

# 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

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### CARROTS A LA PLANCHA

Sherry Vinegar, Herbed Sour Cream

### CAULIFLOWER

Charred Scallion, Tahini

### BROCCOLINI

Garlic, Chili Flakes, Lemon

### GRILLED LETTUCE

Roasted Shallot Vinaigrette, Saba

### MARINATED BEETS

*Earth N Eats Farm*  
Thyme, Spring Garlic Labneh

### GRILLED ASPARAGUS

Honey-Thyme Vinaigrette

### MUSHROOM CROQUETTES

Mojo Verde

### CHAMPIÑONES A LA PLANCHA

Salsa Verde

### ROASTED CORN

Cilantro, Red Onions, Lime

### HOUSE MADE SOURDOUGH FOCACCIA

Olive Oil, Sea Salt

### WHIPPED SHEEP'S CHEESE

Truffle Honey

### SPRING PEA HUMMUS

Sumac, Lavash

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Piquillos, Extra Virgin Olive Oil

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### SCALLOP CRUDO\*

Fresno, Lemon, Basil

### SALMON A LA PLANCHA

Ajo Blanco, Green Grapes

### GRILLED SWORDFISH

Tonnato, Caper, Pickled Onions

### MUSSELS AL DIABLO

Lobster Broth

### GRILLED CHICKEN THIGH

Tahini, Chimichurri

### BACON-WRAPPED DATES

Valdeón Mousse

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### CRISPY PIG HEAD

*Horst Meats Farm*  
Focaccia, Aioli, Confit Cherry Tomato

### GRILLED PORK BELLY

*Horst Meats Farm*  
Aji Amarillo

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### WAGYU CARPACCIO\*

Mustard Aioli, Arugula

### FLANK STEAK\*

Red Chimichurri

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### BUTTERHEAD LETTUCE

*Earth N Eats*  
Tomatoes, Beans, Anchovy Vinaigrette

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Potatoes, Carrots, Lemon

### HALF / FULL

### PAELLA VERDURAS

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

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

### PAELLA SALVAJE

Chicken, Pork Belly, Gaucho, Chickpeas, Pickled Onions

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

8

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### BURNT BASQUE CHEESECAKE

Campari Blueberries

### CHURROS

Chocolate

### ICE CREAM

Vanilla, Pistachio

### SORBET

Mango

## 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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11	44
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	6.5	13	52
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	7.25	14.5	58
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5	10	40
2025	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2025	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14	56
2022	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	48
2025	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2025	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6	12	48
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Riesling	6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	Fino	5.5	44
<b>La Cigarrera</b> , 1L	Manzanilla	8	82
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	12	48
<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 750mL	Amontillado	11	66
<b>Península</b> , Lustau, 750mL	Palo Cortado	8.5	68
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	12	48
<b>Marques de Poley</b> , Toro Albala, 375mL	Oloroso	10	60

## SWEET

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

## BEES & BAYS (No ABV)

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

## TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

## PASSENGER PRINCESS

Prairie Organic Vodka, Strawberry Infused Cappelletti,  
Lemon, Sparkling Water, Love Potion Bitters

## GIN & JUS

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

## DOS PENÍNSULAS

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

## ALEBRIJES

Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Dragonfruit & Tangerine Powders

## SIDE HUSTLE

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

## BOURBON SPICE RACK

Henry McKenna Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

## IPANEMA

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

## MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth,  
Los Arcos Amontillado, Lemon

# GINTONICS

Inspired by three of Spain's most iconic regions.

## CATALAN

Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

## VALENCIAN

Paco Pepe Andalucían 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

## DRAFT

Estrella Galicia, Lager—Spain

Port City, Optimal Wit—D.C.

DC Brau, The Corruption IPA—D.C.

Right Proper, Raised by Wolves IPA—D.C.

caña doble  
4.25 8.5  
4 8  
4.25 8.5  
4.25 8.5

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT

Peroni, Lager—Italy

Heineken, Light—Holland

Pabst Blue Ribbon (16oz)—IL

Estrella Damm, Daura Gluten-Free Lager—Spain

Atlas, Blood Orange Gose—D.C.

Bell's, Oberon Eclipse Citrus Wheat—MI

Estrella Damm, Inedit—Spain

Atlas, Ponzi IPA—D.C.

RAR, Nanticoke Nectar IPA—MD

Lagunitas, Maximus IPA—CA

Flying Dog, The Truth Imperial IPA—MD

Allagash, Tripel—MN

Austin Eastciders, Original Dry Cider—TX

ANXO, District Dry Cider—D.C.

Isastegi, Sagardo Natural Cider (750mL)—Spain

7  
8.5  
7.5  
6  
8.5  
8  
7.5  
11  
8.5  
8.5  
8  
11  
8  
10  
28

