

# 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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### 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

### DUCK PROSCIUTTO

New York, US  
Moultard Dark Breast. Spiced, Tender, Sweet

### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Idiazábal, Basque Salami, Manchego, Marinated Olives, Guindilla Peppers, Caponata*

## TAPAS

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### HAMACHI CRUDO\*

Aji Amarillo

14.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

### MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

### MUSSELS

Salsa Diablo, Saffron

14.5

### CAULIFLOWER

Ajo Blanco, Pickled Onions

9.5

### PULPO A LA PARRILLA

Soubise, Potatoes

17.5

### BROCCOLINI

Sauce Gribiche, Lemon

10.5

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

### ZUCCHINI

Bilbaina

8.5

### SALMON A LA PLANCHA\*

Yellow Pepper Vinaigrette

15

### ASPARAGUS

Pimentón

10.5

### GRILLED CHICKEN THIGH

Aji Verde

10.5

### CRISPY OYSTER MUSHROOMS

Tartare Sauce

12.5

### FLANK STEAK\*

Chimichurri

15.5

### RAINBOW CARROTS

Pistachios, Spinach

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### CORN CAZUELA

Ricotta, Radish

7.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### CHAMPIÑONES

Salsa Verde

10.5

### CHISTORRA & FIGS

Balsamic

11.5

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

5

### TRUFFLE BIKINI

Serrano, Fresh Mahón, Garlic Aioli

10.5

### WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

8.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### HUMMUS

Tahini, Lavash

7.5

### LAMB MERGUEZ

Cannellini Beans

10.5

### BURRATA

Honey, Walnuts, Peach

10.5

### WAGYU CARPACCIO\*

Capers, Arugula, Manchego

13.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### POTATO TORTILLA

Chive Sour Cream

7.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

### TOMATO CARPACCIO

Garlic, Chive, Champagne Vinaigrette

9.5

### WATERMELON SALAD

Honey, Aleppo Pepper, Feta Cheese

8.5

### CUCUMBER SALAD

Herb Vinaigrette, Onions, Cherry Tomatoes

8

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

### WHOLE ROASTED BRANZINO

Baby Carrots, Mix Green Salad

29.5

### PAELLA VERDURAS

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

HALF / FULL  
19 / 38

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

29 / 58

### PAELLA SALVAJE

Pork Belly, Chorizo Chistorra, Pork Loin, Chicken

28 / 56

### SQUID FIDEOS

Calamari, Garlic Aioli

17 / 34

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Sausage Gaucho, Pork Loin

34.5 / 69

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

10.5

### FLAN CATALÁN

8

### BASQUE BURNT CHEESECAKE

Blueberries

10.5

### CREPAS

Strawberries, Walnuts

8.5

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

### ICE CREAM

Vanilla, Pistachio

5

### SORBET

Mango

5

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5.5	44
<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	11	66
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	8.5	68
<b>Marques de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>	12	48
		10	60

### SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
<b>Toro Albala</b> , 1999, 750mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , 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-CURIOS

Diorama / Abisso / 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

<b>BEES &amp; BAYS</b> (No ABV)	8
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	

<b>TEA TIME</b> (No ABV)	9
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	

<b>PASSENGER PRINCESS</b>	13.5
Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	

<b>GIN &amp; JUS</b>	12
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	

<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Peninsula Palo Cortado, Lemon, Agave, Nutmeg	

<b>ALEBRIJES</b>	14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	

<b>SIDE HUSTLE</b>	12.5
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	

<b>BOURBON SPICE RACK</b>	13
Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

<b>IPANEMA</b>	13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	

<b>MR. ROGERS</b>	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

<b>WHITE OR RED SANGRIA</b>	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	10.5	38
Dark Rum, Guava Nectar		

<b>GUNS &amp; ROSÉS</b>	glass	carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Etesia Vodka, Peach Nectar, Grapefruit	13	52

## BEER

<b>DRAFT</b>	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
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

