

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

<b>JAMÓN SERRANO</b> Segovia, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	<b>CHORIZO PICANTE</b> La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	<b>AGED MAHÓN</b> Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	<b>JAMÓN MANGALICA</b> 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
<b>FUET</b> Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	<b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	<b>ALISIOS</b> Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	<b>LOMO IBERICO DE BELLOTA</b> 14 Castilla y León, ES Aged 3 Month Iberico Pork Loin. Mild, Smoky, Pimentón
<b>CHORIZO BLANCO</b> New Jersey, US Slow Aged Pork Sausage, Garlic	<b>TETILLA</b> Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	<b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	<b>QUESO DE TRUFA</b> 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Cheese, Aged 4 Months. Black Truffle, Savory, Piquant
<b>SALCHICHÓN DE VIC</b> Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	<b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<b>IDIAZÁBAL</b> País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<b>DUCK PROSCIUTTO</b> 14 New York, US Moulted Dark Breast, Spiced, Tender, Sweet
<b>SORIA CHORIZO</b> California, US Pimentón Pork Sausage. Smoky, Garlicy	<b>DRUNKEN GOAT</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months Red Wine Soaked	<b>VALDEÓN</b> Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<b>APERITIVO BOARD</b> 26 An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks
<b>SOBRASADA</b> California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	<b>SMOKIN' GOAT</b> Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	<b>MARINATED MAHON</b> Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months In Herbed Citrus Oil	<i>Jamón Serrano, Salchichón De Vic, Idiazábal, Tetilla, Eggplant Caponata, Olives, Patatas Bravas</i>

## TAPAS

<b>HOUSE MARINATED OLIVES</b> 5 Garlic, Citrus, Thyme, Giardiniera	<b>GRILLED OYSTERS</b> 14.5 Crab Meat, Chorizo Migas
<b>EGGPLANT CAPONATA</b> 5.5 Sweet Peppers, Onions, Basil	<b>STUFFED CALAMARI</b> 12.5 Harissa, Scallop Mousseline
<b>CAULIFLOWER</b> 9.5 Romesco	<b>MUSSELS</b> 13 Sofrito
<b>SPINACH AND CHICKPEA CAZUELA</b> 8.5 Cumin, Roasted Onions, Lemon	<b>GAMBAS AL AJILLO</b> 9.5 Guindilla Peppers, Olive Oil, Garlic
<b>BROCCOLINI</b> 9 Garlic, Chili Flakes, Lemon	<b>GRILLED PULPO</b> 15.5 Chickpea Salad, Sobrasada
<b>ARTICHOKES</b> 8.5 Picada	<b>SWORDFISH A LA PLANCHA</b> 14.5 Zucchini, Tomatoes
<b>BABY CARROTS</b> 8 Tahini, Pink Peppercorns	<b>CHICKEN THIGH</b> 10.5 Aji Amarillo
<b>ASPARAGUS</b> 11 Truffle Vinaigrette	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> 9 Balsamic Reduction
<b>CHAMPIÑONES A LA PLANCHA</b> 9.5 Salsa Verde	<b>SPICED BEEF EMPANADAS</b> 8 Red Pepper Sauce
<b>PAN CON TOMATE</b> 6.5 Sea Salt, Olive Oil	<b>PORK BELLY</b> 10.5 Agrodolce
<b>TRUFFLE SHEEP'S CHEESE</b> 9.5 Pimentón, Truffle Honey	<b>TRUFFLED BIKINI</b> 8.5 Jamón Serrano, Fresh Mahon, Garlic Aioli
<b>CAÑA DE CABRA</b> 10.5 Puttanesca	<b>BACON WRAPPED DATES</b> 8 Valdeón Mousse
<b>HUMMUS</b> 7.5 Peas, Lavash	<b>ALBONDIGAS</b> 9.5 Spiced Meatballs in Jamón-Tomato Sauce
<b>ARROZ MELOSO</b> 10 Heirloom Tomatoes, Basil	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7 Garlic Aioli
<b>POTATO TORTILLA</b> 7 Chive Sour Cream	<b>STEAK PAILLARD</b> 14.5 Crispy Potatoes, Red Pepper Vinaigrette
<b>PATATAS BRAVAS</b> 8 Salsa Brava, Garlic Aioli	<b>WAGYU BEEF CARPACCIO*</b> 13.5 Arugula, Capers, Mustard Aioli
<b>BOQUERONES</b> 7 Green Olives, Piquillo Peppers	<b>FLANK STEAK</b> 14.5 Chimichurri
<b>SALMON CRUDO*</b> 13 Leche de Tigre, Aleppo Pepper	<b>BONE MARROW</b> 14.5 Bacon Mostarda
<b>ARANCINI</b> 9.5 Squid Ink, Mojo Verde Aioli	<b>LAMB LOIN CHOP</b> 15.5 Cherry Pepper Chimichurri

## SALADS

<b>ENSALADA MIXTA</b> 9 Olives, Onions, Tomatoes, Little Gem Lettuce	<b>WATERMELON SALAD</b> 9 Sheep's Cheese, Mint
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## LARGE PLATES

<b>WHOLE ROASTED BRANZINO</b> 26 Arugula Salad, Potatoes	<b>CHICKEN PIMIENTOS</b> 23 Potatoes, Lemon, Hot Cherry Peppers
<b>PAELLA VERDURAS</b> half / full / double 18 / 36 / 64 Tomato, Corn, Zucchini, Red Onion	<b>PAELLA MARISCOS</b> 28 / 56 / 98 Shrimp, Mussels, Squid, Clams
<b>PAELLA SALVAJE</b> 28 / 56 / 98 Chicken, Chorizo, Gaucho Sausage, Pork Belly, Pickled Onions	<b>PARILLADA BARCELONA*</b> 31 / 62 / 108 Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

<b>CHOCOLATE CAKE</b> 9 Coffee Crème Anglaise, Almond Crumble	<b>FLAN CATALÁN</b> 7
<b>BURNT BASQUE CHEESECAKE</b> 9 Amarena Cherries	<b>OLIVE OIL CAKE</b> 9 Sea Salt
<b>CREPAS WITH SEASONAL FRUIT</b> 8 Strawberries, Citrus Cream, Walnuts	<b>ARROZ CON LECHE</b> 7 Cinnamon
<b>CORN PANNA COTTA</b> 9 Blueberries, Almonds	

## EXECUTIVE CHEF CHRISTINA BRADSHAW | SOUS CHEF SANTOS MELENDEZ

\*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	<b>BarCava, Brut</b> , Penedès, Spain		<i>Xarel-lo Blend</i>	5 10 40
2021	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain		<i>Macabeo Blend</i>	6.5 13 52
2021	<b>Caves São João, Brut Rosé</b> , Bairrada, Portugal		<i>Baga Blend</i>	6.25 12.5 50

## WHITE

		3oz	6oz	bottle
2021	<b>Mila</b> , Rías Baixas, Spain		<i>Albariño</i>	6 12 48
2022	<b>Rezabal</b> , Getariako Txakolina, Spain		<i>Hondarrabi Zuri</i>	6.5 13 52
2020	<b>Menade</b> , Rueda, Spain		<i>Verdejo</i>	6 12 48
2022	<b>Le Naturel</b> , Navarra, Spain		<i>Garnacha Blanca</i>	5 10 40
2022	<b>Pinord, Diorama</b> , Penedès, Spain		<i>Xarel-lo</i>	4.75 9.5 38
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain		<i>Pedro Ximénez</i>	5.5 11 44
2021	<b>Asnella</b> , Vinho Verde, Portugal		<i>Arinto, Loureiro</i>	5 10 40
2020	<b>Capítulo 7</b> , Mendoza, Argentina		<i>Pedro Ximénez</i>	4.75 9.5 38
2023	<b>Aylin</b> , San Antonio, Chile		<i>Sauvignon Blanc</i>	5.25 10.5 42
2023	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay		<i>Chardonnay</i>	4.5 9 36
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay		<i>Petit Manseng Blend</i>	6.25 12.5 50
2022	<b>Iniceri, 'Abisso'</b> , Sicily, Italy		<i>Catarratto</i>	5 10 40
2022	<b>Leitz, Feinherb</b> , Rheingau, Germany		<i>Riesling</i>	6 12 48
2021	<b>L'Alpage</b> , Mont-sur-Rolle, Switzerland		<i>Chasselas</i>	6.5 13 52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021	<b>Liquid Geography</b> , Bierzo, Spain		<i>Mencia</i>	5 10 40
2022	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina		<i>Pinot Noir</i>	4.5 9 36
2023	<b>Christophe Avi</b> , Agenais, France		<i>Cabernet Sauvignon</i>	5.5 11 44
2021	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain		<i>Malvar, Airén</i>	5 10 40

## RED

		3oz	6oz	bottle
2018	<b>Nucero, Reserva</b> , Rioja, Spain		<i>Tempranillo</i>	6.5 13 52
2020	<b>Marqués de Tomares, Crianza</b> , Rioja Spain		<i>Tempranillo</i>	6 12 48
2021	<b>Pedro González Mittelbrunn</b> , Castilla y León, Spain		<i>Prieto Picudo</i>	5 10 40
2020	<b>Bardos, Vinedas de Altura</b> , Ribera del Duero, Spain		<i>Tempranillo</i>	6 12 48
2022	<b>Glup Glup</b> , Cariñena, Spain		<i>Garnacha</i>	4.5 9 36
2021	<b>Azul y Garanza</b> , Navarra, Spain		<i>Tempranillo</i>	4.25 8.5 (L) 48
2016	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain		<i>Mencia</i>	6.5 13 52
2020	<b>Sotabosc</b> , Montsant, Spain		<i>Garnacha, Cariñena</i>	6 12 48
2022	<b>Vins de Pedra, Negre de Folls</b> , Conca de Barberà, Spain		<i>Trepal Blend</i>	4.75 9.5 38
2022	<b>La Vinyeta, Bongo</b> , Empordà, Spain		<i>Monastrell</i>	4.75 9.5 38
2021	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain		<i>Monastrell</i>	4.25 8.5 34
2020	<b>Península, Vino de Montaña</b> , Sierra de Gredos		<i>Garnacha, Piñuela</i>	6.5 13 52
2020	<b>Uva de Vida, Biográfico</b> , Toledo, Spain		<i>Tempranillo, Graciano</i>	6.5 13 52
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain		<i>Bobal</i>	5.5 11 44
2021	<b>Earth First, Clásico</b> , Mendoza, Argentina		<i>Malbec</i>	4.75 9.5 38
2020	<b>Belinda</b> , Mendoza, Argentina – <i>served chilled</i>		<i>Bonarda, Pedro Ximénez</i>	4.5 9 36
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina		<i>Cabernet Franc, Malbec</i>	6.25 12.5 50
2020	<b>Peñalolen</b> , Maipo, Chile		<i>Cabernet Sauvignon</i>	6.5 13 52
2019	<b>Polkura</b> , Colchagua, Chile		<i>Syrah</i>	6.5 13 56
2022	<b>Casas del Bosque</b> , Casablanca, Chile		<i>Pinot Noir</i>	7 14 56
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile		<i>País</i>	5.75 11.5 46
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay		<i>Cabernet Franc Blend</i>	5.25 10.5 42
2021	<b>Chat. du Morre du Tendre, Cuvée Paul</b> , Cotes Du Rhone, FR		<i>Grenache Blend</i>	7 14 56
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon		<i>Cabernet Blend</i>	6 12 48

# SHERRY

## DRY

		3oz	bottle
	<b>Jarana</b> , Lustau, 750mL		<i>Fino</i> 5 40
	<b>Tradición</b> , Bodegas Tradición, 750mL		<i>Fino</i> 8 82
	<b>La Cigarrera</b> , 375mL		<i>Manzanilla</i> 7.5 30
	<b>Almacenista, 'Gonzalez Obregon,'</b> Lustau, 500mL		<i>Amontillado</i> 11 66
	<b>Los Arcos</b> , Lustau, 750mL		<i>Amontillado</i> 5 40
	<b>Carlos VII</b> , Alvear, 500mL		<i>Amontillado</i> 11 66
	<b>Península</b> , Lustau, 750mL		<i>Palo Cortado</i> 7.5 60
	<b>15 Años</b> , El Maestro Sierra, 375mL		<i>Oloroso</i> 10.5 42
	<b>Marqués de Poley</b> , Toro Albala, 375mL		<i>Oloroso</i> 8.5 51

## SWEET

		3oz	bottle
	<b>East India Solera</b> , Lustau, 750mL		<i>Oloroso Dulce</i> 8.5 68
	<b>Nectar</b> , Gonzalez Byass, 750mL		<i>Pedro Ximénez</i> 9 72
	<b>Toro Albala</b> , 1988, 750mL		<i>Pedro Ximenez</i> 20 160
	<b>Solera 1927</b> , Alvear, 375mL		<i>Pedro Ximenez</i> 14 56

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra 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 / Abisso / Uva de Vida 16  
Three incredible examples of wines made with grapes cultivated using Biodynamic farming practices

**ACID TRIP** Asnella / Leitz / Belinda 15  
High. Acid. Wines



# COCKTAILS

**BEES & 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

**SUMMER STREET SLING** 12  
Chamomile Infused 360 Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

**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

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

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

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti,  
Pasubio Vino Amaro, Orange, Angostura Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions 15

**CATALAN**  
Citadelle Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Citadelle Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Citadelle 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 & ROSÉS** **glass carafe**  
Sao Joao Brut Rosé, Lillet Rosé, 12.5 50  
Blue Ridge Vodka, Peach Nectar, Lemon,  
Grapefruit Bitters

# BEER

**DRAFT** **caña doble**  
Estrella Galicia, Lager - Spain 4.25 8.5  
Port City, Optimal Wit – VA 4 8  
DC Brau, Public Pale Ale – DC 4 8  
Flying Dog, Bloodline IPA – MD 4.25 8.5

**BOTTLES & CANS**  
Peroni, Lager– Italy 8.5  
Clausthaler, Non-Alcoholic – Germany 7  
Heineken Light, Lager – Holland 7.5  
Estrella Damm, Daura Gluten-Free Lager – Spain 8  
Pabst Blue Ribbon, Lager (16 oz) – IL 5.5  
Atlas, Blood Orange Gose – D.C. 8  
Founders, All Day IPA – MI 7  
Atlas, Ponzi IPA – D.C. 8  
Flying Dog, The Truth Imperial IPA- MD 8.5  
Allagash, Tripel Reserve – ME 10.5  
The Duck-Rabbit, Milk Stout – NC 7.5  
Old Ox, Black Ox Rye Porter – VA 9

**CIDERS**  
Austin Eastciders, Original Dry Cider – TX 8  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28