

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

CHORIZO PICANTE

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

'NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

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

AGED MAHÓN

Islas Baleares, ES
Hard Cow's Milk, Aged 1 Year, Olive Oil Rubbed, Salty, Sharp

MAHÓN

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

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

DÉLICE DE BOURGOGNE

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

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

JAMÓN IBÉRICO

Castilla Y León, ES
Aged 36-42 Months, Acorn Marbled, Tender, Nutty

PIPE DREAMS BOUCHE ASH

Pennsylvania, US
Semi-Soft, Goat's Milk, Aged 7-10 Days, Vegetable Ash

DUCK PROSCIUTTO

New York, US
Moultard Dark Breast. Spiced, Tender, Sweet

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers, Jamón Serrano, House Pork Terrine, Manchego, Idiazábal

TAPAS

HOUSE MADE SOURDOUGH FOCACCIA

Olive Oil, Sea Salt

5

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

CARROTS A LA PLANCHA

Sherry Vinegar, Herbed Sour Cream

9

CAULIFLOWER

Charred Scallion, Tahini

9.5

BROCCOLINI

Garlic, Chili Flakes, Lemon

10.5

GRILLED LETTUCE

Roasted Shallot Vinaigrette, Saba

7.5

MARINATED BEETS

Earth N Eats Farm
Thyme, Spring Garlic Labneh

9.5

GRILLED ASPARAGUS

Honey-Thyme Vinaigrette

11

MUSHROOM CROQUETTES

Mojo Verde

9.5

CHAMPIÑONES A LA PLANCHA

Salsa Verde

10.5

MOREL CONSERVA MONTADITO

Fava Bean Purée, Purple Ninja Radish

13.5

SPRING ONIONS

Romesco

9

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

SPRING PEA HUMMUS

Sumac, Lavash

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

BOQUERONES

Piquillos, Extra Virgin Olive Oil

6

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

SCALLOP CRUDO*

Fresno, Lemon, Basil

15.5

SALMON A LA PLANCHA

Ajo Blanco, Green Grapes

16

GRILLED SWORDFISH

Tonnato, Caper, Pickled Onions

15

MUSSELS AL DIABLO

Lobster Broth

14.5

GRILLED CHICKEN THIGH

Tahini, Chimichurri

10.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

CRISPY PORK PINTXO

Horst Meats Farm
Focaccia, Sherry Aioli, Pickled Pepper

9.5

GRILLED PORK BELLY

Horst Meats Farm
Aji Amarillo

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

WAGYU CARPACCIO*

Mustard Aioli, Arugula

13

FLANK STEAK*

Red Chimichurri

15.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

SPRING GREENS

Earth n Eats
Sugar Snap Peas, Champagne Vinaigrette, Goat Cheese

10.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Potatoes, Carrots, Lemon

29.5

HALF / FULL

PAELLA VERDURAS

Carrots, Cauliflower, Asparagus, Piquillos, Spring Onions, Mojo Verde

19 / 38

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

29 / 58

PAELLA SALVAJE

Chicken, Pork Belly, Gaucho, Chickpeas, 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

BURNT BASQUE CHEESECAKE

Strawberry Campari Preserves

10.5

CHURROS

Chocolate

9

SORBET

Mango

5

ICE CREAM

Vanilla, Pistachio

5

EXECUTIVE CHEF BEN SCHRAMM | SOUS 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

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	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>	6.5	13	52
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2025	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
2025	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

NV	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	53
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2025	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10	80
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	20	160
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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 / Sotobosc / 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 our list.

COCKTAILS

TEA TIME

(No ABV)
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

8

BEEES & BAYS

(No ABV)
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

7

PICA PICA

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

12.5

GIN & JUS

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

11

DOS PENÍNSULAS

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

13

ALEBRIJES

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

13.5

SIDE HUSTLE

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

13

BOURBON SPICE RACK

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

13

IPANEMA

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

13

LAIRD'S WAY

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

14.5

GINTONICS

Inspired by three of Spain's most iconic regions.

15

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

São João Brut Rosé, Lillet Rosé, Etesia Vodka, Peach Nectar, Grapefruit

glass carafe
13 52

BEER

DRAFT

Estrella Galicia, Lager—Spain	caña	doble	4.25	8.5
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
Peroni, Lager—Italy		8.5
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
Estrella Damm, Inedit—Spain		11
Atlas, Ponzi IPA—D.C.		8.5
Allagash, Tripel—MN		11
RAR, Nanticoke Nectar IPA—MD		8.5
Lagunitas, Maximus IPA—CA		8.5
Flying Dog, The Truth Imperial IPA—MD		8
ANXO, District Dry Cider—D.C.		10
Austin Eastciders, Original Dry Cider—TX		8
Isastegi, Sagardo Natural Cider (750mL)—Spain		28

