

# 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

### BASQUE SALAMI

Chicago, US  
Berkshire Pork, Peppery, Fruity

### 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

### 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

### WAGYU CECINA

Chicago, US  
Cured Beef For 12-16 Weeks, Pressed & Cold Smoked With Hickory Pepper, Smokey

### QUESO DE TRUFA

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

### APERITIVO BOARD

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

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

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### ROASTED PARSNIP

Grapefruit Gremolata

### SWISS CHARD

Golden Raisins

### CHARRED BROCCOLINI

Bagna Càuda

### ROASTED CABBAGE

Harissa, Coriander

### BRUSSELS SPROUTS

Maple, Pimentón

### CAULIFLOWER

Turmeric, Pickled Onions

### FRIED OYSTER MUSHROOMS

Mojo Verde Aioli

### PICKLED BEETS

Crème Fraîche, Almonds

### SMOKED HUMMUS

Tahini, Lavash

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

### WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

### GRILLED SWEET POTATOES

Smoked Pepper Vinaigrette

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### HAMACHI CRUDO\*

Jalapeño, Herb Oil

### BOQUERONES

Piquillo Pepper, Olives

### MUSSELS AL DIABLO

Sofrito

### SEARED SCALLOPS

Saffron Potato Puree, Nduja

### HALIBUT A LA PLANCHA

Fennel, Chickpeas

### PRAWNS

Harissa Vinaigrette

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### PULPO A LA PARRILLA

Confit Fingerlings, Olives

### GRILLED CHICKEN THIGH

Dill, Lemon

### BACON-WRAPPED DATES

Valdeón Mousse

### WAGYU CARPACCIO\*

Capers, Mustard Vinaigrette

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### ROASTED PORK BELLY

Aji Amarillo

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### FLANK STEAK

Chimichurri

### FABADA

Morcilla, Cannellini Beans

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### KALE SALAD

Migas, Manchego

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Carrots, Arugula Salad

### SQUID FIDEOS

Calamari, Garlic Aioli

### PAELLA VERDURAS

Butternut Squash, Cauliflower, Fennel

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Pork Belly

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### CREPAS WITH SEASONAL FRUIT

Apples, Pecans

### BASQUE BURNT CHEESECAKE

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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</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

2022	<b>Neboa</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.5	54
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
NV	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6	12	48
2020	<b>Capítulo 7</b> , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.5	11	44
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Pedro Ximénez</i>	5	10	40
2024	<b>Aylin</b> , San Antonio, Chile	<i>Chardonnay</i>	5	10	40
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Catarratto</i>	6	12	48
		<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2022	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Cabernet Sauvignon</i>	6	12	48
		<i>Malvar, Airén</i>	5.5	11	44

## RED

2018	<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
2022	<b>Pedro González Mittelbrunn</b> , Castilla Y León, Spain	<i>Prieto Picudo</i>	6	12	48
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	5	10	40
2022	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2021	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2020	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	<b>Filipe Ferreira</b> , Douro, Portugal	<i>Bobal</i>	6	12	48
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	<b>Earth First, Clasico</b> , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Malbec</i>	5	10	40
2021	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>País</i>	5.75	11.5	46
		<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	9	72
<b>Los Arcos</b> , Lustau, 750mL	<i>Manzanilla</i>	8	32
<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	11	66
<b>Península</b> , Lustau, 750mL	<i>Amontillado</i>	13	52
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
<b>Marques de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	10	60

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
<b>Toro Albala</b> , 1988, 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

**APERITIVOS** BarCava / La Cigarrera / 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 / Biografico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Vino De Montaña / Coster Del Olivers  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Licorella

**ACID TRIP** Asnella / B.R.O.T. / Belinda  
High. Acid. Wines.

**UNTOXICATED** Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto  
Non alcoholic wines, all made using the process of dealcoholization

# COCKTAILS

**BEEES & 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

**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

**PICA PICA**  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

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

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

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

**SIDE HUSTLE**  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

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

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

# GINTONICS

Inspired by three of Spain's most iconic regions.

**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**  
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.

## 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.  
Bell's, Oberon Eclipse Citrus Wheat—MI  
Estrella Damm, Inedit—Spain  
Atlas, Ponzi IPA—D.C.  
RAR, Nanticoke Nectar IPA—MD  
Flying Dog, The Truth Imperial IPA—MD  
Allagash, Tripel—MN  
Old Ox, Black Ox Rye Porter—VA  
Austin Eastciders, Original Dry Cider—TX  
ANXO, District Dry Cider—D.C.  
Isastegi, Sagardo Natural Cider (750mL)—Spain

