

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

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

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

FUET
California, US
Pork Sausage. Rich, Garlic, Black

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

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

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

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

IDIAZÁBAL
País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

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

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

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

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

GIVE THE GIFT OF BARCELONA

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

JAMÓN MANGALICA 16
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

CHORIZO IBÉRICO DE BELLOTA 16
Andalucía, ES
Aged 3 Months Sausage, Acorn-Fed Pork. Pimentón

DUCK PROSCIUTTO 14
New York, US
Moulard Dark Breast. Spiced, Tender, Sweet

LEONORA 8.5
Castilla Y León, ES
Semi-Soft, Goat's Milk, Aged For 40 Days. Lush, Lemony

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Patatas Bravas, Jamón Serrano, Fuet, Mahón, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata

TAPAS

HOUSE MADE FOCACCIA 5
Rosemary, Sea Salt

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

SWISS CHARD 8
Golden Raisins

CHARRED BROCCOLINI 10.5
Truffle Vinaigrette

ROASTED CABBAGE 7.5
Harissa, Coriander

BRUSSELS SPROUTS 10.5
Maple, Pimentón

CAULIFLOWER 9
Mojo Verde

PICKLED BEETS 8.5
Crème Fraîche, Almonds

FRIED OYSTER MUSHROOMS 12.5
Mojo Verde Aioli

GRILLED SWEET POTATOES 9
Smoked Pepper Vinaigrette

PIQUILLO HUMMUS 7.5
Oregano, Lavash

WHIPPED SHEEP'S CHEESE 8.5
Pimentón, Truffle Honey

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

HAMACHI CRUDO* 15.5
Jalapeño, Herb Oil

BOQUERONES 6
Piquillo Pepper, Olives

HALF-SHELL SCALLOPS 16.5
Migas

MUSSELS AL DIABLO 14.5
Sofrito

HALIBUT A LA PLANCHA 15.5
Butternut Squash, Castelvetroano Olives

PRAWNS 15
Harissa Vinaigrette

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

PULPO A LA PARRILLA 16.5
Potatoes, Peppers

GRILLED CHICKEN THIGH 10.5
Dill, Lemon

BACON-WRAPPED DATES 8.5
Valdeón Mousse

WAGYU CARPACCIO* 13
Capers, Mustard Vinaigrette

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 11.5
Sherry Vinegar, Garlic

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

FABADA 10.5
Morcilla, Cannelini Beans

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

ROASTED PORK BELLY 10.5
Aji Amarillo

FLANK STEAK 14.5
Chimichurri

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD 8.5
Migas, Manchego

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Carrots, Kale Salad

HALF / FULL
SQUID FIDEOS 15.5 / 31
Calamari, Garlic Aioli

PAELLA VERDURAS 19 / 38
Butternut Squash, Cauliflower, Fennel

PAELLA MARISCOS 29 / 58
Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE 28 / 56
Chicken, Chorizo, Gaucho Sausage, Pork Belly

PARILLADA BARCELONA* 34.5 / 69
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 8.5
Apples, Pecans

BASQUE BURNT CHEESECAKE 10.5
Luxardo Cherries

EXECUTIVE CHEF CHRISTINA BRADSHAW SOUS CHEFS JUAN DE JESUS & HAMSEL KNAUTH

*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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
NV	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6	12	48
2020	Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	5.5	11	44
2024	Aylin , San Antonio, Chile	<i>Pedro Ximénez</i>	5	10	40
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	6	12	48
		<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Pinot Noir</i>	5	10	40
		<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	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Tempranillo</i>	6	12	48
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Prieto Picudo</i>	5	10	40
2022	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2021	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
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2021	Earth First, Clasico , Mendoza, Argentina	<i>Bobal</i>	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Grenache Blend</i>	7	14	56
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	9	72
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8	32
Almacenista, ‘Gonzalez Obregon’ , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Palo Cortado</i>	13	52
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

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

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)				
BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples				
GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Cuvée Paul All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone				
ACID TRIP Asnella / B.R.O.T. / Negre De Folls High. Acid. Wines.				

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf					7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint					8
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48					12
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PICA PICA Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño					12.5
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber					13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg					13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder					13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava					13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters					13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters					14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.					15
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary					
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme					
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint					
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SANGRIA

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

GUNS & ROSÉS	glass	carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Etesia Vodka, Peach Nectar, Grapefruit	13	52

BEER

DRAFT	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
Peroni, Lager—Italy		8.5
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
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
Allagash, Tripel—MN		11
The Duck-Rabbit, Milk Stout—NC		7.5
Duclaw, Sweet Baby Jesus Porter—MD		7
Old Ox, Black Ox Rye Porter—VA		9
Austin Eastciders, Original Dry Cider—TX		8
ANXO, District Dry Cider—D.C.		10
Isastegi, Sagardo Natural Cider (750mL)—Spain		28