

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

CHAMPIÑONES A LA PLANCHA

Salsa Verde

11

PULPO A LA PLANCHA

Favas, Chickpeas

15.5

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

OCTOPUS ARANCINI

Mojo Verde, Manchego

9

MIXED GREENS

Manchego, Radish

8

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

MAHI MAHI A LA PLANCHA

Salsa Verde, Quinoa Salad

14.5

BABY BEETS

Sheep's Cheese, Oregano

8.5

SWISS CHARD

Golden Raisins

8

HOUSE-MADE PAPPARDELLE

Rabbit, Fava Beans, Asparagus

15.5

LARGE PLATES

SPICED CAULIFLOWER

Romesco

8.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

MUSHROOM CROQUETAS

Mojo Verde

9

GRILLED CHICKEN THIGH

Yellow Pepper Vinaigrette

9.5

WHOLE ROASTED BRANZINO

Mixed Greens, Lemon

26

ARTICHOKES

Mojo Verde

11.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

PAELLA VERDURAS

English Peas, Chickpeas, Favas, Carrots, Aioli

half / full / double

18 / 36 / 64

BROCCOLINI

Garlic, Chili Flakes, Lemon

9

GRILLED PORK BELLY

Aji Amarillo

10.5

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

28 / 56 / 98

ASPARAGUS

Mustard Vinaigrette

11

BACON-WRAPPED DATES

Valdeón Mousse

8

PAELLA SALVAJE

Chorizo, Gaucho Sausage, Pork Belly, Chickpeas

28 / 56 / 98

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SQUID INK FIDEOS

Calamari, Pickled Red Onions, Salsa Verde

15.5 / 31 / 62

PIQUILLO HUMMUS

Oregano, Lavash

8.5

GRILLED PORK PINTXOS

Aji Verde

9.5

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

POTATO TORTILLA

Chive Sour Cream

7

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

DESSERTS

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

HANGER STEAK

Truffle Vinaigrette, Socca

14.5

FLAN CATALÁN

7

BOQUERONES

Radish, Piquillos

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

CREPAS WITH SEASONAL FRUIT

Strawberries, Pistachios

8

TUNA CRUDO

Pea Purée, Serrano

15.5

LAMB MERGUEZ

Cucumbers, Tzatziki

11

OLIVE OIL CAKE

Sea Salt

9

CRABCAKES

Chipotle Aioli

15

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

SEARED SALMON

Fingerlings, Pimentón

13

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

CHURROS

Chocolate

8

MUSSELS AL DIABLO

Lobster Broth, Tomatoes

13

TORTA DE SANTIAGO

Almonds, Strawberry/Rhubarb

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 | 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 |
| 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 | Iniceri, 'Abisso' , Sicily, Italy | <i>Catarratto</i> | 5.5 | 11 | 44 |
| 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, Graciano</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

BEEES & 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