

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

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

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

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

’NDUJA
Illinois, US
Spreadable Pork Sausage, Calabrian Chili,
Pork Jowl

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

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow’s Milk, Aged 1 Year, Olive Oil
Rubbed. Salty, Sharp

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

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

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

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

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

JAMÓN MANGALICA 15
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA 8.5
Castilla, La Mancha, ES
Semi-Soft, Sheep’s Milk, Cured 7 Months,
Black Truffle

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

LOMO IBÉRICO DE BELLOTA 15
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

APERITIVO BOARD 28
An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

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

TAPAS

HOUSE-MADE FOCACCIA 5
Rosemary, Sea Salt

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

BROCCOLINI 9.5
Capers, Red Pepper Flakes

CHAMPIÑONES 12.5
Garlic, Urfa Pepper

ROASTED KOHLRABI 8.5
Guindillas, Anchovy, Migas

ACORN SQUASH A LA PLANCHA 9
Romesco, Almonds, Sage

CAULIFLOWER 9.5
Pimentón Aioli

ROASTED CABBAGE 7.5
Red Chimichurri

ROASTED CARROTS 9.5
Smoked Goat Cheese, Hazelnut Picada

HUMMUS 7.5
Piquillo Peppers

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

BURRATA 10.5
Fig, Baby Kale, Sumac

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

MARINATED BOQUERONES 6
Green Olives, Piquillo Peppers

GAMBAS AL AJILLO 10.5
Guindilla Peppers, Scallions, Garlic

MUSSELS 13.5
House-Made Sausage

SCALLOP 19
Parsip, Truffle

GRILLED PULPO 15.5
Chermoula, Chickpeas

CHICKEN THIGH A LA PLANCHA 10.5
Labneh, Sumac

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

BACON-WRAPPED DATES 8.5
Valdeón Mousse

PORK MEDALLIONS 10.5
Carrots, Saba

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

PORK BELLY 11.5
Mojo Rojo

STEAK PAILLARD* 14.5
Crispy Potatoes, Red Pepper Vinaigrette

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

CHICORY & BEETS 8.5
Goat Cheese, Pepitas

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS 18 / 36
Cauliflower, Kale, Squash, Carrots, Pickled Red Onions,
Garlic Aioli

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

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

PARRILLADA BARCELONA* 33 / 66
Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
White Wine Poached Pears

ARROZ CON LECHE 7
Coconut, Cinnamon

EXECUTIVE CHEF ANTHONY CASTINE
SOUS CHEF PAOLO BARTOLETTI & JACOB HUNT

*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
NV	Sumarroca, 2CV, Interlat, Brut Nature , Classic Penedès, Spain	Xarel-Lo	7.5	15	60
NV	Tierra Limpia, Brut Rose Penedes, Spain	Trepat	7.25	14.5	58

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Menade , Rueda, Spain	Verdejo	8	16	64
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	5.5	11	44
2022	La Vineyta, ' Pipa' , Emporda, Spain	Malvasia	6.5	13	52
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	7.25	14.5	58
2022	B.R.O.T., Blanc Inicial , Penedes, Spain	Xarel-lo, Riesling	6.5	13	52
2022	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2023	Redentore , Veneto, Italy	Chardonnay	7.5	15	60
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	Catarratto	6.25	12.5	50
2023	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

2022	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6.5	13	52
2025	No Es Pituko , Curico Valley, Chile	Sauvignon Blanc	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	Tempranillo	6.25	12.5	62.5
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	7.5	15	60
2022	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	Garnacha	4.75	9.5	38
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	Mencía	7.5	15	60
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	8	16	64
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.75	13.5	54
2023	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain *Served Chilled	Tempranillo	6.75	13.5	54
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	6.25	12.5	50
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
2020	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10	40
2023	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.5	15	60
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	7.5	15	60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12	48
2020	Gota Bergamota , Dao, 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
2019	Polkura , Colchagua, Chile	Syrah	7.5	15	60
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	7	14	56
2022	Alpataco , Patagonia, Argentina	Cabernet Sauvignon	7.25	14.5	58
2021	Garage Wine Company, Revival , Maule, Chile	País	6	12	48
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	6.25	12.5	50
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	Grenache Blend	8	16	64
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	7.25	14.5	58

SHERRY

DRY

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

SWEET

			3oz	bottle
	East India Solera , Lustau, 750mL	Oloroso Dulce	9.5	76
	Península , Lustau, 750mL	Palo Cortado	9	72
	Solera 1927 , Alvear, 375mL	Pedro Ximénez	17	68
	Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	10	40

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	14.5
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ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.	16.5
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BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	17
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COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

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

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

BEER

DRAFT	caña	doble
New France, Modern Ruins Lager—PA	4.5	9
New Trail, Crisp Lager - PA—PA	3.75	7.5
Hitchhiker, Bane of Existence IPA—PA	5	10

BOTTLES & CANS

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