

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### FUET

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

### SALCHICHÓN DE VIC

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

### SOBRASADA

Mallorca, ES  
Spicy Spreadable Salami

### CHORIZO PICANTE

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

### CHORIZO DE PAMPLONA

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

### SPECK

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

### CABRA ROMERO

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

### AGED MANCHEGO

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

### 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

### IDIAZÁBAL

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

### ALISIOS

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

### 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

### JAMÓN MANGALICA

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

### QUESO DE OVEJA CON FLORES

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

### DUCK PROSCIUTTO

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

### 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

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 6.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 7.5

### GRILLED SPRING ONIONS

Almond Romesco 7

### BEETS

Yogurt, Za'atar, Sherry Vinegar 8.5

### MUSHROOMS

Salsa Verde 12.5

### ROASTED CARROTS

Tzatziki 8.5

### ASPARAGUS

Mojo Verde 9.5

### BROCCOLINI

Mustard Vinaigrette, Capers 10.5

### HUMMUS

Piquillo Peppers, Lavash 8.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón 8.5

### POTATO TORTILLA

Chive Sour Cream 7.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

### BOQUERONES

Olives, Piquillo Peppers 7

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic 11

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli 11.5

### MUSSELS

Chorizo, Oregano 14.5

### SEARED SALMON

Scallion Gremolata, Guindillas 13

### RAINBOW TROUT

Basil Purée, Aleppo Pepper 14

### CHICKEN THIGH

Dill, Lemon 9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

### CRISPY PORK BELLY

Cherry Pepper Chimichurri 10.5

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic 11.5

### TRUFFLED BIKINI

Jamón Serrano, Mahón 10.5

### BACON-WRAPPED DATES

Valdeón Mousse 8

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

### 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

Green Beans, Spring Onions 29.5

**HALF / FULL**

### PAELLA VERDURAS

Asparagus, Carrots, Spring 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

Sea Salt 8

### OLIVE OIL CAKE

Sea Salt 10.5

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9.5

### BASQUE BURNT CHEESECAKE

Luxardo Cherries 10.5

### CREPAS WITH SEASONAL FRUIT

Marinated Strawberries 8.5

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

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.75	13.5	54
2023	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	7	14	56
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2022	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	<b>Redentore</b> , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	<b>Torremilanos, El Porrón de Lara</b> , Castilla Y Leon, Spain	<i>Tempranillo</i>	6	12	48
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	6.75	13.5	54
2023	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
			6.5	13	52

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	6.5	13	52
2021	<b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain	<i>Mencía</i>	5.25	10.5 (L)	59
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepas Blend</i>	6.25	12.5	50
2020	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	5.5	11	44
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	5	10	40
2022	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	7	14	56
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha</i>	4.5	9	36
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2022	<b>Filipe Ferreira</b> , Douro, Portugal	<i>Bobal</i>	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2022	<b>Alpataco</b> , Patagonia, Argentina	<i>Baga</i>	5.5	11 (L)	62
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Cabernet Franc, Malbec</i>	7	14	56
2019	<b>Polkura</b> , Colchagua, Chile	<i>Pinot Noir</i>	7	14	56
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Syrah</i>	7.5	15	60
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	6	12	48
2021	<b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-Du-Rhône	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	8	16	64
		<i>Cabernet Blend</i>	6.75	13.5	54

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	6	48
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	9.5	38
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	6.5	52
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	13	52
		17	68

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	76
		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

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

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

**NEW WORLD, OLD SCHOOL** Cerro Chapeu Chardonnay / Saurus Rosé / Revival País  
Blurring the lines between the old and new worlds. South American wines with a classic, traditional style. 14.5



# 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

**GIN & JUS** 11  
Hayman's London Dry Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

**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, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13.5  
Old Grand Dad Bourbon, 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**  
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  
Allagash, Tripel—MN 11  
Embark, Old Marauder Cider—NY 10.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 32