

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
MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty
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	15
LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	15
NDUJA Calabria, IT Smoky, Spicy And With A Heat From Calabrian Chilis. Spreadable At Room Temperature.	12
WAGYU CECINA Chicago, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey	14
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
<i>Jamón Serrano, Fuet, Aged Manchego, Mahon, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>	

TAPAS

HOUSE-MADE FOCACCIA Rosemary, Sea Salt	3
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
CHAMPIÑONES Garlic, Urfa Pepper	11.5
WHIPPED SHEEP'S CHEESE Truffle Honey	8.5
BURRATA Apple Compote, Pomegranate Seeds	10.5
BRUSSELS SPROUTS Pickled Fresno, Lemon Vinaigrette	9.5
CAULIFLOWER Spiced Yogurt	9
CARROTS Smoked Pepper Vinaigrette	8.5
BROCCOLINI Capers, Chili Flakes	9.5
HUMMUS Sweet Potatoes	7.5
POTATO TORTILLA Chive Sour Cream	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
MARINATED BOQUERONES Lemon, Pimiento De Padron Relish	7

GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
CRISPY COD Lemon Aioli	11.5
SWORDFISH A LA PLANCHA Salsa Bilbaina	15.5
SCALLOPS Butternut Squash Purée, Chive Oil	16.5
GRILLED PULPO Piperade	15.5
CHICKEN THIGH A LA PLANCHA Labneh, Sumac	10.5
BACON-WRAPPED DATES Valdeón Mousse	8.5
CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
PORK BELLY Cherry Pepper Chimichurri	10.5
STEAK PAILLARD* Crispy Potatoes, Pepper Vinaigrette	14.5
SHORT RIB Carrot Purée, Chimichurri	18.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
LAMB LOIN CHOP Fennel Salad	15.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
MARINATED BEETS Labneh, Pistachios, Grapefruit	8.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Broccolini, Potatoes, Bilbaina	28.5
PAELLA VERDURAS Cauliflower, Carrots, Garlic Aioli	18 / 36
PAELLA SALVAJE Short Rib, Pork Belly, Chicken, Sausage, Chickpeas	28 / 56
PAELLA MARISCOS Shrimp, Clams, Mussels, Calamari	29 / 58
PARILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CREPAS WITH SEASONAL FRUIT Citrus Cream, Pears, Pistachios	8.5
BASQUE BURNT CHEESECAKE Apples	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9

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

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Menade , Rueda, Spain	<i>Verdejo</i>	7	14	56
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	B.R.O.T., Blanc Inicial , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2022	La Vineyta, ' Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2020	Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	6	12	48
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	5.5	11	44
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Prieto Picudo</i>	5.5	11	44
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2021	Earth First, Clasico , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencía</i>	7	14	56
2022	Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2020	Primitivo Quiles, Cono 4 , Alicante , Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6	12	48
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	<i>Grenache Blend</i>	8	16	64
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

SHERRY

DRY

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

SWEET

			3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>		9.5	76
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>		10	40
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>		17	68

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	
ACID TRIP Asnella / B.R.O.T. / Belinda High. Acid. Wines.			16.5	
BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples			17	
GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Cuvée Paul All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone			18.5	

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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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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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, Bee Pollen & Dragonfruit Powder	13.5
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	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 Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Hayman’s London Dry 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
Sao Joao Brut Rosé, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit	13	52

BEER

DRAFT	caña	doble
Dancing Gnome, Not Always Present Kolsch—PA	4.25	8.5
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