

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic,
Peppercorns

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CABRA ROMERO

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

BASQUE SALAMI

Illinois, US
Pork Sausage, Peppery, Fruity

'NDUJA

Chicago, US
Spicy Spreadable Salami

VALDEÓN

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

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

AGED MANCHEGO

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

DRUNKEN GOAT

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

JAMÓN MANGALICA

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

DUCK PROSCIUTTO

New York, US
Moullard Dark Breast. Spiced, Tender, Sweet

QUESO DE OVEJA CON FLORES

La Mancha, ES
Firm, Sheep's Milk, Aged 120 Days.
Earthy, Nutty, Flower Coated

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

6

BOQUERONES

Olives, Piquillo Peppers

7

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

RAINBOW TROUT

Celery Root Purée, Aleppo Pepper

14.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

PULPO

Alubias, Broccolini

15.5

ACORN SQUASH

Almond Romesco, Mint

10.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

BEETS

Yogurt, Za'atar, Sherry Vinegar

8.5

MUSSELS

Chorizo, Oregano

14.5

BROCCOLINI

Mustard Vinaigrette, Capers

10.5

CHICKEN THIGH

Dill, Lemon

9.5

ROASTED CARROTS

Tzatziki

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

MUSHROOMS

Salsa Verde

12.5

BACON-WRAPPED DATES

Valdeón Mousse

8

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

8.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

10.5

BRUSSELS SPROUTS

Raisins, Pickled Red Onions

10.5

CRISPY PORK BELLY

Cherry Pepper Chimichurri

10.5

POTATO TORTILLA

Chive Sour Cream

7.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

SHAVED BRUSSELS SPROUTS

Orange, Sumac, Date Vinaigrette

10.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Squash, Broccolini

29.5

HALF / FULL

PAELLA VERDURAS

Celery Root, Sweet Potatoes, Red Onions

19 / 38

PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas

28 / 56

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

29 / 58

PARRILLADA BARCELONA*

Strip Steak, Chicken, Gaucho, Pork Loin

34.5 / 69

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE

Poached Apples

10.5

EXECUTIVE CHEF GERMAN FLORES | 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	<i>Xarel-lo Blend</i>	5.5	11	44
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>	6.75	13.5	54
2023	Menade , Rueda, Spain	<i>Verdejo</i>	7	14	56
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
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
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
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
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
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
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
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2022	Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6	12	48
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

La Cigarrera , 375mL	<i>Manzanilla</i>	9.5	38
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6.5	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	17	68

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	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

ACID TRIP Asnella / B.R.O.T. / Negre De Folls
High. Acid. Wines. 16.5

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

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



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

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

PICA PICA 12.5
360 Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

BOURBON SPICE RACK 13.5
Old Grand Dad Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura
Bitters, Cucumber

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

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

GUNS & ROSÉS **glass carafe**
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
Victory, Prima Pils—PA 8
Peroni, Lager—Italy 8
Narragansett Lager (16oz.)—RI 6
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Troegs, Dreamweaver Wheat—PA 7.5
Yuengling, Lager—PA 6
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
Embark, Old Marauder Cider—NY 10.5
Allagash, Tripel—MN 11