

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

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, Salchichón De Vic, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata

TAPAS

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

OKRA

Cherry Tomatoes, Mustard Vinaigrette

CAULIFLOWER

Ajo Blanco, Pickled Onions

BROCCOLINI

Sauce Gribiche, Lemon

ZUCCHINI

Bilbaina

ASPARAGUS

Pimentón

RAINBOW CARROTS

Pistachios, Spinach

CORN CAZUELA

Ricotta, Radish

CHAMPIÑONES

Salsa Verde

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

HUMMUS

Tahini, Lavash

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

HAMACHI CRUDO*

Aji Amarillo

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

MUSSELS

Salsa Diablo, Saffron

PULPO A LA PARRILLA

Soubise, Potatoes

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

SALMON A LA PLANCHA*

Yellow Pepper Vinaigrette

GRILLED CHICKEN THIGH

Aji Verde

BACON-WRAPPED DATES

Valdeón Mousse

LAMB MERGUEZ

Cannellini Beans

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

PORK BELLY

Mojo Rojo

CHISTORRA & FIGS

Balsamic

TRUFFLE BIKINI

Serrano, Fresh Mahón, Garlic Aioli

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

FLANK STEAK*

Chimichurri

WAGYU CARPACCIO*

Capers, Arugula, Manchego

SPICED BEEF EMPANADAS

Red Pepper Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

WATERMELON SALAD

Honey, Aleppo Pepper, Feta Cheese

ARUGULA SALAD

Champagne Vinaigrette, Walnuts

HEIRLOOM TOMATO SALAD

Idiazábal, Basil Oil

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Baby Carrots, Mix Green Salad

PAELLA VERDURAS

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

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

SQUID FIDEOS

Calamari, Garlic Aioli

PAELLA SALVAJE

Pork Belly, Chorizo Chistorra, Pork Loin, Sausage Morcilla

PARRILLADA BARCELONA*

Strip Steak, Chicken, Sausage Gaucho, Pork Loin

DESSERTS

OLIVE OIL CAKE

Sea Salt

FLAN CATALÁN

Strawberries

BASQUE BURNT CHEESECAKE

Strawberries

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

TORTA DE SANTIAGO

Blueberry Compota

ICE CREAM

Vanilla, Pistachio

SORBET

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	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	6.5	13	52
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	7.25	14.5	58
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</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>	6	12	48
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5.5	11	44

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
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	4.75	9.5 (L)	53
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	6.25	12.5	50
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.5	11 (L)	62
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2023	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
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5.5	44
Almacenista, 'Gonzalez Obregon' , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	11	66
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
		10	60

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , 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)	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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	10.5	38
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Etesia Vodka, Peach Nectar, Grapefruit	13	52

BEER

DRAFT	caña	doble
Estrella Galicia, Lager—Spain	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
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

