

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
SPECK Alto Adige, IT Spiced-Rubbed Ham. Smoky, Lean
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity
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

SMOKIN’ GOAT Islas Canarias, ES Semi-Soft, Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild
MARINATED MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months In Herbed Citrus Oil
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy
ALISIOS Islas Canarias, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent
TESTILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
DUCK PROSCIUTTO New York, US Moulard Dark Breast, Spiced, Tender, Sweet	14
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep’s Cheese, Aged 4 Months. Black Truffle, Savory, Piquant	8.5
LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	16
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
<i>Jamón Serrano, Salchichón De Vic , Idiazábal, Manchego, Eggplant Caponata, House Marinated Olives, Pickled Guindilla Peppers, Patatas Bravas</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
SNOW PEAS Bilbaina Sauce, Almonds	9.5
BERENJENAS FRITAS Spiced Honey	8
ESCALIVADA Eggplant, Red Peppers, Sherry Vinaigrette	7.5
BROCCOLINI Garlic, Chili Flakes, Lemon	10.5
RAINBOW CARROTS Mojo Verde Canario	9.5
CHAMPIÑONES A LA PLANCHA Mint, Confit Garlic	10.5
GRILLED ASPARAGUS Truffle Vinaigrette	12
CAULIFLOWER Romesco	9.5
SALMOREJO Crispy Manchego	9
HUMMUS Roasted Peppers	7.5
TRUFFLE SHEEP’S CHEESE Pimentón, Truffle Honey	9.5
BURRATA Spring Mix, Hazelnuts, Truffle Dressing	13
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
POTATO TORTILLA Chive Sour Cream	7.5
BOQUERONES Green Olives, Piquillo Peppers	7
TUNA TARTAR* Ajo Blanco, Shallots	17

SALPICÓN DE MARISCOS Octopus, Scallops, Gambas, Mussels	13.5
TXIPIRONES EN SU TINTA Calamari, Squid Ink, Rice	15
SALMON A LA PLANCHA* Spring Mix, Olive Oil, Pickled Onions	14.5
GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11
PULPO A LA GALLEGA Potatoes, Sweet Pimentón, Olive Oil	16.5
MUSSELS Sofrito	14.5
STUFFED PIQUILLO PEPPERS Salted Cod, Olive Oil	11
POLLO AL AJILLO Confit Garlic, Green Peas	10
DUCK MAGRET* Fingerling Potatoes, Mojo Picon	16
CANELONES Chicken, Foie, Manzanilla Wine	10.5
CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5
BACON WRAPPED DATES Valdeón Mousse	8
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
PORK BELLY Guindilla, Mint, Pickled Onions	10.5
FLANK STEAK* Chimichurri	15.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
WAGYU BEEF CARPACCIO* Manchego, Capers, Mustard	13.5
BONE MARROW Bacon Mostarda	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
ENSALADILLA RUSA Confit Tuna, Potatoes, Carrots	10
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Spring Mix Salad, Fingerling Potatoes	29.5
PAELLA VERDURAS Asparagus, Peas, Snow Peas, Red Peppers, Green Peppers, Pickled Onions	HALF / FULL 19 / 38
PAELLA MARISCOS Shrimp, Mussels, Squid, Clams	29 / 58
PAELLA SALVAJE Chicken, Pork Belly, Chorizo, Gaucho Sausage, Pickled Onions	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
CREPAS WITH SEASONAL FRUIT Strawberries, Mint, Citrus Cream, Walnuts	8.5
BASQUE BURNT CHEESECAKE Blueberry Compote	10.5
ARROZ CON LECHE Vanilla Bean	7
BASQUE PANTXINETA Pastry Cream, Almonds	8.5

EXECUTIVE CHEF CESAR MAYORGA | SOUS CHEF SANTOS MELENDEZ

*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	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
			7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	Le Naturel , Navarra, Spain	<i>Verdejo</i>	6	12	48
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
			5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Filipe Ferreira , Douro, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11 (L)	62
2021	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2021	Peñalolen , Maipo, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista, ‘Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Amontillado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	10	60

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
Toro Albala , 1988, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
	<i>Pedro Ximénez</i>	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)	13.5
BIO-CURIOUS Diorama / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	15
ACID TRIP Rezabal / B.R.O.T. / Baga Novo High. Acid. Wines.	16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.	14.5

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Citadelle Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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GIN TONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Citadelle Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Citadelle Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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, Blue Ridge Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Port City, Optimal Wit—D.C.	4	8
DC Brau, Public Pale Ale—D.C.	4.25	7.5
Flying Dog, Bloodline IPA—MD	4.25	8.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany	7
Peroni, Lager—Italy	8.5
Heineken, Light—Holland	7.5
Pabst Blue Ribbon (16oz.)—IL	6.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Atlas, Ponzi IPA—D.C.	8
Founders, All Day IPA—MI	7
Atlas, Blood Orange Gose—D.C.	8
Flying Dog, The Truth Imperial IPA—MD	8.5
Austin Eastciders, Original Dry Cider—TX	8
Isastegi, Sagardo Natural Cider (750mL)—Spain	28