILLA</b> 7.5 Chive Sour Cream	<b>WAGYU CARPACCIO*</b> 13.5 Truffle Vinaigrette, Arugula
<b>PATATAS BRAVAS</b> 8.5 Salsa Brava, Garlic Aioli	<b>SPICED BEEF EMPANADAS</b> 8.5 Red Pepper Sauce
<b>HAMACHI CRUDO*</b> 14.5 Aji Amarillo	

## SALADS

<b>ENSALADA MIXTA</b> 11 Olives, Onions, Giardiniera, Gem Lettuce	<b>BEETS SALAD</b> 8.5 <i>Earth N Eats</i> Dukkah
<b>ARUGULA SALAD</b> 7.5 Champagne Vinaigrette, Radish, Walnuts	<b>CHICKEN PIMIENTOS</b> 25.5 Potatoes, Lemon, Hot Cherry Peppers
<b>WHOLE ROASTED BRANZINO</b> 29.5 Baby Carrots, Arugula	<b>PAELLA VERDURAS</b> HALF / FULL 19 / 38 Asparagus, Peas, Arugula, Radish, Mixed Maitake Mushrooms, Pickled Onions, Piquillos
<b>PAELLA MARISCOS</b> 29 / 58 Calamari, Mussels, Clams, Shrimp	<b>SQUID FIDEOS</b> 17 / 34 Calamari, Garlic Aioli
<b>PAELLA SALVAJE</b> 28 / 56 Pork Belly, Chorizo Chistorra, Pork Loin, Sausage Gaucho	<b>PARRILLADA BARCELONA*</b> 34.5 / 69 Strip Steak, Chicken, Sausage Gaucho, Pork Loin

## DESSERTS

<b>OLIVE OIL CAKE</b> 10.5 Sea Salt	<b>FLAN CATALÁN</b> 8
<b>BASQUE BURNT CHEESECAKE</b> 10.5 Strawberries	<b>CHOCOLATE CAKE</b> 9.5 Coffee Crème Anglaise, Almond Crumble
<b>TORTA DE SANTIAGO</b> 10.5 Rhubarb	<b>ICE CREAM</b> 5 Vanilla, Pistachio
<b>SORBET</b> 5 Mango	

## EXECUTIVE CHEF JOSE GOMEZ VENTURA SOUS CHEF 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
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	6	12	48
2022	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	7.25	14.5	58
2025	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2022	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

## 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
2025	<b>Christophe Avi</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
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	7	14	56
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
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7	14	56
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7.5	15	60
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	7.25	14.5	58
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.75	11.5	46
2023	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	5.5	11	44
			6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5.5	44
<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

## TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

## 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 out list

# COCKTAILS

## BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

## TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

## PICA PICA

Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

## GIN & JUS

Paco Pepe Andalucian Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

## DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

## ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Dragonfruit & Tangerine Powders

## SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

## BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

## IPANEMA

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

## LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions.

## 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

Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

glass pitcher  
10.5 38

## GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Etesia Vodka,  
Peach Nectar, Grapefruit

glass carafe  
13 52

# BEER

## DRAFT

Port City, Optimal Wit—D.C.

Estrella Galicia, Lager—Spain

DC Brau, The Corruption IPA—D.C.

Right Proper, Raised by Wolves IPA—D.C.

caña doble  
4 8

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT

Peroni, Lager—Italy

Heineken, Light—Holland

Pabst Blue Ribbon (16oz)—IL

Estrella Damm, Daura Gluten-Free Lager—Spain

Estrella Damm, Inedit—Spain

Atlas, Ponzi IPA—D.C.

Atlas, Blood Orange Gose—D.C.

RAR, Nanticoke Nectar IPA—MD

Flying Dog, The Truth Imperial IPA—MD

Allagash, Tripel—MN

Austin Eastciders, Original Dry Cider—TX

ANXO, District Dry Cider—D.C.

Isastegi, Sagardo Natural Cider (750mL)—Spain

7 8.5

7.5 6

8.5 11

8.5 8

8.5 8

8 11

8 8

10 28

