

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SPECK

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

FUET

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

'NDUJA

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

CHORIZO PICANTE

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

JAMÓN SERRANO

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

IDIAZÁBAL

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

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

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged
2 Months

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

CABRA ROMERO

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

AGED MAHÓN

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

TETILLA

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red
Wine-Soaked

CAÑA DE CABRA

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

JAMÓN IBÉRICO

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

LOMO IBÉRICO DE BELLOTA

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

QUESO DE TRUFA

Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 7 Months,
Black Truffle

APERITIVO BOARD

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

*Jamón Serrano, Fuet, Manchego, Mahón,
Pickled Vegetables, Olives, Almonds,
Patatas Bravas*

TAPAS

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

5

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

6

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

10.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

HAMACHI CRUDO*

Cucumbers, Dill

15

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

GRILLED PULPO

Ajo Blanco, Black Garlic Migas

15.5

CHAMPIÑONES

Garlic, Urfa Pepper

12.5

MUSSELS

Sage, Serrano

13.5

CRISPY ARTICHOKE

Sundried Tomato, Cashew

10.5

SWORDFISH A LA PLANCHA

Bilbaina

15.5

BROCCOLI CROWNS

Capers, Red Pepper Flakes

9.5

CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

10.5

HEIRLOOM TOMATO

Stracciatella, Basil Oil, Crispy Garlic

10

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

CAULIFLOWER

Basil Aioli

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

SNOW PEA & ASPARAGUS

Whipped Ricotta

10.5

DUCK CONFIT

Swiss Chard, Golden Raisins

15.5

ROASTED CARROTS

Smoked Goat Cheese, Hazelnut Picada

9.5

PORK MEDALLIONS

Carrots, Saba

10.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

BONE MARROW

Onion Mostarda

15.5

HUMMUS

Piquillo Peppers

7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

POTATO TORTILLA

Chive Sour Cream

7.5

PORK BELLY

Mojo Rojo

11.5

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

MESCLUN SALAD

Black Garlic Vinaigrette, Sunchoke, Manchego

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Asparagus, Potatoes, Lemon Caper Confit

28.5

PAELLA VERDURAS

Asparagus, Snow Peas, Squash, Corn, Radish,
Basil Aioli

HALF / FULL
18 / 36

PAELLA MARISCOS

Shrimp, Mussels, Calamari

29 / 58

PAELLA SALVAJE

Pork Belly, Chicken, Sausage, Chickpeas

28 / 56

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

OLIVE OIL CAKE

Sea Salt

10

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Strawberries

10

ARROZ CON LECHE

Coconut, Cinnamon

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

ICE CREAM

Vanilla

7

SORBET

Raspberry

7

EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF PAOLO BARTOLETTI & JACOB HUNT

*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
NV	Tierra Limpia, Brut Rose , Penedès, Spain	Trepap	7.25	14.5	58
2023	Sumarroca, 2CV, Interlat, Brut Nature , Classic Penedès, Spain	Xarel-Lo	7.5	15	60

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	6.75	13.5	54
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7.5	15	60
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11	44
2024	Pinord, Diorama , Penedès, Spain	Xarel-lo	5.5	11	44
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	Iniceri, Abisso , Sicily, Italy	Catarratto	6.25	12.5	50
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Redentore , Veneto, Italy	Chardonnay	7.5	15	60
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	7.25	14.5	58
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	7.25	14.5	58
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.5	13	52
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	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
2025	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
2023	Torremilanos, El Porrón de Lara , Castilla Y Leon, Spain	Tempranillo	6.75	13.5	54
2022	Azul y Garanza , Navarra, Spain	Tempranillo	6.25	12.5	62.5
2024	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2022	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	Mencía	7.5	15	60
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	8	16	64
2024	Vinyes Domenech, Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.75	13.5	54
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	7	14	56
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepap Blend	6.25	12.5	50
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10	40
2024	Alpataco , Patagonia, Argentina	Cabernet Sauvignon	7.25	14.5	58
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	7.5	15	60
2020	Gota Bergamota , Dao, 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
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	6.25	12.5	50
2022	Polkura , Colchagua, Chile	Syrah	7.5	15	60
2023	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.25	14.5	58
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	7	14	56
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12	48
2022	Garage Wine Company, Revival , Maule, Chile	País	6	12	48

SHERRY

DRY

La Cigarrera , 375mL	Manzanilla	9.5	38
Los Arcos , Lustau, 750mL	Amontillado	6.5	52
15 Años , El Maestro Sierra, 375mL	Oloroso	13	52
Jarana , Lustau, 750mL	Fino	6	48

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	9.5	76
Península , Lustau, 750mL	Palo Cortado	9	72
Solera 1927 , Alvear, 375mL	Pedro Ximénez	17	68
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	10	40

WINE FLIGHTS

3 Half Glasses

BIO-CURIOUS

Diorama / Abisso / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples

HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte
Some relationships are worth celebrating. Wines and people who helped shape our list.

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM

La Cigarrera / Los Arcos / 15 Años
A progression of dry style sheries, from bright and saline to rich and oxidative.



COCKTAILS

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

ALEBRIJES	14
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	

TEA TIME (No ABV)	9
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	

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

SIDE HUSTLE	12.5
Lustau Solera Reserva Brandy, Bénédictine, 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

Paco Pepe Andalusian Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN

Paco Pepe Andalusian Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

Paco Pepe Andalusian Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	11	39

GUNS & ROSÉS	glass	carafe
Tierra Limpia, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit	13	52

BEER

DRAFT	caña	doble
New France, Modern Ruins Lager—PA	4.5	9
New Trail, Crisp Lager - PA—PA	3.75	7.5
Hitchhiker, Bane of Existence IPA—PA	5	10

BOTTLES & CANS

East End, Hefeweizen—PA	11
Yuengling, Lager—PA	6
Victory, Prima Pils—PA	9
Estrella Damm, Lager—Spain	9.5
Troegs, Dreamweaver Wheat—PA	8.5
Clausthaler, Non-Alcoholic—Germany	9
Founders, All Day IPA—MI	7
Lagunitas, Maximus IPA—CA	8.5
Cinderlands, Full Squish IPA (16oz)—PA	13
Peroni, Lager—Italy	9
Narragansett Lager (16oz.)—RI	7
Wynridge Cider, Original—PA	11
Allagash, Tripel—MN	13
Ploughman Cider, LummoX—PA	12
Trabanco, Cosecha, Sidra Natural (700mL)—Spain	36