

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

SALCHICHÓN DE VIC

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

CHORIZO DE PAMPLONA

País Vasco, ES
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

FUET

California, US
Pork Sausage. Rich, Garlic, Black Pepper

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

AGED MANCHEGO

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

IDIAZÁBAL

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

DRUNKEN GOAT

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

CABRA ROMERO

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

VALDEÓN

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

JAMÓN MANGALICA

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

WAGYU CECINA

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

APERITIVO BOARD

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

Olives, Almonds, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Idiazábal, Guindilla Peppers

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

BOQUERONES

Olives, Piquillo Peppers

7

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

RAINBOW TROUT

Basil Purée, Aleppo Pepper

14

SPINACH CATALAN

Golden Raisins, Almonds

8

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

ACORN SQUASH

Pomegranate, Mint

8.5

CLAMS

Salsa Verde, Guindillas

12

MARINATED PIQUILLOS

Maldon Salt

6.5

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

MUSHROOMS

Salsa Verde

12.5

SEARED SALMON*

Scallion Gremolata, Guindillas

13

CAULIFLOWER

Almond Romesco

9

CHICKEN THIGH

Aji Verde

10.5

ROASTED CARROTS

Tzatziki

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

BEETS

Yogurt, Za'atar, Sherry Vinegar

9

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

CANNELLINI BEANS

Leeks, Confit Garlic

7.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SWEET POTATO

Manchego, Truffle

9

LAMB LOIN

Butternut Squash, Chive Fresno

14.5

POTATO TORTILLA

Chive Sour Cream

7.5

PORK TENDERLOIN

Pepper Mostarda

12.5

RESTAURANT WEEK

3 Tapas + Dessert

30

NY STRIP*

Celery Root Purée

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

SHAVED BRUSSELS SPROUTS

Apples, Golden Raisins

10.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Cauliflower, Acorn Squash

29.5

HALF / FULL

PAELLA VERDURAS

Brussels Sprouts, Butternut Squash, Red Onions, Leeks

19 / 38

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

29 / 58

PAELLA SALVAJE

Goucho, Chicken, Steak, Chickpeas

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Chickpeas

34.5 / 69

DESSERTS

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE

Apples

10.5

SORBET

Mango

9.5

EXECUTIVE CHEF GERMAN FLORES | EXECUTIVE 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	Xarel-lo Blend	3oz	6oz	bottle
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rose , Penedes, Spain	Trepato	7.5	15	60
			6.75	13.5	54

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	6.75	13.5	54
2024	Pinord, Diorama , Penedès, Spain	Xarel-lo	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedes, Spain	Xarel-lo, Riesling	5.5	11	44
2024	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	6.5	13	52
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6.5	13	52
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	5.5	11	44
2024	Redentore , Veneto, Italy	Chardonnay	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	Catarratto	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	6.25	12.5	50
			4.75	9.5	38

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	Glup Glup , Cariñena, Spain	Garnacha	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.5	9	36
2022	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	Tempranillo	5.25	10.5 (L)	59
2024	Sotabosc , Montsant, Spain	Mencía	7	14	56
2021	Coster dels Olivers , Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Cariñena, Garnacha	8	16	64
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	Trepato Blend	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Monastrell	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	Garnacha, Piñuela	7	14	56
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Tempranillo, Graciano	7.5	15	60
2020	Gota, Bergamota , Dão, Portugal	Bobal	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6.25	12.5	50
2024	Alpataco , Patagonia, Argentina	Baga	5.5	11 (L)	62
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Sauvignon	7.25	14.5	58
2022	Polkura , Colchagua, Chile	Cabernet Franc, Malbec	7	14	56
2024	Casas del Bosque , Casablanca, Chile	Syrah	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7	14	56
2022	Alto de la Ballena , Maldonado, Uruguay	País	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	6.25	12.5	50
		Cabernet Blend	6.75	13.5	54

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 375mL	Manzanilla	6	48
Los Arcos , Lustau, 750mL	Amontillado	9.5	38
Carlos VII , Alvear, 375mL	Amontillado	6.5	52
Península , Lustau, 750mL	Palo Cortado	14	56
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
Caton , Alvear, 375mL	Oloroso	13	52
		13.5	54

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

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

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

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

GIN & JUS 11
Paco Pepe Andalucían Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

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

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

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

IPANEMA 14
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

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 Andalucían Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

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

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

BEER

DRAFT
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
New Trail Brewing, Crisp Amber Lager—PA 3.5 7

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7.5
Yuengling, Lager—PA 6
Mahou, Cinco Estrellas, Lager—Spain (16oz) 7
Narragansett Lager (16oz.)—RI 6
Victory, Prima Pils—PA 8
Troegs, Dreamweaver Wheat—PA 7.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Ommegang, Hennepin Farmhouse Ale—NY 12
2SP Brewing Co., Up and Out IPA—PA 8
Founders, All Day IPA—MI 7
Neshaminy Creek, J.A.W.N. APA—PA 8
Lagunitas, Maximus IPA—CA 8.5
Allagash, Tripel—ME 11
Embark, Old Marauder Cider—NY 10.5
Trabanco, Natural Cider—Spain (700mL) 36