

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

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

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

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

FUET
California, US
Pork Sausage. Rich, Garlic, Black Pepper

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

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

CHORIZO DE PAMPLONA
País Vasco, ES
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

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

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

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

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

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

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

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

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

QUESO DE TRUFA 8.5
Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Olives, Almonds, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Idiazábal, Guindilla Peppers

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

CAULIFLOWER 9.5
Fennel Salad

MARINATED PIQUILLOS 6.5
Maldon Salt

GRILLED CALÇOTS 9.5
Almond Romesco

MUSHROOMS 12.5
Salsa Verde

BRUSSELS SPROUTS 10.5
Aleppo Vinaigrette, Pickled Red Onions

DELICATA SQUASH 9.5
Agrodolce

BEETS 9
Yogurt, Za'atar, Sherry Vinegar

ROASTED CARROTS 8.5
Tzatziki

HUMMUS 7.5
Piquillo Peppers, Lavash

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey, Pimentón

POTATO TORTILLA* 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 7
Olives, Piquillo Peppers

SALMON CRUDO* 14.5
Aleppo Pepper, Maldon Salt

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

RAINBOW TROUT 14
Basil Purée, Aleppo Pepper

COD 16.5
Watercress Salad

SEARED SALMON* 13
Scallion Gremolata, Guindillas

STEAMED MUSSELS 14.5
Thyme, Fresno Peppers

CRISPY CALAMARI 11.5
Piquillos, Smoked Pepper Aioli

CHICKEN THIGH 10.5
Aji Verde

NY STRIP* 14.5
Skordalia Sauce

MORUNO LAMB 14.5
Butternut Squash, Fresno, Chive

PORK BELLY A LA PLANCHA 10.5
Cherry Pepper Chimichurri

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

TRUFFLED BIKINI 10.5
Jamón Serrano, Mahón

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

SALADS

ARUGULA 7.5
Raisin Vinaigrette

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Brussels Sprouts, Cauliflower

PAELLA VERDURAS 19 / 38
Butternut Squash, Brussels Sprouts, Sweet Potato, Red Onions

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

PAELLA SALVAJE 28 / 56
Steak, Pork Belly, Chicken, Chickpeas

PARRILLADA BARCELONA* 34.5 / 69
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

BASQUE BURNT CHEESECAKE 10.5
Apples

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10.5
Sea Salt

GELATO 9.5
Dolcissimo Desserts
Dulce de Leche

SORBET 9.5
Dolcissimo Desserts
Peach

EXECUTIVE CHEF JESUS TORRES | SOUS CHEF RENE MOORE SOUS CHEF MICHAEL OLADELE

*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
2023	Sumarroca, 2CV, Interlat, Brut Nature,	Penedès, Spain	<i>Xarel-lo</i>	7.5	15	60
NV	Tierra Limpia, Brut Rose	Penedes, Spain	<i>Trepat</i>	6.75	13.5	54

WHITE

2025	Mila,	Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2025	Ostatu,	Rioja, Spain	<i>Viura, Malvasia</i>	7.5	15	60
2025	Le Naturel,	Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2025	Pinord, Diorama,	Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2024	B.R.O.T., Blanc Inicial,	Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2025	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
2025	Bico Amarelo,	Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Aylin,	San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Redentore,	Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2024	Iniceri, Abisso,	Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2025	Clara Sala, Sicilia Bianco,	Sicily, Italy	<i>Grillo</i>	7	14	56
2025	Haus Rothenberg, Feinherb,	Nahe, Germany	<i>Riesling</i>	7.25	14.5	58
NV	Le Naturel Zero Zero Blanco,	Navarra, Spain (Alcohol Free)	<i>Garnacha Blanca, Viura</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Torremilanos, El Porron de Lara,	Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
NV	Liquid Geography,	Bierzo, Spain	<i>Mencía</i>	6	12	48
2025	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2025	Christophe Avi,	Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2026	No Es Pituko,	Curico Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2020	Nucerro, Reserva,	Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza,	Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2022	Azul y Garanza,	Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2022	Raul Perez, Ultreia St. Jacques,	Bierzo, Spain	<i>Mencía</i>	7	14	56
2024	Sotabosc,	Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	Coster dels Olivers,	Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2025	Vins de Pedra, Negre de Folls,	Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2025	La Vinyeta, 'Juanito',	Emporda, Spain	<i>Monastrell</i>	6	12	48
2021	Península, Vino de Montaña,	Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2022	Uva de Vida, Biográfico,	Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2020	Gota, Bergamota,	Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo,	Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2024	Alpataco,	Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2023	Quieto, Gran Corte,	Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2022	Polkura,	Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2025	Casas del Bosque,	Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Alto de la Ballena,	Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2022	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
Carlos VII,	Alvear, 375mL	<i>Amontillado</i>	14	56
Península,	Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años,	El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
Caton,	Alvear, 375mL	<i>Oloroso</i>	13.5	54

SWEET

Bodegas Gómez Nevado,	750mL	<i>Abocado</i>	11	88
East India Solera,	Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
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				
SHERRY SPECTRUM	La Cigarrera / Los Arcos / 15 Años			15.5
A progression of dry style sherries, from bright and saline to rich and oxidative.				
BIO-CURIOUS	Diorama / Abisso/ Biografico			17
Many of our wines use Biodynamic farming practices, here are three incredible examples				
TRUST FALL				18.5
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.				

COCKTAILS

BEEES & BAYS (No ABV)	8
Lime, Salted Honey Syrup, Cardamom Bitters	
Sparkling Water, Torched Bay Leaf	

TEA TIME (No ABV)	9
Blue Flower Earl Grey Tea, Blueberry Shrub,	
Salted Honey Syrup, Lemon, Aquafaba, Mint	

PASSENGER PRINCESS	13.5
360 Vodka, Strawberry Infused Cappelletti,	
Lemon, Sparkling Water, Love Potion Bitters	

GIN & JUS	12
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,	
Ginger	

DOS PENÍNSULAS	13
Libélula Joven Tequila, Peninsula Palo Cortado	
Lemon, Agave, Nutmeg	

ALEBRIJES	14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,	
Aquafaba, Dragon Fruit & Tangerine Powders	

SIDE HUSTLE	12.5
Lustau Solera Reserva Brandy, Bénédictine,	
Pineapple, Lemon, Barcava	

BOURBON SPICE RACK	13.5
Henry McKenna Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	

IPANEMA	14
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	

MR. ROGERS	15
Fig-Infused Redemption Rye, El Bandarra Vermouth,	
Los Arcos Amontillado, Lemon	

GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN	
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,	
Lime, Rosemary	

VALENCIAN	
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,	
Orange Blossom Water, Lemon, Orange, Thyme	

GALICIAN	
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,	
Lemon, Green Apple, Mint	

SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	11	39
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka,	13	52
Peach Nectar, Grapefruit		

BEER

DRAFT	caña	doble
New Trail Brewing, Crisp Amber Lager—PA	3.5	7
Troegs, Perpetual IPA—PA	4.25	8.5
Neshaminy Creek, Post Up Pilsner—PA	3.75	7.5
Yards Brewing Co., Philly Pale—PA	3.75	7.5

BOTTLES & CANS		
Estrella Damm, Daura Gluten-Free Lager—Spain		8.5
Yuengling, Lager—PA		6
Peroni, Lager—Italy		8
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT		7.5
Narragansett Lager (16oz.)—RI		6
Victory, Prima Pils—PA		8
Troegs, Dreamweaver Wheat—PA		7.5
2SP Brewing Co., Up and Out IPA—PA		8
Founders, All Day IPA—MI		7
Neshaminy Creek, J.A.W.N. APA—PA		8
Allagash, Tripel—ME		11
Lagunitas, Maximus IPA—CA		8.5
Embark, Old Marauder Cider—NY		10.5