

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
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE

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

CHORIZO DE PAMPLONA

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

FUET

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich,
Smoky, Pimentón

SPECK

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days.
Creamy, Mild

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

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

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

JAMÓN IBÉRICO

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

DUCK PROSCIUTTO

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

QUESO DE OVEJA CON FLORES

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

APERITIVO BOARD

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

*Olives, Almonds, Patatas Bravas, Jamón
Serrano, Fuet, Mahón, Idiazábal, Guindilla
Peppers*

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

MARINATED CUCUMBERS

Dill, Radish

MARINATED PIQUILLOS

Maldon Salt

ROASTED ZUCCHINI

Caper Gremolata

GRILLED CALÇOTS

Almond Romesco

GREEN BEANS

Salsa Bilbaina, Almonds

MUSHROOMS

Salsa Verde

ASPARAGUS

Porcini Aioli

ROASTED CARROTS

Tzatziki

PAN CON TOMATE

La Boella Olive Oil, Sea Salt

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

RAINBOW TROUT

Basil Purée, Aleppo Pepper

SALMON CRUDO*

Aleppo Pepper, Maldon Salt

BOQUERONES

Olives, Piquillo Peppers

SEARED COD

Watercress Salad

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

SEARED SALMON*

Scallion Gremolata, Guindillas

STEAMED MUSSELS

Thyme, Fresno Peppers

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

CHICKEN THIGH

Aji Verde

MORUNO LAMB LOIN

Asparagus Purée

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

NY STRIP*

Skordalia Sauce

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

SALADS

ARUGULA

Asparagus, Radish Raisins

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Zucchini, Green Beans

PAELLA VERDURAS

Radish, Corn, Zucchini, Red Onions

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

PAELLA SALVAJE

Steak, Pork Loin, Chicken, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Marinade Strawberries

SORBET

Mango

ICE CREAM

Vanilla

EXECUTIVE 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	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

2024	Mila , Rías Baixas, Spain	Albariño	6.75	13.5	54
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7.5	15	60
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11	44
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
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	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	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	Redentore , Veneto, Italy	Chardonnay	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	Catarratto	6.25	12.5	50
2023	Clara Sala, Sicilia Bianco , Sicily, Italy	Grillo	7	14	56
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	7.25	14.5	58

ROSÉ & SKIN CONTACT

2024	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	Tempranillo	6.75	13.5	54
2024	Liquid Geography , Bierzo, Spain	Mencía	6	12	48
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

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	7	14	56
2022	Azul y Garanza , Navarra, Spain	Tempranillo	5.25	10.5 (L)	59
2022	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	Mencía	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
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	7.25	14.5	58
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

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

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

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 / Abisso/ 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

BEEES & BAYS (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
360 Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

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

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragon Fruit & Tangerine Powders

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

SIDE HUSTLE 12.5
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

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

MR. ROGERS 15
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, 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 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
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

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