

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

FUET

California, US
Pork Sausage. Rich, Garlic, Black Pepper

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

CHORIZO PICANTE

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

CHORIZO DE PAMPLONA

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

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months, Buttery,
Mild, Nutty

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

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 TRUFA

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

WAGYU CECINA

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

APERITIVO BOARD

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

MUSHROOMS 12.5
Salsa Verde

CELERY ROOT 7.5
Fresno, Sumac

SPINACH CATALAN 8
Golden Raisins, Almonds

BRUSSELS SPROUTS 10.5
Aleppo Vinaigrette, Pickled Red Onions

ACORN SQUASH 8.5
Pomegranate, Mint

CAULIFLOWER 9
Almond Romesco

ROASTED CARROTS 8.5
Tzatziki

BEETS 9
Yogurt, Za'atar, Sherry Vinegar

HUMMUS 8.5
Piquillo Peppers, Lavash

SWEET POTATO 9
Manchego, Truffle

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey, Pimentón

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

MARINATED BOQUERONES 7
Olives, Piquillo Peppers

CLAMS 12
Salsa Verde, Guindillas

STEAMED MUSSELS 14.5
Thyme, Fresno

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

RAINBOW TROUT 14
Basil Purée, Aleppo Pepper

SEARED SALMON* 13
Scallion Gremolata, Guindillas

CRISPY CALAMARI 11.5
Piquillos, Smoked Pepper Aioli

CHICKEN THIGH 10.5
Aji Verde

TRUFFLED BIKINI 10.5
Jamón Serrano, Mahón

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

WAGYU BEEF CARPACCIO* 15.5
Aged Manchego, Capers, Mustard

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

NY STRIP* 14.5
Celery Root Purée

PORK BELLY A LA PLANCHA 10.5
Cherry Pepper Chimichurri

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

LAMB LOIN 14.5
Butternut Squash, Chive Fresno

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

SHAVED BRUSSELS SPROUTS 10.5
Apples, Golden Raisins

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Cauliflower, Acorn Squash

PAELLA VERDURAS 19 / 38
Brussels Sprouts, Butternut Squash, Red Onions, Leeks

PAELLA MARISCOS 29 / 58
Shrimp, Mussels, Calamari, Clams

PAELLA SALVAJE 28 / 56
Pork Belly, Chicken, Steak, Chickpeas

SQUID INK FIDEOS 17 / 34
Calamari, Garlic Aioli

PARRILLADA BARCELONA* 34.5 / 69
Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10.5
Apples

CREPAS WITH SEASONAL FRUIT 8.5
Marinated Oranges, Almonds

EXECUTIVE CHEF GERMAN FLORES | EXECUTIVE SOUS CHEF JESUS TORRES

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

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Menade , Rueda, Spain	Verdejo	6.75	13.5	54
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	7	14	56
2024	Pinord, Diorama , Penedès, Spain	Xarel-lo	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedes, Spain	Xarel-lo, Riesling	6.5	13	52
2024	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	6	12	48
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Redentore , Veneto, Italy	Chardonnay	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	Catarratto	6.25	12.5	50
2024	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2024	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	Tempranillo	6	12	48
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	6.75	13.5	54
2024	Christophe Avi , Agenais, France	Pinot Noir	5.5	11	44
2024	No Es Pituko , Curico Valley, Chile	Cabernet Sauvignon	6.5	13	52
		Sauvignon Blanc	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	Glup Glup , Cariñena, Spain	Tempranillo	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	Garnacha	4.5	9	36
2022	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	Tempranillo	5.25	10.5 (L)	59
2024	Sotabosc , Montsant, Spain	Mencía	7	14	56
2021	Coster dels Olivers , Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Cariñena, Garnacha	8	16	64
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	Trepat Blend	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Monastrell	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	Garnacha, Piñuela	7	14	56
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Tempranillo, Graciano	7.5	15	60
2020	Gota, Bergamota , Dão, Portugal	Bobal	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6.25	12.5	50
2024	Alpataco , Patagonia, Argentina	Baga	5.5	11 (L)	62
2022	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Sauvignon	7.25	14.5	58
2022	Polkura , Colchagua, Chile	Cabernet Franc, Malbec	7	14	56
2024	Casas del Bosque , Casablanca, Chile	Syrah	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7	14	56
2022	Alto de la Ballena , Maldonado, Uruguay	País	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	6.25	12.5	50
		Cabernet Blend	6.75	13.5	54

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 375mL	Manzanilla	6	48
Los Arcos , Lustau, 750mL	Amontillado	9.5	38
Carlos VII , Alvear, 375mL	Amontillado	6.5	52
Península , Lustau, 750mL	Amontillado	14	56
15 Años , El Maestro Sierra, 375mL	Palo Cortado	9	72
Caton , Alvear, 375mL	Oloroso	13	52
	Oloroso	13.5	54

SWEET

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

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

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo 16.5
High. Acid. Wines.

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style



COCKTAILS

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

GIN & JUS 11
Paco Pepe Andalucian Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

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

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragon Fruit & Tangerine Powders

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

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

IPANEMA 14
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

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
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

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

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

BEER

DRAFT
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
New Trail Brewing, Crisp Amber Lager—PA 3.5 7

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7.5
Yuengling, Lager—PA 6
Peroni, Lager—Italy 8
Mahou, Cinco Estrellas, Lager—Spain (16oz) 7
Narragansett Lager (16oz.)—RI 6
Victory, Prima Pils—PA 8
Troegs, Dreamweaver Wheat—PA 7.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Ommegang, Hennepin Farmhouse Ale—NY 12
2SP Brewing Co., Up and Out IPA—PA 8
Founders, All Day IPA—MI 7
Neshaminy Creek, J.A.W.N. APA—PA 8
Lagunitas, Maximus IPA—CA 8.5
Allagash, Tripel—ME 11
Embark, Old Marauder Cider—NY 10.5
Trabanco, Natural Cider—Spain (700mL) 36