

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

BASQUE SALAMI

Chicago, US
Pork Sausage, Peppery, Fruity

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
Moulard Dark Breast. Spiced, Tender, Sweet

WAGYU CECINA

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

QUESO DE TRUFFA

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

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*

TAPAS

MARCONA ALMONDS

Sea Salt

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

BEETS

Yogurt, Za'atar, Sherry Vinegar

BROCCOLINI

Mustard Vinaigrette, Capers

ROASTED CARROTS

Tzatziki

CHILLED SWEET POTATOES

Fresno Peppers, Shallots

MUSHROOMS

Salsa Verde

CAULIFLOWER

Scallion Relish

HUMMUS

Piquillo Peppers, Lavash

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimenton

ACORN SQUASH

Almond Romesco, Mint

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

BOQUERONES

Olives, Piquillo Peppers

MUSSELS

Chorizo, Oregano

SEARED SALMON

Braised Lentils, Piquillos, Guindillas

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

SCALLOPS A LA PLANCHA

Aji Amarillo

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

RAINBOW TROUT

Pumpkin Purée, Aleppo Pepper

CHICKEN THIGH

Dill, Lemon

BACON-WRAPPED DATES

Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

TRUFFLED BIKINI

Jamón Serrano, Mahón

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

SALADS

BRUSSELS SPROUTS

Orange, Sumac, Date Vinaigrette

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Squash, Broccolini

PAELLA VERDURAS

Butternut Squash, Sweet Potato, Red Onions

PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

SQUID INK PAELLA

Garlic Aioli, Calamari

PARILLADA BARCELONA*

Strip Steak, Chicken, Gaucho, Pork Loin

DESSERTS

FLAN CATALÁN

Sea Salt

BASQUE BURNT CHEESECAKE

Poached Apples

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

CREPAS WITH SEASONAL FRUIT

Marinated Pears, Pistachios, Mint

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	BarCava, Brut , Penedès, Spain		Xarel-lo Blend	5.5 11 44
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain		Macabeo Blend	7.5 15 60
NV	Tierra Limpia, Brut Rose , Penedes, Spain		Trepat	6.75 13.5 54

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

		3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain		Tempranillo	7 14 56
2020	Marqués de Tomares, Crianza , Rioja, Spain		Tempranillo	6.5 13 52
2021	Pedro González Mittelbrunn , Castilla Y León, Spain		Prieto Picudo	5.5 11 44
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain		Tempranillo	6.5 13 52
2022	Glup Glup , Cariñena, Spain		Garnacha	4.5 9 36
2021	Azul y Garanza , Navarra, Spain		Tempranillo	5.25 10.5 (L) 59
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain		Mencía	7 14 56
2023	Sotabosc , Montsant, Spain		Garnacha, Cariñena	6.25 12.5 50
2022	Casas del Bosque , Casablanca, Chile		Pinot Noir	7 14 56
2023	Vins de Pedra, Negre de Folls , Conca De Barberá		Trepat Blend	5.5 11 44
2020	Primitivo Quiles, Cono 4 , Alicante, Spain		Monastrell	5 10 40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain		Garnacha, Piñuela	7 14 56
2021	Uva de Vida, Biográfico , Toledo, Spain		Tempranillo, Graciano	7.5 15 60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain		Bobal	6 12 48
2021	Earth First, Clasico , Mendoza, Argentina		Malbec	5.75 11.5 46
2022	Alpataco , Patagonia, Argentina		Cabernet Sauvignon	7.25 14.5 58
2021	Quieto, Gran Corte , Mendoza, Argentina		Cabernet Franc, Malbec	7 14 56
2019	Polkura , Colchagua, Chile		Syrah	7.5 15 60
2021	Garage Wine Company, Revival , Maule, Chile		País	6 12 48
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône		Grenache Blend	8 16 64

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
	Península , Lustau, 750mL		Palo Cortado 9 72
	15 Años , El Maestro Sierra, 375mL		Oloroso 13 52

SWEET

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

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. / 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

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

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

BEEES & 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

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
Rioja Wine, Elderflower, Citrus Infused 11
Dark Rum, Guava Nectar 39

GUNS & ROSÉS
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