

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

SPECK

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

'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

FUET

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

IDIAZÁBAL

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

TETILLA

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

AGED MAHÓN

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

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

MAHÓN

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

DÉLICE DE BOURGOGNE

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

JAMÓN MANGALICA

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

QUESO DE TRUFA

Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 7 Months,
Black Truffle

WAGYU CECINA

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

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

APERITIVO BOARD

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

Rosemary, Sea Salt

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

CHAMPIÑONES

Garlic, Urfa Pepper

ROASTED CARROTS

Smoked Goat Cheese, Hazelnut Picada

ROASTED KOHLRABI

Guindillas, Anchovy, Migas

CAULIFLOWER

Pimentón Aioli

ROASTED CABBAGE

Red Chimichurri

BROCCOLI CROWNS

Capers, Red Pepper Flakes

WHIPPED SHEEP'S CHEESE

Truffle Honey

HUMMUS

Piquillo Peppers

SWEET POTATO

Smoked Pepper, Onions

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

HAMACHI CRUDO*

Cara Cara Orange, Aleppo Pepper

PULPO CARPACCIO

Pickled Celery, Squid Ink

SWORDFISH A LA PLANCHA

Garbanzo, Kalamata Olives

MUSSELS

House-Made Sausage

CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

PORK MEDALLIONS

Carrots, Saba

BACON-WRAPPED DATES

Valdeón Mousse

BONE MARROW

Onion Mostarda

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

PORK CHEEK

Celery Root, Mustard Seeds

SPICED BEEF EMPANADAS

Red Pepper Sauce

PORK BELLY

Mojo Rojo

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Baby Carrots, Potatoes, Lemon Caper Confit

PAELLA VERDURAS

Cauliflower, Kale, Squash, Carrots, Pickled Red Onions,
Garlic Aioli

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

PAELLA SALVAJE

Pork Belly, Chicken, Sausage, Chickpeas

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Amarena Cherries

ARROZ CON LECHE

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

			3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2023	Sumarroca, 2CV, Interlat, Brut Nature , Classic Penedès, Spain	<i>Xarel-Lo</i>	7.5	15	60
NV	Tierra Limpia, Brut Rose , Penedes, Spain	<i>Trepat</i>	7.25	14.5	58

WHITE

			3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2024	Menade , Rueda, Spain	<i>Verdejo</i>	8	16	64
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2024	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2024	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6.5	13	52
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7.25	14.5	58
2023	B.R.O.T., Blanc Inicial , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Redentore , Veneto, Italy	<i>Chardonnay</i>	7.5	15	60
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6.5	13	52
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	6	12	48
2023	Torremilanos, El Porrón de Lara , Castilla Y Leon, Spain *Served Chilled	<i>Tempranillo</i>	6.75	13.5	54
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2025	No Es Pituko , Curico Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	6.25	12.5	62.5
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7.5	15	60
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencia</i>	7.5	15	60
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2024	Vinyes Domenech, Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.75	13.5	54
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	6.25	12.5	50
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7.5	15	60
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2020	Gota Bergamota , Dao, Portugal	<i>Touriga Nacional 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
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2024	Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6	12	48
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	7.25	14.5	58

SHERRY

DRY

			3oz	bottle
	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
	Jarana , Lustau, 750mL	<i>Fino</i>	6	48

SWEET

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

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

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

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

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

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

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

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

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, 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
Ploughman Cider, LummoX—PA 12
Clausthaler, Non-Alcoholic—Germany 9
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36