

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

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

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

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

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

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

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

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

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

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

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

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, Olive Oil
Rubbed. Salty, Sharp

MAHÓN
Islas Baleares, ES
Firm, Cow’s Milk, Aged 4 Months. Buttery,
Mild, Nutty

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat’s Milk, Aged 21 Days.
Creamy, Mild

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow’s Milk, Mold Rind.
Mushroomy, Smooth, Tangy

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

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

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Ibérico. Marbled, Tender, Nutty, Creamy

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

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, Manchego, Mahón,
Pickled Vegetables, Olives, Almonds,
Patatas Bravas*

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

PATTY PAN SQUASH 9
Garlic, Red Pepper Oil

HUMMUS 7.5
Piquillo Peppers

ROASTED CARROTS 9.5
Confit Olive, Mint

HEIRLOOM TOMATO 10
Stracciatella, Basil Oil, Crispy Garlic

CHAMPIÑONES 12.5
Garlic, Urfa Pepper

BROCCOLINI 9.5
Capers, Red Pepper Flakes

ROASTED EGGPLANT 9
Crispy Shallot, Bell Pepper

ROASTED TURNIPS 9.5
Preserved Lemon, Dill

CRISPY ARTICHOKEs 10.5
Sundried Tomato, Cashew

CAULIFLOWER 9.5
Basil Aioli

HOUSE-MADE FOCACCIA 5
Rosemary, Sea Salt

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

MARINATED BOQUERONES 6
Green Olives, Piquillo Peppers

GAMBAS AL AJILLO 10.5
Guindilla Peppers, Scallions, Garlic

GRILLED PULPO 15.5
Ajo Blanco, Black Garlic Migas

TUNA CRUDO* 15
Cucumbers, Dill

MUSSELS 13.5
Sage, Jamón Serrano

SALMON A LA PLANCHA 15.5
Bilbaina

CHICKEN THIGH A LA PLANCHA 10.5
Avocado, Tahini

BONE MARROW 15.5
Onion Mostarda

PORK BELLY 11.5
Mojo Rojo

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

FLANK STEAK* 14.5
Crispy Potatoes, Red Chimichurri

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

BEET SALAD 8
Labneh, Dill, Mint

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Broccoli, Carrots, Lemon Caper

PAELLA VERDURAS HALF / FULL 18 / 36
Cherry Tomato, Squash, Corn, Radish, Basil Aioli

PAELLA MARISCOS 29 / 58
Shrimp, 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

ARROZ CON LECHE 7
Coconut, Cinnamon

BASQUE BURNT CHEESECAKE 10
Strawberries

SORBET/ ICE CREAM 7
Raspberry / Vanilla

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
2023	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

2025	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7.5	15	60
2025	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11	44
2025	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
2025	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	7.25	14.5	58
2024	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2025	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	Bodega 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	7.5	15	60
2025	Iniceri, Abisso , Sicily, Italy	Catarratto	6.25	12.5	50
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	7.25	14.5	58

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2023	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	Tempranillo	6.75	13.5	54
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6.5	13	52
2025	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

RED

2020	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	7	14	56
2025	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	6.25	12.5	62.5
2022	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	Mencía	7.5	15	60
2025	Vinyes Domenech, Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.75	13.5	54
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	8	16	64
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	6.25	12.5	50
2025	La Vinyeta, 'Juanito' , Emporda, Spain	Monastrell	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	7.5	15	60
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
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
2024	Alpataco , Patagonia, Argentina	Cabernet Sauvignon	7.25	14.5	58
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	7	14	56
2022	Polkura , Colchagua, Chile	Syrah	7.5	15	60
2025	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	País	6	12	48
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	6.25	12.5	50

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
Carlos VII , Alvear, 375mL	Amontillado		14	56
Península , Lustau, 750mL	Palo Cortado		9	72
15 Años , El Maestro Sierra, 375mL	Oloroso		13	52
Cantón , Alvear, 375mL				

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
			17	68

WINE FLIGHTS

3 Half Glasses				
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.				17.5
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples				17
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.				15.5

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS 360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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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	12.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	14
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucían 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 Andalucían Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

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

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

BEER

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

BOTTLES & CANS

East End, Hefeweizen—PA	11
Yuengling, Lager—PA	6
Victory, Prima Pils—PA	9
Estrella Damm, Lager—Spain	9.5
Troegs, Dreamweaver Wheat—PA	8.5
Clausthaler, Non-Alcoholic—Germany	9
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
Wynridge Cider, Original—PA	11
Allagash, Tripel—MN	13
Ploughman Cider, LummoX—PA	12
Trabanco, Cosecha, Sidra Natural (700mL)—Spain	36