

# 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

**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

**'NDUJA**  
Illinois, US  
Spreadable Pork Sausage, Calabrian Chili,  
Pork Jowl

**BASQUE SALAMI**  
Illinois, US  
Berkshire Pork, Peppery, Fruity

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

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

**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

**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** 17.5  
Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed  
Ibérico. Marbled, Tender, Nutty, Creamy

**LOMO IBÉRICO DE BELLOTA** 15  
Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón

**QUESO DE TRUFA** 8.5  
Castilla, La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 7 Months,  
Black Truffle

**APERITIVO BOARD** 28  
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** 5  
Rosemary, Sea Salt

**MARINATED OLIVES & GIARDINIERA** 6  
Thyme, Lemon Zest

**EGGPLANT CAPONATA** 6.5  
Bell Peppers, Balsamic, Basil

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**CHAMPIÑONES** 12.5  
Garlic, Urfa Pepper

**HEIRLOOM TOMATO** 10  
Stracciatella, Basil Oil, Crispy Garlic

**BROCCOLI CROWNS** 9.5  
Capers, Red Pepper Flakes

**ASPARAGUS** 10  
Nora Peppers, Garlic

**ROASTED CARROTS** 9.5  
Smoked Goat Cheese, Hazelnut Picada

**CRISPY ARTICHOKE** 10.5  
Sundried Tomato, Cashew

**CAULIFLOWER** 9.5  
Basil Aioli

**SNOW PEA & ASPARAGUS** 10.5  
Whipped Ricotta

**WHIPPED SHEEP'S CHEESE** 8.5  
Truffle Honey

**HUMMUS** 7.5  
Piquillo Peppers

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**MARINATED BOQUERONES** 6  
Green Olives, Piquillo Peppers

**GAMBAS AL AJILLO** 10.5  
Guindilla Peppers, Scallions, Garlic

**SWORDFISH A LA PLANCHA** 15.5  
Bilbaina

**HAMACHI CRUDO\*** 15  
Cucumbers, Dill

**MUSSELS** 13.5  
House-Made Sausage

**GRILLED PULPO** 15.5  
Ajo Blanco, Black Garlic Migas

**CHICKEN THIGH A LA PLANCHA** 10.5  
Labneh, Sumac

**BACON-WRAPPED DATES** 8.5  
Valdeón Mousse

**DUCK CONFIT** 15.5  
Swiss Chard, Golden Raisins

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**BONE MARROW** 15.5  
Onion Mostarda

**ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

**PORK BELLY** 11.5  
Mojo Rojo

**STEAK PAILLARD\*** 14.5  
Crispy Potatoes, Red Pepper Vinaigrette

**PORK MEDALLIONS** 10.5  
Carrots, Saba

## SALADS

**MESCLUN SALAD** 8.5  
Black Garlic Vinaigrette, Sunchoke, Manchego

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

## LARGE PLATES

**CHICKEN PIMIENTOS** 24.5  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 28.5  
Asparagus, Potatoes, Lemon Caper Confit

**PAELLA VERDURAS** HALF / FULL 18 / 36  
Asparagus, Snow Peas, Spring Onions, Corn, Radish,  
Basil Aioli

**PAELLA MARISCOS** 29 / 58  
Shrimp, Mussels, Calamari

**PAELLA SALVAJE** 28 / 56  
Pork Belly, Chicken, Sausage, Chickpeas

**PARRILLADA BARCELONA\*** 33 / 66  
Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

**OLIVE OIL CAKE** 10  
Sea Salt

**ARROZ CON LECHE** 7  
Coconut, Cinnamon

**FLAN CATALÁN** 8

**BASQUE BURNT CHEESECAKE** 10  
Strawberries

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**ICE CREAM** 7  
Vanilla

**SORBET** 7  
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

			3oz	6oz	bottle
NV	<b>Tierra Limpia, Brut Rose</b>	Penedes, Spain	Trepat	7.25	14.5 58
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature,</b>	Classic Penedès, Spain	Xarel-Lo	7.5	15 60

## WHITE

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

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	<b>Liquid Geography,</b>	Bierzo, Spain	Mencía	6	12 48
2025	<b>Familia Schroeder, Saurus,</b>	Patagonia, Argentina	Pinot Noir	5.5	11 44
2024	<b>Christophe Avi,</b>	Agenais, France	Cabernet Sauvignon	6.5	13 52
2025	<b>No Es Pituko,</b>	Curico Valley, Chile	Sauvignon Blanc	5.75	11.5 46

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva,</b>	Rioja, Spain	Tempranillo	7	14 56
2021	<b>Marqués de Tomares, Crianza,</b>	Rioja, Spain	Tempranillo	6.5	13 52
2023	<b>Torremilanos, El Porrón de Lara,</b>	Castilla Y Leon, Spain	Tempranillo	6.75	13.5 54
2022	<b>Bardos, Viñedos de Altura,</b>	Ribera Del Duero, Spain	Tempranillo	7	14 56
2022	<b>Azul y Garanza,</b>	Navarra, Spain	Tempranillo	6.25	12.5 62.5
2024	<b>Glup Glup,</b>	Cariñena, Spain	Garnacha	4.5	9 36
2022	<b>Raul Perez, Ultreia St. Jacques,</b>	Bierzo, Spain	Mencía	7.5	15 60
2021	<b>Coster dels Olivers,</b>	Priorat, Spain	Cariñena, Garnacha	8	16 64
2024	<b>Vinyes Domenech, Sotabosc,</b>	Montsant, Spain	Garnacha, Cariñena	6.75	13.5 54
2024	<b>Vins de Pedra, Negre de Folls,</b>	Conca De Barberá	Trepat Blend	6.25	12.5 50
2022	<b>Uva de Vida, Biográfico,</b>	Toledo, Spain	Tempranillo, Graciano	7.5	15 60
2023	<b>Primitivo Quiles, Cono 4,</b>	Alicante, Spain	Monastrell	5	10 40
2024	<b>Alpataco,</b>	Patagonia, Argentina	Cabernet Sauvignon	7.25	14.5 58
2021	<b>Península, Vino de Montaña,</b>	Sierra De Gredos, Spain	Garnacha, Piñuela	7.5	15 60
2020	<b>Gota Bergamota,</b>	Dao, Portugal	Touriga Nacional Blend	6.25	12.5 50
2023	<b>Caves São João, Baga Novo,</b>	Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L) 62
2022	<b>Alto de la Ballena,</b>	Maldonado, Uruguay	Cabernet Franc Blend	6.25	12.5 50
2022	<b>Polkura,</b>	Colchagua, Chile	Syrah	7.5	15 60
2023	<b>Casas del Bosque,</b>	Casablanca, Chile	Pinot Noir	7.25	14.5 58
2023	<b>Quieto, Gran Corte,</b>	Mendoza, Argentina	Cabernet Franc, Malbec	7	14 56
2024	<b>Bodegas Ponce, Clos Lojen,</b>	Manchuela, Spain	Bobal	6	12 48
2022	<b>Garage Wine Company, Revival,</b>	Maule, Chile	País	6	12 48
2022	<b>Dom. des Tourelles, Bekaa Rouge,</b>	Bekaa Valley, Lebanon	Cabernet Blend	7.25	14.5 58

## SHERRY

### DRY

			3oz	bottle
	<b>La Cigarrera,</b>	375mL	Manzanilla	9.5 38
	<b>Los Arcos,</b>	Lustau, 750mL	Amontillado	6.5 52
	<b>15 Años,</b>	El Maestro Sierra, 375mL	Oloroso	13 52
	<b>Jarana,</b>	Lustau, 750mL	Fino	6 48

### SWEET

			3oz	bottle
	<b>East India Solera,</b>	Lustau, 750mL	Oloroso Dulce	9.5 76
	<b>Península,</b>	Lustau, 750mL	Palo Cortado	9 72
	<b>Solera 1927,</b>	Alvear, 375mL	Pedro Ximénez	17 68
	<b>Nectar,</b>	Gonzalez Byass, 375mL	Pedro Ximénez	10 40

## WINE FLIGHTS

3 Half Glasses

### TRUST FALL

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

### BIO-CURIOUS Diorama / Abisso / Biografico

Many of our wines use Biodynamic farming practices, here are three incredible examples

### SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años

A progression of dry style sherries, from bright and saline to rich and oxidative.

18.5

17

15.5

## COCKTAILS

### BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

8

### TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

9

### PICA PICA

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

12.5

### GIN & JUS

Paco Pepe Andalucían Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

12

### DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

13

### ALEBRIJES

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

14

### SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

12.5

### BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

13.5

### LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

15

## 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

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  
New Trail, Crisp Lager - PA—PA  
Hitchhiker, Bane of Existence IPA—PA

caña doble  
4.5 9  
3.75 7.5  
5 10

### BOTTLES & CANS

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

9  
11  
6  
9  
9.5  
8.5  
7  
8.5  
13  
9  
7  
13  
12  
36