

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

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

MOREL CONSERVA MONTADITO

Fava Bean Purée, Purple Ninja Radish

SPRING ONIONS

Romesco

WHIPPED SHEEP'S CHEESE

Truffle Honey

SPRING PEA HUMMUS

Sumac, Lavash

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

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

GRILLED PORK BELLY

Horst Meats Farm
Aji Amarillo

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CRISPY PORK PINTXO

Horst Meats Farm
Focaccia, Sherry Aioli, Pickled Pepper

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

SPRING GREENS

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

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

Strawberry Campari Preserves

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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

GIN & JUS

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

DOS PENÍNSULAS

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

ALEBRIJES

Banhez 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 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

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

8.5

8

11

8

10

28

