

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 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

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black
Pepper

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky,
Garlicky

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery
Mild, Nutty

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-
Aged 2 Months. Mildly Pungent

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

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

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months.
Cornmeal Coated

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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Mangalica. Marbled, Tender, Nutty

DUCK PROSCIUTTO

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

APERITIVO BOARD

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

TAPAS

CANDY ROASTER SQUASH SOUP 8
Pepitas, Pimentón Oil

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

CHAMPIÑONES A LA PLANCHA 11
Mushrooms, Salsa Verde

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

SPICED CAULIFLOWER 8.5
Herb Aioli

BROCCOLINI 9
Garlic, Chili Flakes, Lemon

BLISTERED SHISHITO PEPPERS 8.5
Lime, Sea Salt

ROASTED BEETS 8.5
Sheep's Cheese, Oregano

ROASTED CARROTS 9.5
Cumin, Garlic

BRUSSELS SPROUTS 9
White Balsamic

MUSHROOM CROQUETAS 9
Herbed Aioli

SUNCHOKES 8.5
Parsley, Yogurt

BURATTA 12
Spaghetti Squash

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

PIQUILLO HUMMUS 9
Oregano, Pita

ROASTED SWEET POTATOES 8
Ricotta, Maple Mustard

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

MUSSELS AL DIABLO 13
Lobster Broth, Spicy Tomatoes

BOQUERONES 8
Pea Shoots, Piquillos

OCTOPUS ARANCINI 9
Mojo Verde, Manchego

SALMON CRUDO* 11.5
Parsley, Capers, Onions, Pepper Croutons

PULPO A LA PLANCHA 15.5
Three-Bean Salad

SWORDFISH A LA PLANCHA 12
Salsa Verde, Quinoa Salad

CRABCAKES 15
Chipotle Aioli

SEARED SEA SCALLOPS 18
Beluga Lentils, Cauliflower

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

GRILLED CHICKEN THIGH 9.5
Harissa Yogurt, Lemon

RABBIT PAPPARDELLE 16.5
Squash, Brussels

GRILLED PORK BELLY 10.5
Aji Amarillo

TRUFFLED BIKINI 9
Jamón Serrano, San Simón

BACON-WRAPPED DATES 8
Valdeón Mousse

ROASTED WILD BOAR RIBS 18.5
Coleslaw, Pimentón Glaze

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

GRILLED PORK PINTXOS 9.5
Aji Verde

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

HANGER STEAK 18.5
Truffle Vinaigrette, Socca

BEEF CHEEKS 17.5
Fingerling Potatoes, Gremolata

LAMB MERGUEZ 13.5
Hummus

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

KALE SALAD 8.5
Pears, Walnuts

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 26
Broccolini, Lemon

PAELLA VERDURAS half / full / double
18 / 36 / 64
Squash, Chickpeas, Brussels, Carrots, Aioli

PAELLA MARISCOS 28 / 56 / 98
Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE 28 / 56 / 98
Chorizo, Gaucho Sausage, Pork Belly, Chickpeas

SQUID INK FIDEOS 15.5 / 31 / 62
Calamari, Pickled Red Onions, Salsa Verde

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7

CREPAS WITH SEASONAL FRUIT 8
Quince, Spiced Walnuts

OLIVE OIL CAKE 9
Sea Salt

BURNT BASQUE CHEESECAKE 9
Luxardo Cherries

CHURROS 8
Champurrado

TORTA DE SANTIAGO 9.5
Almonds, Quince

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

CHEF AARON DANIELS | CHEF JOSE GOMEZ

*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

		3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5 38
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13 52
2020	Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13 52

WHITE

		3oz	6oz	bottle
2021	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12 48
2021	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.50 50
2020	Menade , Rueda, Spain	<i>Verdejo</i>	6	12 48
2021	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10 40
NV	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5 38
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14 56
2019	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximenez</i>	5.5	11 44
2019	Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5 50
2021	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10 40
2020	Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5 38
2022	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10 40
2021	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9 36
2019	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5 50
2021	Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11 44
2021	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5 42
2020	L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10 40
2021	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9 36
2021	Christophe Avi, Agenais , France	<i>Cabernet Sauvignon</i>	5.5	11 44
2019	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10 40

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13 52
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12 48
2021	Pedro Gonzalez Mittelbrunn , Castilla y Leon, Spain	<i>Prieto Picudo</i>	4.5	9 36
2020	Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12 48
2021	Glup Glup , Carineña, Spain	<i>Garnacha</i>	4.5	9 36
2020	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L) 48
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13 52
2021	César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5 54
2019	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12 48
2019	Coster dels Olivers , Priorat, Spain	<i>Carinena, Garnacha</i>	7.5	15 60
2022	Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5 38
2022	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9 36
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5 34
2020	Peninsula, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Pinuela</i>	6.5	13 52
2020	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13 52
2021	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5 42
2021	Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.5	9 36
2018	Belinda , Mendoza, Argentina – <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9 36
2020	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5 50
2019	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5 54
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13 52
2020	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14 56
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5 46
2018	Alto de la Ballena, Classico , Maldonado, Uruguay	<i>Tannat, Viognier</i>	4.5	9 36
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14 56

SHERRY

DRY

		3oz	bottle
	Jarana , Lustau, 750mL	<i>Fino</i>	5 40
	Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9 72
	La Cigarrera , 375mL	<i>Manzanilla</i>	8 32
	Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5 40
	Almacenista, 'Gonzalez Obergon' , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11 66
	Carlos VII , Alvear, 375mL	<i>Amontillado</i>	12 48
	Península , Lustau, 750mL	<i>Palo Cortado</i>	8 64
	15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9 36
	Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	8.5 51

SWEET

		3oz	bottle
	East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8.5 68
	Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9 36
	Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	14 56
	Añada , Alvear, 2011, 375mL	<i>Pedro Ximénez</i>	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Pedro González Mittelbrunn / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines



COCKTAILS

BEEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 12
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordes Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉ glass carafe
São João Brut Rosé, Lillet Rosé, 12.5 50
District Made Vodka, Peach Nectar, Lemon,
Grapefruit Bitters

BEER

DRAFT caña doble
Peroni, Lager – Italy 4 8
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
Estrella Damm, Daura Gluten-Free Lager – Spain 8.5
Atlas, Blood Orange Gose – D.C. 8
Bell's, Oberon Eclipse Citrus Wheat – MI 7.5
Old Ox, Golden Ox- VA 8.5
Avery, Island Rascal, Passion Fruit Witbier–CO 8.5
Estrella Damm, Inedit – Spain 11
Atlas, Ponzi IPA – D.C. 8.5
RAR, Nanticoke Nectar IPA – MD 8.5
Flying Dog, The Truth Imperial IPA- MD 8
Troegs, Dreamweaver Wheat -PA 7
Guinness, Pub Draft Stout (14.9oz) – Ireland 9
Allagash, Tripel - ME 11
The Duck-Rabbit, Milk Stout – NC 7.5
Duclaw, Sweet Baby Jesus Porter – MD 7
Old Ox, Black Ox Rye Porter – VA 9

CIDERS
Austin Eastciders, Original Dry Cider – TX 8
Isastegi, Sagardo Natural Cider (750mL) – Spain 28
Moonlight, Them Little Apples Cider – NH 9.5