barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

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

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

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

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

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

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

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

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

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

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, Olive Oil Rubbed. Salty, Sharp

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

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

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

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

QUESO DE TRUFA 8.5
Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 7 Months, Black Truffle

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

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

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

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

CHAMPIÑONES 12.5
Garlic, Urfa Pepper

BROCCOLINI 9
Kombucha Squash, Dukkah

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

BRUSSEL SPROUTS 9.5
Harissa, Pickled Red Onions

CAULIFLOWER 9
Pimenton Aioli

SPICED PARSNIPS 10
Saffron Goat Cheese

ROASTED CABBAGE 9
Anchovy, Crispy Capers

BEETS 8
Labneh, Dill, Mint

RUTABAGA 8.5
Parsley, Dijon, Migas

HOUSE-MADE FOCACCIA 5
Rosemary, Sea Salt

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 6
Green Olives, Piquillo Peppers

SALMON A LA PLANCHA 15.5
Bilbaina

SALMON RILLETTE 8.5
Pickled Vegetables

MUSSELS 13.5
Sage, Jamón Serrano

GAMBAS AL AJILLO 10.5
Guindilla Peppers, Scallions, Garlic

GRILLED PULPO 15.5
Aji Amarillo

CHICKEN THIGH A LA PLANCHA 10.5
Labneh, Sumac

OREJAS 11.5
Crispy Pig Ears, Oyster Mushrooms

MORCILLA 13
Parsnip Purée, Apple Agrodolce

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

BACON-WRAPPED DATES 8.5
Valdeón Mousse

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

PORK BELLY 11.5
Mojo Rojo

FLANK STEAK* 14.5
Crispy Potatoes, Red Chimichurri

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

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
Brussel Sprouts, Cauliflower, Carrots, Squash, 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

ARROZ CON LECHE 7
Coconut, Cinnamon

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
Poached Pears

SORBET/ ICE CREAM 7
Raspberry / Vanilla

EXECUTIVE CHEF ANTHONY CASTINE
SOUS CHEF JACOB HUNT & SPENCER DIBIASE

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy

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Buy a $50 gift card and receive a $10 bonus

WINES BY THE GLASS

SPARKLING

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.5	11	44
NV	**Tierra Limpia, Brut Rose** Penedes, Spain	*Trepat*	7.25	14.5	58
2023	**Sumarroca, 2CV, Interlat, Brut Nature,** Classic Penedès, Spain	*Xarel-Lo*	7.5	15	60

WHITE

			3oz	6oz	bottle
2025	**Mila,** Rías Baixas, Spain	*Albariño*	6.75	13.5	54
2022	**Oro de Castilla,** Rueda, Spain	*Verdejo*	6.25	12.5	50
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7.5	15	60
2025	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5.5	11	44
2025	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	5.5	11	44
2024	**B.R.O.T., Blanc Inicial,** Penedes, Spain	*Xarel-lo, Riesling*	6.5	13	52
2025	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2025	**Orto Vins, Les Argiles,** Montsant, Spain	*Macabeo*	7	14	56
2025	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2025	**Redentore,** Veneto, Italy	*Chardonnay*	7.5	15	60
2025	**Iniceri, Abisso,** Sicily, Italy	*Catarratto*	6.25	12.5	50

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	**Liquid Geography,** Bierzo, Spain	*Mencía*	6	12	48
2025	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5.5	11	44
2025	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6.5	13	52
2026	**No Es Pituko,** Curicó Valley, Chile	*Sauvignon Blanc*	5.75	11.5	46

RED

			3oz	6oz	bottle
2020	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2023	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	7	14	56
2025	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2024	**Adega Saiñas, Tinto,** Ribeira Sacra, Spain	*Mencía*	6.5	13	52
2025	**Vinyes Domenech, Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6.75	13.5	54
2023	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	8	16	64
2025	**La Vinyeta, 'Juanito',** Emporda, Spain	*Monastrell*	6	12	48
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	7.5	15	60
2022	**Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7.5	15	60
2020	**Gota Bergamota,** Dao, Portugal	*Touriga Nacional Blend*	6.25	12.5	50
2023	**Caves São João, Baga Novo,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2024	**Alpataco,** Patagonia, Argentina	*Cabernet Sauvignon*	7.25	14.5	58
2024	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	7	14	56
2022	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2022	**Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	6.25	12.5	50
2023	**Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	7.25	14.5	58

SHERRY

DRY

			3oz	bottle
Jarana, Lustau, 750mL		*Fino*	6	48
La Cigarrera, 375mL		*Manzanilla*	9.5	38
Los Arcos, Lustau, 750mL		*Amontillado*	6.5	52
Carlos VII, Alvear, 375mL		*Amontillado*	14	56
Península, Lustau, 750mL		*Palo Cortado*	9	72
15 Años, El Maestro Sierra, 375mL		*Oloroso*	13	52
Cantón, Alvear, 375mL				

SWEET

		3oz	bottle
Bodegas Gómez Nevado, 750mL	*Abocado*	11	88
East India Solera, Lustau, 750mL	*Oloroso Dulce*	9.5	76
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	10	40
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	17	68

WINE FLIGHTS

3 Half Glasses

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.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años 15.5
A progression of dry style sherries, from bright and saline to rich and oxidative.



COCKTAILS

BEES & 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, Lustau Palo Cortado
Lemon, Agave, Nutmeg

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

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

BOURBON SPICE RACK 13.5
Four Roses 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

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 Dark Rum, Guava Nectar	11	39

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

BEER

DRAFT

	caña	doble
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
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
Ommegang, Hennepin Farmhouse Ale—NY	12