

# barcelona

## CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

### JAMÓN SERRANO

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

### SPECK

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### CHORIZO PICANTE

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

### FUET

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### BASQUE SALAMI

Chicago, US  
Berkshire Pork, Peppery, Fruity

### AGED MANCHEGO

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

### CABRA ROMERO

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

### CAÑA DE CABRA

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

### DRUNKEN GOAT

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

### VALDEÓN

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

### TETILLA

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

### DÉLICE DE BOURGOGNE

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

### IDIAZÁBAL

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

### AGED MAHÓN

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

## 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

### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky,  
Pimentón

### NDUJA

Calabria, IT  
Smoky, Spicy And With A Heat From Calabrian  
Chilis. Spreadable At Room Temperature.

### QUESO DE TRUFFA

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

### WAGYU CECINA

Chicago, US  
Aged 12-16 Weeks, Pressed & Cold Smoked  
Wagyu. Hickory Pepper, Smokey

### APERITIVO BOARD

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

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

## TAPAS

### HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### CHAMPIÑONES

Garlic, Urfa Pepper

### WHIPPED SHEEP'S CHEESE

Truffle Honey

### BRUSSELS SPROUTS

Pickled Fresno, Lemon Vinaigrette

### BROCCOLINI

Capers, Chili Flakes

### CARROTS

Smoked Pepper Vinaigrette

### BURRATA

Apple Compote, Pomegranate Seeds

### HUMMUS

Sweet Potatoes

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### MARINATED BOQUERONES

Lemon, Pimiento De Padron Relish

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### CRISPY COD

Lemon Aioli

### SWORDFISH A LA PLANCHA

Salsa Bilbaina

### SCALLOPS

Butternut Squash Purée, Chive Oil

### MUSSELS

House-Made Sausage

### GRILLED PULPO

Piperade

### CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

### BACON-WRAPPED DATES

Valdeón Mousse

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### PORK BELLY

Cherry Pepper Chimichurri

### STEAK PAILLARD\*

Crispy Potatoes, Pepper Vinaigrette

### SHORT RIB

Carrot Purée, Chimichurri

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### LAMB LOIN CHOP

Fennel Salad

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### MARINATED BEETS

Labneh, Walnuts, Grapefruit

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Broccolini, Potatoes, Bilbaina

### PAELLA VERDURAS

Cauliflower, Carrots, Garlic Aioli

### PAELLA SALVAJE

Short Rib, Pork Belly, Chicken, Sausage, Chickpeas

### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

### PARILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts

### BASQUE BURNT CHEESECAKE

Apples

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

## EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF PAOLO BATOLETTI | SOUS CHEF SEAN GORDON

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

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.75	13.5	54
2023	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	7	14	56
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6	12	48
2022	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6.5	13	52
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6	12	48
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.5	13	52
2020	<b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	6.25	12.5	50
2023	<b>Redentore</b> , Veneto, Italy	<i>Chardonnay</i>	6	12	48
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6.5	13	52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.25	12.5	50
			6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	6.5	13	52
2021	<b>Pedro González Mittelbrunn</b> , Castilla Y León, Spain	<i>Prieto Picudo</i>	5.5	11	44
2021	<b>Earth First, Clasico</b> , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2022	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
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>Mencia</i>	7	14	56
2022	<b>Alpataco</b> , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
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
2019	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2023	<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
2021	<b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-Du-Rhône	<i>Grenache Blend</i>	8	16	64
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

## SHERRY

### DRY

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

### SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9.5	76
		17	68

## WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / 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. / Belinda 16.5  
High. Acid. Wines.

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

**GRENA CHE (ON THE ROCKS)** Le Naturel / Vino De Montaña / Cuvée Paul 18.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

## 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**

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

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

**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

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

**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, Lillet Rosé, Faber Vodka, Peach Nectar, 13 52  
Grapefruit

## BEER

**DRAFT** **caña doble**  
New France, Modern Ruins Lager—PA 4.5 9  
East End, Big Hop IPA—PA 4.25 8.5  
Hitchhiker, Bane of Existence IPA—PA 4.5 9

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic—Germany 7  
Yuengling, Lager—PA 6  
Narragansett Lager (16oz.)—RI 6  
Victory, Prima Pils—PA 8  
Estrella Damm, Daura Lager—Spain 8.5  
Troegs, Dreamweaver Wheat—PA 7.5  
East End, Hefeweizen—PA 9.5  
Peroni, Lager—Italy 8  
Hitachino, Nest White—Japan 13  
Founders, All Day IPA—MI 7  
Lagunitas, Maximus IPA—CA 8.5  
Cinderlands, Full Squish IPA (16oz)—PA 13  
East End, Fat Gary, Brown Ale—PA 9.5  
Allagash, Tripel—MN 11  
New France, As the Crow Flies, Breakfast Stout—PA 13  
Wynridge Cider, Original—PA 9  
Ploughman Cider, LummoX—PA 12  
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36

