

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO

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

SPECK

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

BASQUE SALAMI

Chicago, US Berkshire Pork
Peppery, Fruity

FUET

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

CAÑA DE CABRA

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

DRUNKEN GOAT

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

MAHÓN

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

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged
2 Months

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

IDIAZÁBAL

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

AGED MAHÓN

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

AGED MANCHEGO

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

JAMÓN MANGALICA

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

QUESO DE TRUFFA

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

WAGYU CECINA

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

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky,
Pimentón

NDUJA

Calabria, IT
Smoky, Spicy And With A Heat From Calabrian
Chilis. Spreadable At Room Temperature.

APERITIVO BOARD

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

*Jamón Serrano, Chorizo Picante, Aged
Manchego, Mahon, Pickled Vegetables,
Olives, Almonds, Patatas Bravas*

TAPAS

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

3

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

CRISPY COD

Lemon Aioli

11.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

SWORDFISH A LA PLANCHA

Salsa Bilbaina

13.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

MUSSELS

House-Made Sausage

13.5

CHAMPIÑONES

Garlic, Urfa Pepper

11.5

GRILLED PULPO

Piperade

15.5

BURRATA

Apple Compote, Pomegranate Seeds

10.5

CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

10.5

BRUSSELS SPROUTS

Pickled Fresno, Lemon Vinaigrette

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

SWEET POTATOES

Spicy Honey, Cumin

8.5

PORK BELLY

Cherry Pepper Chimichurri

10.5

FABADA

Corona Beans, Pickled Vegetables, Foccacia

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

CAULIFLOWER

Spiced Labneh

8

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

10.5

BROCCOLINI

Capers, Chili Flakes

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

HUMMUS

Piquillo Peppers

7.5

SHORT RIB

Carrot Purée, Chimichurri

18.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

POTATO TORTILLA

Chive Sour Cream

7.5

LAMB LOIN CHOP

Fennel Salad

15.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

MARINATED BEETS

Labneh, Pistachios, Grapefruit

8.5

LARGE PLATES

WHOLE ROASTED BRANZINO

Broccolini, Potatoes, Bilbaina

28.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

HALF / FULL
PAELLA VERDURAS 18 / 36
Cauliflower, Butternut Squash, Garlic Aioli

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

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

PARRILLADA BARCELONA* 33 / 66
Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

CREPAS WITH SEASONAL FRUIT 8.5
Citrus Cream, Pears, Pistachios

BASQUE BURNT CHEESECAKE 10
Apple Compote

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF PAOLO BATOLETTI | SOUS CHEF SEAN GORDON

*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
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7.5	15	60
NV	Tierra Limpia, Brut Rose Penedes, Spain	<i>Trepat</i>	6.75	13.5	54

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2023	Menade , Rueda, Spain	<i>Verdejo</i>	7	14	56
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	B.R.O.T., Blanc Inicial , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2022	La Vineyta, ' Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencía</i>	7	14	56
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2020	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	5.5	11	44
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6	12	48
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	<i>Grenache Blend</i>	8	16	64
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	9.5	38
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6.5	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52

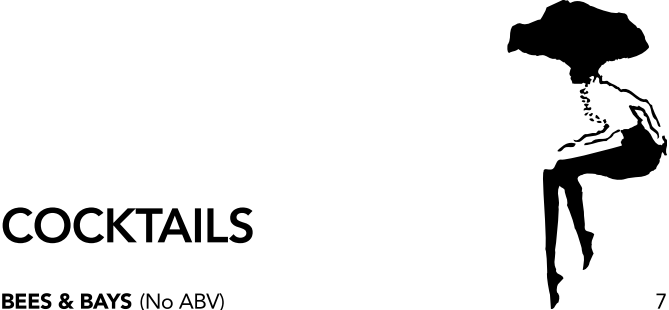
SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	17	68
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40

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)	14.5
ACID TRIP Asnella / B.R.O.T. / Belinda High. Acid. Wines.	16.5
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	17
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	18.5
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	13.5



COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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 Hayman's London Dry Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 11 pitcher 39
GUNS & ROSÉS Tierra Limpia, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit	glass 13 carafe 52
BEER	
DRAFT New France, Modern Ruins Lager—PA East End, Big Hop IPA—PA Hitchhiker, Bane of Existence IPA—PA	caña 4.5 doble 9 4.25 4.5
BOTTLES & CANS Clausthaler, Non-Alcoholic—Germany Yuengling, Lager—PA Narragansett Lager (16oz.)—RI Victory, Prima Pils—PA Estrella Damm, Daura Lager—Spain Troegs, Dreamweaver Wheat—PA East End, Hefeweizen—PA Hitachino, Nest White—Japan Founders, All Day IPA—MI Lagunitas, Maximus IPA—CA Cinderlands, Full Squish IPA (16oz)—PA East End, Fat Gary, Brown Ale—PA Allagash, Tripel—MN New France, As the Crow Flies, Breakfast Stout—PA Wynridge Cider, Original—PA Ploughman Cider, LummoX—PA Trabanco, Cosecha, Sidra Natural (700mL)—Spain	7 6 6 8 8.5 7.5 9.5 13 7 8.5 13 9.5 11 13 9 12 36

2022 Filipe Ferreira, Douro, Portugal 575 115 46