

# barcelona

## CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

### JAMÓN SERRANO

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

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### FUET

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

### CHORIZO PICANTE

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### 'NDUJA

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

### SPECK

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

### 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

### 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

### CABRA ROMERO

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

### TETILLA

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

### AGED MANCHEGO

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

### AGED MAHÓN

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

### 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

### LOMO IBÉRICO DE BELLOTA

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

### QUESO DE TRUFFA

Castilla, La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months.  
Savory, Black Truffle

### 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

*Jamón Serrano, Fuet, Aged Mahon,  
Drunken Goat, Pickled Vegetables, Olives,  
Almonds, Patatas Bravas*

## TAPAS

### HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### CAULIFLOWER

Spiced Labneh

### CHAMPIÑONES

Garlic, Urfa Pepper

### BRUSSELS SPROUTS

Pickled Fresno, Lemon Vinaigrette

### BROCCOLINI

Capers, Chili Flakes

### WHIPPED SHEEP'S CHEESE

Truffle Honey

### QUESO A LA PLANCHA

Caña De Cabra, Piquillo Peppers, Caramelized  
Onions

### HUMMUS

Piquillo Peppers

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### SWEET POTATOES

Spicy Honey, Cumin

### MARINATED BOQUERONES

Green Olives, Piquillo Peppers

### CRISPY FRIED OYSTERS

Green Goddess Dressing

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### SWORDFISH A LA PLANCHA

Salsa Bilbaina

### GRILLED PULPO

Piperade

### MUSSELS

House-Made Sausage

### CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### BACON-WRAPPED DATES

Valdeón Mousse

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### SHORT RIB

Carrot Purée, Chimichurri

### PORK BELLY

Cherry Pepper Chimichurri

### STEAK PAILLARD\*

Crispy Potatoes, Pepper Vinaigrette

### LAMB LOIN CHOP

Fennel Salad

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### MARINATED BEETS

Labneh, Pistachios, Grapefruit

## LARGE PLATES

### WHOLE ROASTED BRANZINO

Broccolini, Potatoes, Bilbaina

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### PAELLA VERDURAS

Cauliflower, Sweet Potato, Garlic Aioli

### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Sausage, Chickpeas

### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

### PARRILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Pistachios

### BASQUE BURNT CHEESECAKE

Apple Compote

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

## EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF PAOLO BARTOLETTI | 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

		3oz	6oz	bottle
NV	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11 44
2021	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	Macabeo Blend	7.5	15 60
NV	<b>Tierra Limpia, Brut Rose</b> Penedes, Spain	Trepato	6.75	13.5 54

## WHITE

		3oz	6oz	bottle
2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	6.75	13.5 54
2023	<b>Menade</b> , Rueda, Spain	Verdejo	7	14 56
2023	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12 48
2023	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5.5	11 44
2022	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	5.5	11 44
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain	Xarel-lo, Riesling	6.5	13 52
2022	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	Malvasia	6	12 48
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14 56
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13 52
2022	<b>Asnella</b> , Vinho Verde, Portugal	Arinto, Loureiro	6.25	12.5 50
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11 44
2023	<b>Redentore</b> , Veneto, Italy	Chardonnay	6.5	13 52
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6.25	12.5 50
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.5	13 52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	6	12 48
2023	<b>Torremilanos, El Porrón de Lara</b> , Castilla Y Leon, Spain	Tempranillo	6.75	13.5 54
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5.5	11 44
2023	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6.5	13 52
2021	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	Malvar, Airén	6.25	12.5 50

## RED

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

# SHERRY

## DRY

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

## SWEET

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

**ACID TRIP** Asnella / B.R.O.T. / Belinda 16.5  
High. Acid. Wines.

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

**GRENAICHE (ON THE ROCKS)** Le Naturel / Vino De Montaña / Cuvée Paul 18.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



# COCKTAILS

**BEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**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

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

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

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 14  
Lustau Solera Reserva Brandy, Bénédicte,  
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**  
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, Lillet Rosé, Faber Vodka, Peach Nectar, 13 52  
Grapefruit

# BEER

**DRAFT** caña doble  
New France, Modern Ruins Lager—PA 4.5 9  
East End, Big Hop IPA—PA 4.5 9  
Hitchhiker, Bane of Existence IPA—PA 5 9.5

## 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  
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  
Peroni, Lager—Italy 8  
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