

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 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.

### NDUJA

Chicago, US  
Spicy, Spreadable Salami

### FUET

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### CHORIZO PICANTE

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

### BASQUE SALAMI

Chicago, US  
Berkshire Pork, Peppery, Fruity

### SOBRASADA

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

### 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

### MAHÓN

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

### 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

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroom, Smooth, Tangy

### AGED MAHÓN

Islas Baleares, ES  
Hard Cow's Milk, Aged 1 Year, EVOO  
Rubbed, Salty, Sharp

### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months.  
Pimentón Rubbed

### JAMÓN MANGALICA

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

### DUCK PROSCIUTTO

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

### WAGYU CECINA

Chicago, US  
Aged 12-16 Weeks, Pressed & Cold Smoked  
Wagyu. 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

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

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### CHAMPIÑONES A LA PLANCHA

Salsa Verde

### SPICED CAULIFLOWER

Pimentón

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

### CARROTS

Harissa Vinaigrette

### BROCCOLINI

Garlic, Chili Flakes, Lemon

### BRUSSELS SPROUTS

Horseradish, Cherry Peppers

### PIQUILLO HUMMUS

Oregano, Lavash

### WHIPPED SHEEP'S CHEESE

Truffle Honey

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### SWEET POTATOES

Mustard Seed

### BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

### TUNA CRUDO\*

Dill, Pomegranate

### SCALLOPS

Rutabaga, Gremolata

### PULPO A LA GALLEGA

Fingerling, Potatoes, Mojo Rojo

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### SWORDFISH A LA PLANCHA

Lentils

### CRABCAKES

Smoked Pepper Aioli

### MUSSELS AL DIABLO

Lobster Broth, Tomatoes

### GRILLED CHICKEN THIGH

Tahini

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### BACON-WRAPPED DATES

Valdeón Mousse

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### FLANK STEAK

Cannellini Bean Salad

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### SHORT RIB

Gremolata, Carrot Purée

### GRILLED PORK BELLY

Aji Amarillo

### STEAK PAILLARD\*

Crispy Potatoes, Red Pepper Vinaigrette

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### LAMB RIBS

Fennel Salad

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### BEETS SALAD

Yogurt, Balsamic Vinegar

### KALE SALAD

Grapes, Almonds

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Ensalada Mixta, Brussels Sprouts, Lemon

### PAELLA VERDURAS

Squash, Chickpeas, Carrots, Brussels Sprouts, Aioli

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken Thigh, Chickpeas

### SQUID INK FIDEOS

Calamari, Pickled Red Onions

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

8

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### CREPAS WITH SEASONAL FRUIT

Pears, Hazelnut-Chocolate

### CHURROS

Chocolate

### TORTA DE SANTIAGO

Apple Compote, Almonds

### BURNT BASQUE CHEESECAKE

Pears

## CHEF JOSE GOMEZ | CHEF AARON DANIELS | 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   | <b>BarCava, Brut</b> , Penedès, Spain                         |
| 2022 | <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              |

## WHITE

|      |   |
|------|---|
| 2023 | <b>Neboa</b> , Rías Baixas, Spain                   |
| 2023 | <b>Rezabal</b> , Getariako Txakolina, Spain         |
| 2023 | <b>Menade</b> , Rueda, Spain                        |
| 2022 | <b>Le Naturel</b> , Navarra, Spain                  |
| 2022 | <b>Pinord, Diorama</b> , Penedès, Spain             |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain     |
| 2023 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain     |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain  |
| 2022 | <b>Asnella</b> , Vinho Verde, Portugal              |
| 2024 | <b>Aylin</b> , San Antonio, Chile                   |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay |
| 2022 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay  |
| 2023 | <b>Iniceri, Abisso</b> , Sicily, Italy              |
| 2023 | <b>Leitz, Feinherb</b> , Rheingau, Germany          |

## ROSÉ & SKIN CONTACT

|      |   |
|------|---|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                       |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       |
| 2023 | <b>Christophe Avi</b> , Agenais, France                       |
| 2022 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain |

## RED

|      |  |
|------|--|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                         |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain              |
| 2020 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain     |
| 2023 | <b>Glup Glup</b> , Cariñena, Spain                             |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                         |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain             |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                              |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                    |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá        |
| 2023 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                     |
| 2021 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain              |
| 2020 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain    |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                 |
| 2022 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain            |
| 2020 | <b>Filipe Ferreira</b> , Douro, Portugal                       |
| 2023 | <b>Belinda</b> , Mendoza, Argentina – Served Chilled           |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                 |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                |
| 2021 | <b>Polkura</b> , Colchagua, Chile                              |
| 2022 | <b>Casas del Bosque</b> , Casablanca, Chile                    |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile             |
| 2018 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                 |
| 2021 | <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-Du-Rhône   |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon |

# SHERRY

## DRY

|  |
|--|
| <b>Jarana</b> , Lustau, 750mL                          |
| <b>La Cigarrera</b> , 375mL                            |
| <b>Los Arcos</b> , Lustau, 750mL                       |
| <b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 750mL |
| <b>Carlos VII</b> , Alvear, 375mL                      |
| <b>Península</b> , Lustau, 750mL                       |
| <b>15 Años</b> , El Maestro Sierra, 375mL              |
| <b>Marques de Poley</b> , Toro Albala, 375mL           |

## SWEET

|  |
|--|
| <b>East India Solera</b> , Lustau, 750mL |
| <b>Nectar</b> , Gonzalez Byass, 375mL    |
| <b>Solera 1927</b> , Alvear, 375mL       |

# 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 / Biográfico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

**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

|                |            |            |               |
|----------------|------------|------------|---------------|
|                | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| Xarel-lo Blend | 5.5        | 11         | 44            |
| Macabeo Blend  | 7          | 14         | 56            |
| Trepat         | 6.5        | 13         | 52            |

|                     |            |            |               |
|---------------------|------------|------------|---------------|
|                     | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| Albariño            | 6.75       | 13.5       | 54            |
| Hondarribi Zuri     | 6.5        | 13         | 52            |
| Verdejo             | 6          | 12         | 48            |
| Garnacha Blanca     | 5          | 10         | 40            |
| Xarel-lo            | 4.75       | 9.5        | 38            |
| Xarel-lo, Riesling  | 6.25       | 12.5       | 50            |
| Macabeo             | 7          | 14         | 56            |
| Pedro Ximénez       | 6          | 12         | 48            |
| Arinto, Loureiro    | 5.5        | 11         | 44            |
| Sauvignon Blanc     | 5.5        | 11         | 44            |
| Chardonnay          | 5          | 10         | 40            |
| Petit Manseng Blend | 6.5        | 13         | 52            |
| Catarratto          | 6          | 12         | 48            |
| Riesling            | 6.5        | 13         | 52            |

|                    |            |            |               |
|--------------------|------------|------------|---------------|
|                    | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| Mencía             | 5.5        | 11         | 44            |
| Pinot Noir         | 5          | 10         | 40            |
| Cabernet Sauvignon | 6          | 12         | 48            |
| Malvar, Airén      | 5.5        | 11         | 44            |

|                        |            |            |               |
|------------------------|------------|------------|---------------|
|                        | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| Tempranillo            | 7          | 14         | 56            |
| Tempranillo            | 6          | 12         | 48            |
| Tempranillo            | 6.5        | 13         | 52            |
| Garnacha               | 4.5        | 9          | 36            |
| Tempranillo            | 4.75       | 9.5        | 53            |
| Mencía                 | 6.5        | 13         | 52            |
| Garnacha, Cariñena     | 6          | 12         | 48            |
| Cariñena, Garnacha     | 7.5        | 15         | 60            |
| Trepat Blend           | 5.5        | 11         | 44            |
| Monastrell             | 5          | 10         | 40            |
| Monastrell             | 4.75       | 9.5        | 38            |
| Garnacha, Piñuela      | 6.5        | 13         | 52            |
| Tempranillo, Graciano  | 7          | 14         | 56            |
| Bobal                  | 6          | 12         | 48            |
| Touriga Blend          | 5.75       | 11.5       | 46            |
| Bonarda, Pedro Ximénez | 5          | 10         | 40            |
| Cabernet Franc, Malbec | 6.5        | 13         | 52            |
| Cabernet Sauvignon     | 6.75       | 13.5       | 54            |
| Syrah                  | 6.5        | 13         | 52            |
| Pinot Noir             | 7          | 14         | 56            |
| País                   | 5.75       | 11.5       | 46            |
| Cabernet Franc Blend   | 5.5        | 11         | 44            |
| Grenache Blend         | 7          | 14         | 56            |
| Cabernet Blend         | 6          | 12         | 48            |

|              |            |               |
|--------------|------------|---------------|
|              | <b>3oz</b> | <b>bottle</b> |
| Fino         | 5.5        | 44            |
| Manzanilla   | 8          | 32            |
| Amontillado  | 6          | 48            |
| Amontillado  | 11         | 66            |
| Amontillado  | 13         | 52            |
| Palo Cortado | 8.5        | 68            |
| Oloroso      | 12         | 48            |
| Oloroso      | 10         | 60            |

|               |            |               |
|---------------|------------|---------------|
|               | <b>3oz</b> | <b>bottle</b> |
| Oloroso Dulce | 8.5        | 68            |
| Pedro Ximénez | 9          | 36            |
| Pedro Ximénez | 16         | 64            |

# COCKTAILS

**BEEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**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

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**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,  
Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**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**  
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

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

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

# BEER

**DRAFT**  
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  
Avery, Island Rascal, Passion Fruit Witbeir—CO 8.5  
Atlas, Blood Orange Gose—D.C. 8  
Bell's, Oberon Eclipse Citrus Wheat—MI 7.5  
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  
Guinness, Stout—Ireland 9  
Austin Eastciders, Original Dry Cider—TX 8  
ANXO, District Dry Cider—D.C. 10  
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

