

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

FUET

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

CHORIZO DE PAMPLONA

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SPECK

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

CHORIZO PICANTE

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

AGED MANCHEGO

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

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

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

CABRA ROMERO

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

IBORES

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

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 TRUFA

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

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

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

MARINATED PIQUILLOS

Maldon Salt

GREEN BEANS

Salsa Bilbaina, Almonds

MARINATED CUCUMBERS

Dill, Radish

MUSHROOMS

Salsa Verde

ASPARAGUS

Porcini Aioli

GRILLED CALÇOTS

Almond Romesco

ROASTED CARROTS

Tzatziki

HUMMUS

Piquillo Peppers, Lavash

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

SALMON CRUDO*

Aleppo, Maldon Salt

BOQUERONES

Olives, Piquillo Peppers

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

RAINBOW TROUT

Basil Purée, Aleppo Pepper

CLAMS

Salsa Verde, Guindillas

STEAMED MUSSELS

Thyme, Fresno Peppers

SEARED SALMON*

Scallion Gremolata, Guindillas

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

CHICKEN THIGH

Aji Verde

MORUNO LAMB LOIN

Asparagus Purée

TRUFFLED BIKINI

Jamón Serrano, Manchego

SPICED BEEF EMPANADAS

Red Pepper Sauce

PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

NY STRIP*

Skordalia Sauce

SALADS

ARUGULA

Raisins, Asparagus, Radish

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Asparagus, Cauliflower

PAELLA VERDURAS

Radish, Asparagus, Green Beans, Red Onions

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

PAELLA SALVAJE

Gaucho, Chicken, Steak, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Marinade Strawberries

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

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

		3oz	bottle
	Bodegas Gómez Nevado , 750mL	Abocado	11 88
	East India Solera , Lustau, 750mL	Oloroso Dulce	9.5 76
	Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	10 40
	Solera 1927 , Alvear, 375mL	Pedro Ximénez	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 / Sotabosc / 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 Alto De La Ballena / 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

GIN & JUS 11
Paco Pepe Andalucían 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, 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 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, 13 52
Peach Nectar, Grapefruit

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
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
Peroni, Lager—Italy 8
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
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
Embark, Old Marauder Cider—NY 10.5
Trabanco, Natural Cider—Spain (700mL) 36