

# 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

California, US  
Pork Sausage. Rich, Garlic, Black

### SALCHICHÓN DE VIC

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

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### CHORIZO PICANTE

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

### VALDEÓN

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

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

### 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

### MAHÓN

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

### DÉLICE DE BOURGOGNE

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

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

### 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

### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

### 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

*Patatas Bravas, Jamón Serrano, Idiazábal, Basque Salami, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata*

## TAPAS

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### HAMACHI CRUDO\*

Aji Amarillo

14.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

### MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

### PULPO A LA PARRILLA

Fingerling Potatoes, Olives

16.5

### OKRA

Cherry Tomatoes, Mustard Vinaigrette

8.5

### MUSSELS

Salsa Diablo, Saffron

14.5

### CAULIFLOWER

Aji Amarillo

9.5

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

### RAINBOW CARROTS

Pistachios, Spinach

8.5

### SALMON A LA PLANCHA\*

Yellow Pepper Vinaigrette

15

### BROCCOLINI

Sauce Gribiche, Lemon

10.5

### GRILLED CHICKEN THIGH

Aji Verde

10.5

### ZUCCHINI

Bilbaina

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### BERENGENA FRITA

Tartare Sauce

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### ASPARAGUS

Pimentón

10.5

### PORK BELLY

Mojo Rojo

10.5

### CORN CAZUELA

Ricotta, Radish

7.5

### CHISTORRA & FIGS

Balsamic

11.5

### CHAMPIÑONES

Salsa Verde

10.5

### TRUFFLE BIKINI

Serrano, Fresh Mahón, Garlic Aioli

10.5

### WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

8.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### HUMMUS

Tahini, Lavash

7.5

### LAMB MERGUEZ

Cannellini Beans

10.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

### FLANK STEAK\*

Chimichurri

15.5

### POTATO TORTILLA

Chive Sour Cream

7.5

### WAGYU CARPACCIO\*

Capers, Arugula, Manchego

13.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

### ARUGULA SALAD

Champagne Vinaigrette, Walnuts

7.5

### HEIRLOOM TOMATO SALAD

Idiazábal, Basil Oil

9.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

### WHOLE ROASTED BRANZINO

Baby Carrots, Mix Green Salad

29.5

### PAELLA VERDURAS

Corn, Peas, Cherry Tomatoes, Mixed Mushrooms, Pickled Onions, Piquillos

HALF / FULL

19 / 38

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

29 / 58

### SQUID FIDEOS

Calamari, Garlic Aioli

17 / 34

### PAELLA SALVAJE

Pork Belly, Chorizo Chistorra, Pork Loin, Sausage Morcilla

28 / 56

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Sausage Gaucho, Pork Loin

34.5 / 69

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

10.5

### FLAN CATALÁN

8

### BASQUE BURNT CHEESECAKE

Strawberries

10.5

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

### TORTA DE SANTIAGO

Blueberry Compota

10.5

### ICE CREAM

Vanilla, Pistachio

5

### SORBET

Mango

5

## 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 |
| 2025 | <b>Ostatu</b> , Rioja, Spain                       | <i>Viura, Malvasia</i>             | 6.5  | 13   | 52     |
| 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     |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain    | <i>Xarel-lo, Riesling</i>          | 6.25 | 12.5 | 50     |
| 2023 | <b>Aylin</b> , San Antonio, Chile                  | <i>Macabeo</i>                     | 7    | 14   | 56     |
| 2022 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal        | <i>Pedro Ximénez</i>               | 6    | 12   | 48     |
| 2024 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2024 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |
| 2023 | <b>Iniceri, Abisso</b> , Sicily, Italy             | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2023 | <b>Leitz, Feinherb</b> , Rheingau, Germany         | <i>Catarratto</i>                  | 6    | 12   | 48     |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany   | <i>Riesling</i>                    | 6.5  | 13   | 52     |
|      |  | <i>Riesling</i>                    | 6.5  | 13   | 52     |

## ROSÉ & SKIN CONTACT

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

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) 8  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 9  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**PASSENGER PRINCESS** 13.5  
Prairie Organic Vodka, Strawberry Infused Cappelletti,  
Lemon, Sparkling Water, Love Potion Bitters

**GIN & JUS** 12  
Paco Pepe Andalucian Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Peninsula Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 14  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Dragonfruit & Tangerine Powders

**SIDE HUSTLE** 12.5  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13  
Henry McKenna Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**IPANEMA** 13  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**MR. ROGERS** 14  
Fig-Infused Redemption Rye, El Bandarra Vermouth,  
Los Arcos Amontillado, Lemon

# 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**  
Tierra Limpia Brut Rosé, Lillet Rosé, Etesia Vodka,  
Peach Nectar, Grapefruit  
glass carafe  
13 52

# BEER

## 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 |
| Estrella Damm, Inedit—Spain                      | 11  |
| Atlas, Ponzi IPA—D.C.                            | 8.5 |
| Atlas, Blood Orange Gose—D.C.                    | 8   |
| RAR, Nanticoke Nectar IPA—MD                     | 8.5 |
| Lagunitas, Maximus IPA—CA                        | 8.5 |
| Flying Dog, The Truth Imperial IPA—MD            | 8   |
| Allagash, Tripel—MN                              | 11  |
| Austin Eastciders, Original Dry Cider—TX         | 8   |
| ANXO, District Dry Cider—D.C.                    | 10  |
| Isastegi, Sagardo Natural Cider (750mL)—Spain    | 28  |

