

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

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

### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic,  
Peppercorns

### CHORIZO DE PAMPLONA

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

### FUET

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

### SPECK

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

### BASQUE SALAMI

Chicago, US  
Pork Sausage, Peppery, Fruity

### CHORIZO PICANTE

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

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3  
Months. Toasted, Creamy, Sweet Pimentón

### DRUNKEN GOAT

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

### NDUJA

Chicago, US  
Spicy Spreadable Salami

### IDIAZÁBAL

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

### VALDEÓN

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

### CABRA ROMERO

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

### AGED MANCHEGO

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

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

## GIVE THE GIFT OF BARCELONA

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

### JAMÓN MANGALICA

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

### DUCK PROSCIUTTO

New York, US  
Moulted Dark Breast. Spiced, Tender, Sweet

### QUESO DE TRUFFA

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

### WAGYU CECINA

Chicago, US  
Cured Beef, Aged 12-16 Weeks, Pressed,  
Cold Smoked, Hickory Peppers, Smokey

### APERITIVO BOARD

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

*Olives, Patatas Bravas, Chorizo Picante,  
Almonds, Jamón Serrano, Manchego,  
Idiazábal, Guindilla Peppers*

16

14

8.5

14

28.5

## TAPAS

### MARCONA ALMONDS

Sea Salt

6

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

### BEETS

Yogurt, Za'atar, Sherry Vinegar

8.5

### BROCCOLINI

Mustard Vinaigrette, Capers

10.5

### ROASTED CARROTS

Tzatziki

8.5

### CHILLED SWEET POTATOES

Fresno Peppers, Shallots

8

### MUSHROOMS

Salsa Verde

12.5

### CAULIFLOWER

Scallion Relish

9

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimenton

8.5

### ACORN SQUASH

Almond Romesco, Mint

10.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

### POTATO TORTILLA

Chive Sour Cream

7.5

### BOQUERONES

Olives, Piquillo Peppers

7

### MUSSELS

Chorizo, Oregano

14.5

### SEARED SALMON

Braised Lentils, Piquillos, Guindillas

13

### ARROZ MELOSO

Lobster, Dill

16.5

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

### RAINBOW TROUT

Pumpkin Purée, Aleppo Pepper

14.5

### PULPO

Alubias, Broccolini

15.5

### CHICKEN THIGH

Dill, Lemon

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

11.50

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### TRUFFLED BIKINI

Jamón Serrano, Mahón

10.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### STEAK PAILLARD\*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

## SALADS

### BRUSSELS SPROUTS

Orange, Sumac, Date Vinaigrette

9

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

### WHOLE ROASTED BRANZINO

Squash, Broccolini

29.5

HALF / FULL

### PAELLA VERDURAS

Butternut Squash, Sweet Potato, Red Onions

19 / 38

### PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas

28 / 56

### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

29 / 58

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho, Pork Loin

34.5 / 69

## DESSERTS

### FLAN CATALÁN

8

### BASQUE BURNT CHEESECAKE

Poached Apples

10.5

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

### OLIVE OIL CAKE

Sea Salt

10.5

### CREPAS WITH SEASONAL FRUIT

Marinated Pears, Pistachios, Mint

8.5

## EXECUTIVE CHEF GERMAN FLORES

\*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

			3oz	6oz	bottle
NV	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2021	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	7.5	15	60
NV	<b>Tierra Limpia, Brut Rose</b> , Penedes, Spain	<i>Trepato</i>	6.75	13.5	54

## WHITE

			3oz	6oz	bottle
2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	7	14	56
2023	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2022	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2023	<b>Redentore</b> , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2022	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	6	12	48
2023	<b>Torremilanos, El Porrón de Lara</b> , Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2021	<b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain	<i>Mencía</i>	7	14	56
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepato Blend</i>	5.5	11	44
2020	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	<b>Filipe Ferreira</b> , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2022	<b>Alpataco</b> , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2019	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	6	12	48

## SHERRY

### DRY

			3oz	bottle
	<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	6	48
	<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	9.5	38
	<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6.5	52
	<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
	<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52

### SWEET

			3oz	bottle
	<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
	<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40

## WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarera / El Bandarra Vermut 14.5  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**ACID TRIP** Asnella / B.R.O.T. / Negre De Folls 16.5  
High. Acid. Wines.

**BIO-CURIOUS** Diorama / Abisso / Biografico 17  
Many of our wines use Biodynamic farming practices, here are three incredible examples

## COCKTAILS

**BEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma De Trabanco Cider  
Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón For The Table** 48

**PICA PICA** 12.5  
360 Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura  
Bitters, Cucumber

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

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 14  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13.5  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**LAIRD'S WAY** 15  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

## GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit,  
Lime, Rosemary

**VALENCIAN**  
Hayman's London Dry Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Hayman's London Dry 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,  
Peach Nectar, Grapefruit 13 52

## BEER

**DRAFT** caña doble  
Neshaminy Creek, Post Up Pilsner—PA 3.75 7.5  
Troegs, Perpetual IPA—PA 4.25 8.5  
Yards Brewing Co., Philly Pale—PA 3.75 7.5  
Ommegang, Witte—NY 4.25 8.5

### BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany 7  
Yuengling, Lager—PA 6  
Peroni, Lager—Italy 8  
Victory, Prima Pils—PA 8  
Narragansett Lager (16oz.)—RI 6  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Troegs, Dreamweaver Wheat—PA 7.5  
Ommegang, Hennepin Farmhouse Ale—NY 12  
Founders, All Day IPA—MI 7  
2SP Brewing Co., Up and Out IPA—PA 8  
Neshaminy Creek, J.A.W.N. APA—PA 8  
Lagunitas, Maximus IPA—CA 8.5  
Allagash, Tripel—MN 11