

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón

SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
ALISIOS Islas Canarias, ES Semi-Firm, Cow's Goat's Milk, Aged 3 Months. Pimentón, Spice, Brothy.
AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year. EVOO Rubbed. Salty, Sharp
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months Red Wine Soaked

AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months In Herbed Citrus Oil
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy
TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty	17.5
LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	16
DUCK PROSCIUTTO New York, US Moulard Dark Breast, Spiced, Tender, Sweet	14
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
<i>Jamón Serrano, Salchichon De Vic, Idiazábal, Manchego, Eggplant Caponata, House Marinated Olives, Pickled Guindilla Peppers, Patatas Bravas</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5
ROASTED CARROTS Mojo Verde Canario	9.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
ESCALIVADA Onions, Red Peppers, Sherry Vinaigrette	7.5
ROASTED ZUCCHINI Caper Gremolata	8.5
CHAMPIÑONES A LA PLANCHA Mint, Confit Garlic	10.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
BEET SALAD Skordalia	8.5
BROCCOLINI Garlic, Chili Flakes, Lemon	10.5
GRILLED CALÇOTS Romesco	9.5
GREEN BEANS Jamón Serrano, Garlic	8.5
GAZPACHO ANDALUZ Cucumbers, Olive Oil	7.5
CRISPY OKRA Dijon Mustard, Sweet Pimenton	8.5
ROASTED CAULIFLOWER Tahini, Shallots	9.5
BURRATA Grilled Peach, Olive Oil, Almonds	12.5
BLACK GARLIC HUMMUS Pickled Piquillo Peppers	8.5
TRUFFLE SHEEP'S CHEESE Pimentón, Truffle Honey	9.5
POTATO TORTILLA Chive Sour Cream	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5

MARINATED BOQUERONES Green Olives, Piquillo Peppers	7
SALPICÓN DE MARISCOS Octopus, Gambas, Mussels	13.5
MUSSELS Sofrito	14.5
TUNA TARTAR* Ajo Blanco, Shallots	17
GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11
PULPO Roasted Tomato Sauce, Almonds, Onions, Celery	16.5
PESCADO FRITO Aji Verde, Pickled Onions	13.5
SALMON A LA PLANCHA* Arugula, Pickled Onions	14.5
GRILLED CHICKEN THIGH Red Pepper, Hazelnuts, Almonds, Sweet Pimenton	10.5
BACON WRAPPED DATES Valdeón Mousse	8
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
PORK RIBS Crispy Potatoes, Sherry Vinegar	13
PORK BELLY Guindilla Pepper Sauce	10.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
FILET MIGNON* Crispy Onions, Demi-Glaze	18.5
TRUFFLED BIKINI Soria Chorizo, Fresh Mahón, Garlic Aioli	10.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
FLANK STEAK* Chimichurri	15.5
WAGYU BEEF CARPACCIO* Manchego, Capers, Mustard	13.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Little Gem	11
HEIRLOOM TOMATO SALAD Mustard Dressing	9.5
CUCUMBER SALAD Piquillo Peppers, Fennel, Mint	8.5
WATERMELON SALAD Red Onion, Mint Dressing	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Arugula Salad, Rainbow Carrots	29.5
PAELLA VERDURAS Zucchini, Yellow Squash, Mushrooms, Piquillo Peppers	HALF / FULL 19 / 38
PAELLA MARISCOS Calamari, Mussels, Clams, Shrimp	29 / 58
PAELLA SALVAJE Chicken, Gaucho Sausage, Pork Belly, Chickpeas, 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 Sheep's Cheese, Blueberries	10.5
CREPAS WITH SEASONAL FRUIT Strawberries	8.5
ARROZ CON LECHE Vanilla Bean	7
BASQUE PANTXINETA Pastry Cream, Almonds	8.5

EXECUTIVE CHEF CESAR MAYORGA
EXECUTIVE SOUS CHEF SANTOS MELENDEZ
SOUS CHEF CRISTOFER RUIZ

*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
2023	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	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
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</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>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 1L	<i>Manzanilla</i>	8	82
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	11	66
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	8.5	68
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5	68
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1988, 750mL	<i>Pedro Ximénez</i>	20	160
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64
Añada , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

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.	18.5
BIO-CURIOUS Diorama / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	15
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	14

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS 360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado, Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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, 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	8.5
Aslin, Orange Starfish, Hazy IPA—VA	4.25	8.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany	7
Heineken, Light—Holland	7.5
Peroni, Lager—Italy	8.5
Pabst Blue Ribbon (16oz.)—IL	6.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Atlas, Blood Orange Gose—D.C.	8
Founders, All Day IPA—MI	7
Atlas, Ponzi IPA—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