

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 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	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
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper Tangy, Salty, Rich	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	WAGYU CECINA 14 Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA 8.5 Castilla, La Mancha, ES Semi-Soft, Sheep's Milk, Cured 7 Months, Black Truffle
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	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	LOMO IBÉRICO DE BELLOTA 15 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	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	APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy		<i>Jamón Serrano, Fuet, Manchego, Drunken Goat, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>

TAPAS

MARINATED OLIVES & GIARDINIERA 6 Thyme, Lemon Zest	MARINATED BOQUERONES 6 Green Olives, Piquillo Peppers
CHAMPIÑONES 12.5 Garlic, Urfa Pepper	SALMON A LA PLANCHA 15.5 Bilbaina
ROASTED CARROTS 9.5 Confit Olives, Mint	SALT COD BUÑUELOS 8.5 Almogrote
BROCCOLINI 9 Capers, Red Pepper Flakes	MUSSELS 13.5 Sage, Jamón Serrano
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	GAMBAS AL AJILLO 10.5 Guindilla Peppers, Scallions, Garlic
EGGPLANT CAPONATA 6.5 Bell Peppers, Balsamic, Basil	GRILLED PULPO 15.5 Aji Amarillo
BRUSSEL SPROUTS 9.5 Harissa, Pickled Red Onions	CHICKEN THIGH A LA PLANCHA 10.5 Avocado, Tahini
CAULIFLOWER 9 Basil Aioli	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
ROASTED CABBAGE 9 Honey, Crispy Capers	BACON-WRAPPED DATES 8.5 Valdeón Mousse
TOMATO CONFIT 8 Sea Salt, Garlic	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
SPICED PARSNIPS 10 Saffron Goat Cheese	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
HOUSE-MADE FOCACCIA 5 Rosemary, Sea Salt	OREJAS 11.5 Crispy Pig Ears, Oyster Mushrooms
WHIPPED SHEEP'S CHEESE 8.5 Truffle Honey	PORK BELLY 11.5 Mojo Rojo
HUMMUS 7.5 Piquillo Peppers	PORK MEDALLIONS 12 Carrot Saba
PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli	FLANK STEAK* 14.5 Crispy Potatoes, Red Chimichurri
POTATO TORTILLA* 7.5 Chive Sour Cream	

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	BEET SALAD 8 Labneh, Dill, Mint
ARUGULA SALAD 8 Gorgonzola, Pears, Spiced Cashews	

LARGE PLATES

CHICKEN PIMIENTOS 24.5 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED BRANZINO 28.5 Broccoli, Carrots, Lemon Caper
PAELLA VERDURAS HALF / FULL 18 / 36 Green Beans, Cauliflower, Carrots, Squash, Basil 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
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble	ARROZ CON LECHE 7 Coconut, Cinnamon
BASQUE BURNT CHEESECAKE 10 Poached Pears	SORBET/ ICE CREAM 7 Raspberry / Vanilla
CAMOTE PUDDING 7.5 Sweet Potato, Zabaglione, Butter Toffee	

EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF JACOB HUNT & SPENCER DIBIASE

*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
NV	Tierra Limpia, Brut Rose , Penedes, Spain	<i>Trepat</i>	7.25	14.5	58

WHITE

2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
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
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	<u>Redentore</u> , Veneto, Italy	<i>Chardonnay</i>	7.5	15	60
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7.25	14.5	58
2025	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	7.25	14.5	58

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
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 , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2020	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
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
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2023	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	6.25	12.5	62.5
2023	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencía</i>	7.5	15	60
2025	Vinyes Domenech, Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.75	13.5	54
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	6.25	12.5	50
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>	7.5	15	60
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2020	Gota Bergamota , Dao, 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
2024	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	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6	12	48
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	7.25	14.5	58

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

Cantón, Alvear, 375mL

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	17	68

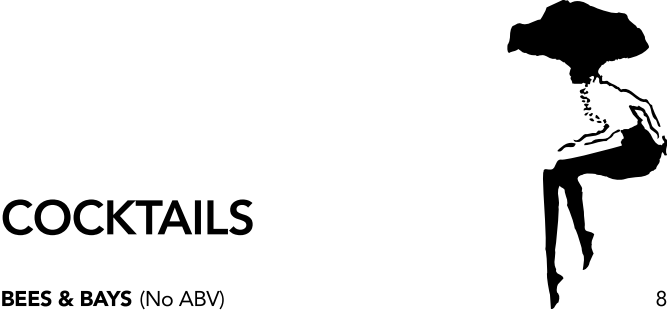
WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, from bright and saline to rich and oxidative.



COCKTAILS

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

8

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

9

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

13.5

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

12

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

15

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

14

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

12.5

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

13.5

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

14

GINTONICS

Inspired by three of Spain's most iconic regions.

15

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
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 4.5 9
New Trail, Crisp Lager - PA—PA 3.75 7.5
Hitchhiker, Bane of Existence IPA—PA 5 10

BOTTLES & CANS

East End, Hefeweizen—PA 11
Yuengling, Lager—PA 6
Victory, Prima Pils—PA 9
Troegs, Dreamweaver Wheat—PA 8.5
Clausthaler, Non-Alcoholic—Germany 9
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
Wynridge Cider, Original—PA 11
Allagash, Tripel—MN 13
Ploughman Cider, LummoX—PA 12
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36