

# 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

### SPECK

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

### CHORIZO PICANTE

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

### FUET

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

### CHORIZO DE PAMPLONA

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### 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-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

### DÉLICE DE BOURGOGNE

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

### IBORES

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

### 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

### JAMON IBÉRICO

Castilla Y León, ES  
Aged 36-42 Months Acorn & Pasture Fed  
Ibérico. Marble, Tender, Nutty, Creamy

### 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

### ROASTED ZUCCHINI

Caper Gremolata

### MUSHROOMS

Salsa Verde

### GRILLED CALÇOTS

Almond Romesco

### ASPARAGUS

Porcini Aioli

### ROASTED CARROTS

Tzatziki

### BEETS

Yogurt, Za'atar, Sherry Vinegar

### HUMMUS

Piquillo Peppers, Lavash

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Olives, Piquillo Peppers

### SALMON CRUDO\*

Aleppo Pepper, Maldon Salt

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### RAINBOW TROUT

Basil Purée, Aleppo Pepper

### SEARED COD

Watercress Salad

### 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

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### TRUFFLED BIKINI

Jamón Serrano, Manchego

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

### NY STRIP\*

Skordalia Sauce

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato 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, Green Beans

### PAELLA VERDURAS

Radish, Asparagus, Zucchini, Red Onions

### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

### PAELLA SALVAJE

Steak, Pork Belly, Chicken, Chickpeas

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Goucho Sausage

34.5 / 69

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### BASQUE BURNT CHEESECAKE

Marinade Strawberries

### SORBET

Lemon

## 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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7.5	15	60
NV	<b>Tierra Limpia, Brut Rose</b> , Penedes, Spain	<i>Trepat</i>	6.75	13.5	54

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	7.5	15	60
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2024	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	<b>Redentore</b> , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	<i>Grillo</i>	7	14	56
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	<i>Riesling</i>	7.25	14.5	58

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2022	<b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain	<i>Mencia</i>	7	14	56
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2024	<b>Alpataco</b> , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2022	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	6	12	48
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<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>	9.5	38
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6.5	52
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	14	56
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
<b>Caton</b> , Alvear, 375mL	<i>Oloroso</i>	13.5	54

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	17	68

# WINE FLIGHTS

3 Half Glasses

**SHERRY SPECTRUM** La Cigarrera / Los Arcos / 15 Años 15.5  
A progression of dry style sherries, from bright and saline to rich and oxidative.

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

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5  
Some relationships are worth celebrating. Wines and people who helped shape our list.



# COCKTAILS

**BEES & 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 Andalucian 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

**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 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  
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