

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	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	JAMÓN MANGALICA 16 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	DUCK PROSCIUTTO 14 New York, US Moulard Dark Breast, Spiced, Tender, Sweet
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months Red Wine Soaked	LOMO IBÉRICO DE BELLOTA 16 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	ALISIOS Islas Canarias, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months In Herbed Citrus Oil	APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SPECK Alto Adige, IT Spiced-Rubbed Ham. Smoky, Lean	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<i>Jamón Serrano, Salchichón De Vic, Idiazábal, Manchego, Eggplant Caponata, House Marinated Olives, Pickled Guindilla Peppers, Patatas Bravas</i>
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	SALPICÓN DE MARISCOS Octopus, Scallops, Gambas, Mussels	13.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	SALMON A LA PLANCHA* Arugula, Olive Oil, Pickled Onions	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	TXIPIRONES EN SU TINTA Calamari, Squid Ink, Rice	15
ESCALIVADA Eggplant, Red Peppers, Sherry Vinaigrette	7.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11
RAINBOW CARROTS Mojo Verde Canario	9.5	MUSSELS Sofrito	14.5
CHAMPIÑONES A LA PLANCHA Mint, Confit Garlic	10.5	PULPO A LA GALLEGA Potatoes, Sweet Pimentón, Olive Oil	16.5
SNOW PEAS** Bilbaina Sauce, Almonds	9.5	STUFFED PIQUILLO PEPPERS Salted Cod, Olive Oil	11
BROCCOLINI Garlic, Red Pepper Flakes, Lemon	10.5	POLLO FRITO** Roasted Tomato Sauce, Almonds, Pickled Onions	10
GRILLED ASPARAGUS Truffle Vinaigrette	12	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5
CRISPY OYSTER MUSHROOMS Mojo Verde Aioli	12.5	BACON WRAPPED DATES Valdeón Mousse	8
GAZPACHO ANDALUZ Cucumbers, Olive Oil	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
CAULIFLOWER** Romesco	9.5	FILET MIGNON* Crispy Onions, Demi-Glaze	18.5
ARTICHOKES HUMMUS Pepitas, Olive Oil	8.5	FLANK STEAK* Chimichurri	15.5
TRUFFLE SHEEP'S CHEESE Pimentón, Truffle Honey	9.5	DUCK MAGRET* Fingerling Potatoes, Mojo Picon	16
BURRATA** Watermelon, Hazelnuts	11.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
POTATO TORTILLA Chive Sour Cream	7.5	PORK BELLY Guindillas, Mint, Pickled Onions	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
BOQUERONES Green Olives, Piquillo Peppers	7	WAGYU BEEF CARPACCIO* Manchego, Capers, Mustard	13.5
TUNA TARTAR* Ajo Blanco, Shallots	17	BONE MARROW Bacon Mostarda	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BEET SALAD** Mint Yogurt, Lemon, Walnuts	8.5
ENSALADILLA RUSA Confit Tuna, Potatoes, Carrots	10
MELON SALAD Sheep Cheese, Serrano	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Arugula Salad, Fingerling Potatoes	29.5
PAELLA VERDURAS Asparagus, Snow Peas, Red Peppers, Yellow Squash, Pickled Onions	HALF / FULL 19 / 38
PAELLA MARISCOS Shrimp, Mussels, Squid, Clams	29 / 58
PAELLA SALVAJE Chicken, Pork Belly, Chorizo, Gaucho Sausage, Pickled Onions	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
BASQUE BURNT CHEESECAKE Blueberry Compote	10.5
CREPAS WITH SEASONAL FRUIT** Strawberries, Mint, Citrus Cream, Walnuts	8.5
ARROZ CON LECHE Vanilla Bean	7
BASQUE PANTXINETA** Pastry Cream, Almonds	8.5

EXECUTIVE CHEF CESAR MAYORGA | SOUS CHEF SANTOS MELENDEZ

*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.
Items marked with ** are related to tree nuts. 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	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
			7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2023	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
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5	10	40
2024	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	6	12	48
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
		<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Pinot Noir</i>	5	10	40
2024	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Cabernet Sauvignon</i>	6	12	48
		<i>Malvar, Airén</i>	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
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Monastrell</i>	4.75	9.5	38
2022	Filipe Ferreira , Douro, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2021	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2021	Peñalolen , Maipo, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	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
La Cigarrera , 375mL	<i>Fino</i>	5.5	44
Almacenista, ‘Gonzalez Obregon' , Lustau, 500mL	<i>Manzanilla</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Amontillado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	10	60

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Oloroso Dulce</i>	8.5	68
Toro Albala , 1988, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
	<i>Pedro Ximénez</i>	16	64

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5	
BIO-CURIOUS Diorama / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	15	
ACID TRIP Rezabal / B.R.O.T. / Baga Novo High. Acid. Wines.	16	
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.	14.5	

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7	
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8	
PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5	
GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11	
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13	
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5	
SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13	
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5	
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13	
GINTONICS Inspired by three of Spain’s most iconic regions.	15	
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 Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint		
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, Blue Ridge Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52
BEER		
DRAFT	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Port City, Optimal Wit—D.C.	4	8
DC Brau, Public Pale Ale—D.C.	4.25	7.5
Aslin, Orange Starfish, Hazy IPA—VA	4.25	8.5
BOTTLES & CANS		
Clausthaler, Non-Alcoholic—Germany		7
Heineken, Light—Holland		7.5
Pabst Blue Ribbon (16oz.)—IL		6.5
Estrella Damm, Daura Gluten-Free Lager—Spain		8.5
Peroni, Lager—Italy		8.5
Atlas, Ponzi IPA—D.C.		8
Founders, All Day IPA—MI		7
Atlas, Blood Orange Gose—D.C.		8
Flying Dog, The Truth Imperial IPA—MD		8.5
Austin Eastciders, Original Dry Cider—TX		8
Isastegi, Sagardo Natural Cider (750mL)—Spain		28