

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

'NDUJA

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

SPECK

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

FUET

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

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

MAHÓN

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

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

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

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

CAULIFLOWER

Basil Aioli

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

HEIRLOOM TOMATO

Stracciatella, Basil Oil, Crispy Garlic

BROCCOLINI

Capers, Red Pepper Flakes

CHAMPIÑONES

Garlic, Urfa Pepper

ROASTED CARROTS

Confit Olive, Mint

CRISPY ARTICHOKE

Sundried Tomato, Sunflower Seeds

ROASTED TURNIPS

Preserved Lemon, Dill

WHIPPED SHEEP'S CHEESE

Truffle Honey

HUMMUS

Piquillo Peppers

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

TUNA CRUDO*

Cucumbers, Dill

GRILLED PULPO

Ajo Blanco, Black Garlic Migas

MUSSELS

Sage, Serrano

SWORDFISH A LA PLANCHA

Bilbaina

CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON-WRAPPED DATES

Valdeón Mousse

BONE MARROW

Onion Mostarda

PORK MEDALLIONS

Carrots, Saba

DUCK CONFIT

Swiss Chard, Golden Raisins

PORK BELLY

Mojo Rojo

SPICED BEEF EMPANADAS

Red Pepper Sauce

LAMB RACK

Mint, Dill, Fennel

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

FLANK STEAK*

Crispy Potatoes, Red Chimichurri

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

MESCLUN SALAD

Black Garlic Vinaigrette, Manchego

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Broccoli, Carrots, Lemon Caper

PAELLA VERDURAS

Snow Peas, Squash, Corn, Radish, Basil Aioli

PAELLA MARISCOS

Shrimp, Mussels, Calamari

PAELLA SALVAJE

Pork Belly, Chicken, Sausage, Chickpeas

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Strawberries

FLAN CATALÁN

ARROZ CON LECHE

Coconut, Cinnamon

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

ICE CREAM

Vanilla

SORBET

Raspberry

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	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rose , Penedes, Spain	Trepat	7.25	14.5	58

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	B.R.O.T., Blanc Inicial , Penedes, Spain	Xarel-lo, Riesling	6.5	13	52
2025	La Vineyta, Mono 'Mayumba' Blanco , Emporda, Spain	Malvasia	6	12	48
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	7.25	14.5	58
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	Iniceri, Abisso , Sicily, Italy	Catarratto	6.25	12.5	50
2024	Redentore , Veneto, Italy	Chardonnay	7.5	15	60
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	7.25	14.5	58

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2023	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 Aví , Agenais, France	Cabernet Sauvignon	6.5	13	52
2023	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13	52
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	7	14	56
2024	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	6.25	12.5	62.5
2022	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	Mencía	7.5	15	60
2024	Vinyes Domenech, Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.75	13.5	54
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	8	16	64
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	6.25	12.5	50
2024	La Vinyeta, 'Juanito' , Emporda, Spain	Monastrell	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	7.5	15	60
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	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
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
2023	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	7.25	14.5	58

SHERRY

DRY

La Cigarrera , 375mL	Manzanilla	3oz	bottle
Los Arcos , Lustau, 750mL	Amontillado	9.5	38
15 Años , El Maestro Sierra, 375mL	Oloroso	6.5	52
Jarana , Lustau, 750mL	Fino	13	52

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Península , Lustau, 750mL	Palo Cortado	9.5	76
Solera 1927 , Alvear, 375mL	Pedro Ximénez	9	72
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	17	68
		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 sherries, 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

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

PICA PICA 12.5
360 Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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

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

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

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

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
Dark Rum, Guava Nectar
glass pitcher
11 39

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

BEER

DRAFT
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