

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	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 Marbled, Tender, Nutty
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	PIPE DREAMS BOUCHE ASH Pennsylvania, US Semi-Soft, Goat's Milk, Aged 7-10 Days, Vegetable Ash
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	DUCK PROSCIUTTO New York, US Moulard Dark Breast. Spiced, Tender, Sweet
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MAHÓN Islas Baleares, ES Hard Cow's Milk, Aged 1 Year, Olive Oil Rubbed, Salty, Sharp	MOODY BLUE Wisconsin, USA Semi-Firm Blue, Cow's Milk, Smoked	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	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. Mushroom, Smooth, Tangy	<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers, Jamón Serrano, House Pork Terrine, Manchego, Idiazábal</i>
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns			

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	POTATO TORTILLA Chive Sour Cream	7.5	BUTTERHEAD LETTUCE <i>Earth N Eats</i> Tomatoes, Beans, Anchovy Vinaigrette	10.5
BLISTERED PEPPERS <i>Earth N Eats</i> Sherry Vinegar, Dill Sour Cream	8.5	BOQUERONES Eggplant Agrodolce, Basil	7		
CAULIFLOWER Charred Scallion, Tahini	9.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11		
GRILLED LETTUCE Roasted Shallot Vinaigrette, Saba	8.5	SCALLOP CRUDO* Fresno, Lemon, Basil	15.5	CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
CHILLED SUMMER SQUASH Mozzarella, Almonds, Calabrian Chili	11	SALMON A LA PLANCHA Ajo Blanco, Green Grapes	16	WHOLE ROASTED BRANZINO Zucchini, Beans, Lemon	29.5
				HALF / FULL	
BROCCOLINI Garlic, Chili Flakes, Lemon	10.5	GRILLED SWORDFISH Piquillo Pepper Sauce, Pimenton Potato Crumble	15.5	PAELLA VERDURAS Leeks, Summer Squash, Tomatoes, Corn, Sherry Vinaigrette	19 / 38
MARINATED WATERMELON <i>Earth N Eats</i> Arugula, Basil, Mint, Pickled Red Onions	8	MUSSELS AL DIABLO Lobster Broth	14.5	PAELLA MARISCOS Calamari, Mussels, Clams, Shrimp	29 / 58
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GRILLED CHICKEN THIGH Tahini, Chimichurri	10.5	PAELLA SALVAJE Chicken, Pork Belly, Gaucho, Chickpeas, Pickled Onions	28 / 56
CHAMPIÑONES A LA PLANCHA Salsa Verde	10.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5	PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69
MUSHROOM CROQUETTES Mojo Verde	9.5	CRISPY PIG HEAD <i>Horst Meats Farm</i> Focaccia, Aioli, Confit Cherry Tomato	9.5		
FARMER BEANS <i>Earth N Eats Farm</i> Chorizo Vinaigrette, Hazelnuts	10.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5	FLAN CATALÁN	8
ROASTED CORN Cilantro, Red Onions, Lime	8	BACON-WRAPPED DATES Blue Cheese Mousse	8.5	BURNT BASQUE CHEESECAKE Campari Blueberries	10.5
HEIRLOOM TOMATO <i>Earth n Eats</i> Capers, Dill, Tonnato	10.5	GRILLED PORK BELLY <i>Horst Meats Farm</i> Calabrian Hot Sauce, Roasted Corn	10.5	CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
HOUSE MADE SOURDOUGH FOCACCIA Olive Oil, Sea Salt	5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5	OLIVE OIL CAKE Sea Salt	10.5
BASIL HUMMUS Tomato, Tahini, Olive Oil	7.5	WAGYU CARPACCIO* Tomato, Basil, Celery Salt	13.5	CHURROS Chocolate	9
WHIPPED SHEEP'S CHEESE Truffle Honey	8.5	FLANK STEAK* Red Chimichurri	16.5	ICE CREAM Vanilla, Pistachio	5
				SORBET Mango	5

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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</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	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
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
2024	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2025	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2024	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
2025	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

NV	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

2020	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	53
2025	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	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
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020	Gota, Bergamota , Dão, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2024	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2023	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 , 1L	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8	82
Almacenista, ‘Gonzalez Obregon’ , Lustau, 750mL	<i>Amontillado</i>	12	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	11	66
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
		10	60

SWEET

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

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
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 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

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé, Etesia Vodka,
Peach Nectar, Grapefruit

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.

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.
Right Proper, Lil Wit—D.C.
Estrella Damm, Inedit—Spain
Atlas, Ponzi IPA—D.C.
Raven Beer, Tell Tale Heart 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