barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

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

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

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

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

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

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

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

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

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

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

MARINATED PIQUILLOS 6.5
Maldon Salt

DELICATA SQUASH 9.5
Agrodolce

BRUSSELS SPROUTS 10.5
Aleppo Vinaigrette, Pickled Red Onions

GRILLED CALÇOTS 9.5
Almond Romesco

MUSHROOMS 12.5
Salsa Verde

CAULIFLOWER 9.5
Fennel Salad

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

SWEET POTATOES 10.5
Ajonjoli

POTATO TORTILLA* 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

SALMON CRUDO* 14.5
Aleppo Pepper, Maldon Salt

BOQUERONES 7
Olives, Piquillo Peppers

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

RAINBOW TROUT 14
Basil Purée, Aleppo Pepper

STEAMED MUSSELS 14.5
Thyme, Fresno Peppers

COD 16.5
Watercress Salad

SEARED SALMON* 13
Scallion Gremolata, Guindillas

CRISPY CALAMARI 11.5
Piquillos, Smoked Pepper Aioli

CHICKEN THIGH 10.5
Aji Verde

NY STRIP* 14.5
Skordalia Sauce

PORK BELLY A LA PLANCHA 10.5
Cherry Pepper Chimichurri

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

MORUNO LAMB 14.5
Butternut Squash, Fresno, Chive

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 9.5
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

HALF / FULL

PAELLA VERDURAS 19 / 38
Butternut Squash, Brussels Sprouts, Cauliflower, 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
Spiced Apples

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10.5
Sea Salt

SORBET 9.5
Dolcissimo Desserts
Mango or Mixed Berry

CHchurros 9
Coffee Crème Anglaise

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

*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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WINES BY THE GLASS

SPARKLING

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.5	11	44
2023	**Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain	*Xarel-lo*	7.5	15	60
NV	**Tierra Limpia, Brut Rose** Penedes, Spain	*Trepat*	6.75	13.5	54

WHITE

			3oz	6oz	bottle
2025	**Mila,** Rías Baixas, Spain	*Albariño*	6.75	13.5	54
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	**Orto Vins, Les Argiles,** Montsant, Spain	*Macabeo*	7	14	56
2025	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2025	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2025	**Redentore,** Veneto, Italy	*Chardonnay*	6.5	13	52
2024	**Iniceri, Abisso,** Sicily, Italy	*Catarratto*	6.25	12.5	50
2025	**Clara Sala, Sicilia Bianco,** Sicily, Italy	*Grillo*	7	14	56
2025	**Haus Rothenberg, Feinherb,** Nahe, Germany	*Riesling*	7.25	14.5	58
NV	**Le Naturel Zero Zero Blanco,** Navarra, Spain (Alcohol Free)	*Garnacha Blanca, Viura*	4.75	9.5	38

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2024	**Torremilanos, El Porron de Lara,** Castilla Y Leon, Spain	*Tempranillo*	6.75	13.5	54
NV	**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,** Curico Valley, Chile	*Sauvignon Blanc*	5.75	11.5	46

RED

			3oz	6oz	bottle
2020	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
2025	**DeLibro,** Rioja, Spain	*Tempranillo, Garnacha*	5.5	11	44
2023	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	7	14	56
2025	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2022	**Raul Perez, Ultreia St. Jacques,** Bierzo, Spain	*Mencía*	7	14	56
2024	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6.25	12.5	50
2021	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	8	16	64
2025	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	5.5	11	44
2025	**La Vinyeta, 'Juanito',** Emporda, Spain	*Monastrell*	6	12	48
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	7	14	56
2022	**Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7.5	15	60
2020	**Gota, Bergamota,** Dão, 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
2023	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	7	14	56
2022	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2025	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7.25	14.5	58
2022	**Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	6.25	12.5	50
2022	**Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	6.75	13.5	54

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
Caton, Alvear, 375mL	*Oloroso*	13.5	54

SWEET

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

RIOJA IN THREE Ostatu Blanco / DeLibro / Marqués De Tomares — 18
Three wines, three perspectives on one of Spain's most celebrated wine regions.

TRUST FALL — 18.5
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.



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, 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

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

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

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

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
Mahou, Cinco Estrellas, Lager—Spain (16oz)	7
Yuengling, Lager—PA	6
Founders, All Day IPA—MI	7
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
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