

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

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

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

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

’NDUJA
Illinois, US
Spreadable Pork Sausage, Calabrian Chili,
Pork Jowl

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

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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

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

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow’s Milk, Mold Rind.
Mushroomy, Smooth, Tangy

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

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

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

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

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

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

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

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

JAMÓN MANGALICA 15
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

LOMO IBÉRICO DE BELLOTA 15
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

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 7 Months,
Black Truffle

APERITIVO BOARD** 28
An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Fuet, Aged Manchego,
Mahón, Pickled Vegetables, Olives,
Almonds, Patatas Bravas*

TAPAS

HOUSE-MADE FOCACCIA 3
Rosemary, Sea Salt

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

CHAMPIÑONES 11.5
Garlic, Urfa Pepper

CORN A LA PLANCHA 10.5
Smoked Pepper, Citrus

CAULIFLOWER 8
Basil Aioli

FABES DE LA GRANJA 9.5
Corn, Tomato, Balsamic, Migas

ROASTED CARROTS** 10.5
Smoked Goat Cheese, Hazelnut Picada

HUMMUS 7.5
Piquillo Peppers

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

MARINATED BOQUERONES 7
Green Olives, Piquillo Peppers

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

TUNA A LA PLANCHA 16
Sauce Vierge

MUSSELS 13.5
House-Made Sausage

GRILLED PULPO 15.5
Chermoula, Chickpeas

CHICKEN THIGH A LA PLANCHA 10.5
Labneh, Sumac

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

BACON-WRAPPED DATES 8.5
Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS 10.5
Sherry Vinegar, Garlic

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

PORK BELLY 11.5
Mojo Rojo

STEAK PAILLARD* 14.5
Crispy Potatoes, Red Pepper Vinaigrette

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

BURRATA 10.5
Fig, Tomato, Sumac

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Carrots, Potatoes, Sauce Vierge

PAELLA VERDURAS 18 / 36
Corn, Cauliflower, Pickled Anaheim Peppers,
Garlic Aioli

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

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

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, Strawberries, Pistachios

BASQUE BURNT CHEESECAKE 10
Blackberry Compote

CHOCOLATE CAKE** 9
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF PAOLO BARTOLETTI & JACOB HUNT

*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.
Items marked with ** are related to tree nuts. 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>	8	16	64
NV	Tierra Limpia, Brut Rose Penedes, Spain	<i>Trepat</i>	7.25	14.5	58

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Menade , Rueda, Spain	<i>Verdejo</i>	8	16	64
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	La Vineyta, ' Pipa' , Emporda, Spain	<i>Malvasia</i>	6.5	13	52
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7.25	14.5	58
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	7	14	56
2022	B.R.O.T., Blanc Inicial , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6.5	13	52
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2023	Redentore , Veneto, Italy	<i>Chardonnay</i>	7.5	15	60
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
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	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>	7	14	52

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>	7.5	15	60
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	6.25	12.5	62.5
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencía</i>	7.5	15	60
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.75	13.5	54
2023	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	6.25	12.5	50
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
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>	7.5	15	60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2022	Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.5	15	60
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6	12	48
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
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>	7.25	14.5	58

SHERRY

DRY

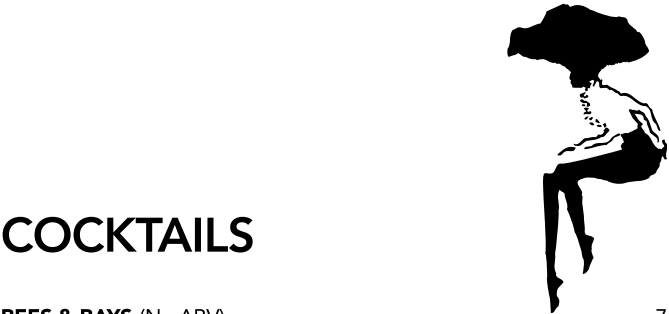
La Cigarrera , 375mL	<i>Manzanilla</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	9.5	38
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	6.5	52
		13	52

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Península , Lustau, 750mL	<i>Palo Cortado</i>	9.5	76
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	17	68
		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. / Baga Novo High. Acid. Wines.		16.5	
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new world, South American wines with a classic, traditional style		14.5	



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
PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
GIN & JUS** Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
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 Paco Pepe Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
VALENCIAN Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
GALICIAN Paco Pepe Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	11	39
GUNS & ROSÉS Tierra Limpia, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT	caña	doble
New France, Modern Ruins Lager—PA	4.5	9
Hitchhiker, Bane of Existence IPA—PA	5	10

BOTTLES & CANS

East End, Hefeweizen—PA	11
Yuengling, Lager—PA	6
Victory, Prima Pils—PA	9
Estrella Damm, Daura Lager—Spain	9.5
Troegs, Dreamweaver Wheat—PA	8.5
Founders, All Day IPA—MI	7
Lagunitas, Maximus IPA—CA	8.5
Cinderlands, Full Squish IPA (16oz)—PA	13
Peroni, Lager—Italy	9
Narragansett Lager (16oz.)—RI	7
Allagash, Tripel—MN	13
New France, As the Crow Flies, Breakfast Stout—PA	13
Wynridge Cider, Original—PA	11
Ploughman Cider, LummoX—PA	12
Clausthaler, Non-Alcoholic—Germany	9
Trabanco, Cosecha, Sidra Natural (700mL)—Spain	36