

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Segovia, ES  
15-20 Months Cured Ham. Tender,  
Salty, Sweet

### FUET

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano,  
Garlic, Peppercorns

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky,  
Garlicky

### SOBRASADA

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

### CHORIZO PICANTE

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

### SPECK

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

### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days.  
Mild, Creamy

### DÉLICE DE BOURGOGNE

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

### DRUNKEN GOAT

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

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days.  
Smoked, Creamy, Mild

### AGED MAHÓN

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

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3  
Months. Toasted, Creamy, Sweet  
Pimentón

### 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

### VALDEÓN

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

### MARINATED MAHON

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months  
In Herbed Citrus Oil

### JAMÓN MANGALICA

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

### LOMO IBERICO DE BELLOTA

Castilla y León, ES  
Aged 3 Month Iberico Pork Loin. Mild,  
Smoky, Pimentón

### QUESO DE TRUFA

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

### 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

*Jamón Serrano, Salchichón De Vic,  
Idiazábal, Tetilla, Eggplant Caponata,  
Olives, Patatas Bravas*

## TAPAS

### MARCONA ALMONDS

Sea Salt, Oil

### HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme, Giardiniera

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### CAULIFLOWER

Romesco

### SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### BROCCOLINI

Garlic, Chili Flakes, Lemon

### ARTICHOKES

Picada

### HUMMUS

Roasted Peppers

### BABY CARROTS

Tahini, Pink Peppercorns

### ASPARAGUS

Truffle Vinaigrette

### CHAMPIÑONES A LA PLANCHA

Salsa Verde

### PAN CON TOMATE

Sea Salt, Olive Oil

### ESCALIVADA

Spring Onions

### TRUFFLE SHEEP'S CHEESE

Pimentón, Truffle Honey

### SALMOREJO

Crispy Manchego

### ARROZ MELOSO

Heirloom Tomatoes, Basil

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Green Olives, Piquillo Peppers

### SALMON CRUDO\*

Leche de Tigre, Aleppo Pepper

### GRILLED PULPO

Almond-Pepper Sauce

### MUSSELS

Sofrito

### ARANCINI

Squid Ink, Mojo Verde Aioli

### SWORDFISH A LA PLANCHA

Zucchini, Tomatoes

### GRILLED OYSTERS

Crab Meat, Chorizo Migas

### SALPICÓN DE MARISCOS

Octopus, Mussels, Scallops, Gambas

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### CHICKEN THIGH

Aji Amarillo

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### PORK BELLY

Agrodolce

### TRUFFLED BIKINI

Jamón Serrano, Fresh Mahon, Garlic Aioli

### BACON WRAPPED DATES

Valdeón Mousse

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### FLANK STEAK

Chimichurri

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### BONE MARROW

Bacon Mostarda

### WAGYU BEEF CARPACCIO\*

Arugula, Capers, Mustard Aioli

### LAMB LOIN CHOP

Cherry Pepper Chimichurri

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### WATERMELON SALAD

Sheeps Cheese, Mint

### ENSALADILLA RUSA

Lobster, Farm Egg

## LARGE PLATES

### WHOLE ROASTED BRANZINO

Arugula Salad, Potatoes

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### PAELLA VERDURAS

Red Pepper, Artichoke, Zucchini, Red Onion

### PAELLA MARISCOS

Shrimp, Mussels, Squid, Clams

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage,  
Pork Belly, Pickled Onions

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin,  
Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

7

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### BURNT BASQUE CHEESECAKE

Amarena Cherries

### OLIVE OIL CAKE

Sea Salt

### CREPAS WITH SEASONAL FRUIT

Strawberries, Citrus Cream, Walnuts

### ARROZ CON LECHE

Cinnamon

### CORN PANNA COTTA

Blueberries, Almonds

## EXECUTIVE CHEF CESAR MAYORGA | 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>Nucerro, 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, Vinedos 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

**TEA TIME** (no ABV) 7  
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

**PICA PICA** 12.5  
360 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  
Raynal VSOP, Bénédictine,  
Pineapple, Lemon, Barcava

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

**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**  
Clausthaler, Non-Alcoholic - Germany 7  
Peroni, Lager- Italy 8.5  
Heineken Light, Lager - Holland 7.5  
Estrella Damm, Daura Gluten-Free Lager - Spain 8  
Pabst Blue Ribbon, Lager (16 oz) - IL 6.5  
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 11  
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