

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	‘NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity	LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	15
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy	QUESO DE TRUFA Castilla, La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months. Savory, Black Truffle	8.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper Tangy, Salty, Rich	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	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	<i>Jamón Serrano, Fuet, Aged Manchego, Mahon, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>	

TAPAS

HOUSE-MADE FOCACCIA Rosemary, Sea Salt	3	MARINATED BOQUERONES Green Olives, Piquillo Peppers	7
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	CRISPY COD Green Goddess Dressing	11.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	GRILLED PULPO Saffron Chermoula, Chickpeas	15.5
CHAMPIÑONES Garlic, Urfa Pepper	11.5	SWORDFISH A LA PLANCHA Salsa Bilbaina	15
ASPARAGUS Meyer Lemon, Crispy Shallots	8.5	MUSSELS House-Made Sausage	13.5
BROCCOLINI Capers, Red Chili Flakes	9.5	CHICKEN THIGH A LA PLANCHA Labneh, Sumac	10.5
CAULIFLOWER Garlic Scape Aioli	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
FABADA Pickled Ramps, Foccacia	9.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
HUMMUS Piquillo Peppers	7.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
WHIPPED SHEEP'S CHEESE Truffle Honey	8.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
QUESO A LA PLANCHA Caña De Cabra, Piquillo Peppers, Caramelized Onions	10.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
POTATO TORTILLA Chive Sour Cream	7.5	PORK BELLY Tomatillo Verde	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	14.5
		LAMB MERGUEZ SAUSAGE Pickled Mustard Seeds, Cucumber-Mint Yogurt	15.5

SALADS

CHICORY AND BLOOD ORANGE Candied Almonds, Idiazábal	9
ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11

LARGE PLATES

WHOLE ROASTED BRANZINO Broccolini, Potatoes, Bilbaina	28.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
PAELLA VERDURAS Sugar Snap Peas, Carrots, Cauliflower, Garlic Aioli	18 / 36
PAELLA MARISCOS Shrimp, Clams, Mussels, Calamari	29 / 58
PAELLA SALVAJE Chorizo, Pork Belly, Chicken, Sausage, Chickpeas	28 / 56
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CREPAS WITH SEASONAL FRUIT** Citrus Cream, Strawberries, Pistachios	8.5
BASQUE BURNT CHEESECAKE Blackberry Compote	10
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9

EXECUTIVE CHEF ANTHONY CASTINE
SOUS CHEF PAOLO BARTOLETTI | SOUS CHEF SEAN GORDON

*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.
Items marked with ** are related to tree nuts. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rose , Penedes, Spain	<i>Trepat</i>	6.75	13.5	54

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Menade , Rueda, Spain	<i>Verdejo</i>	7	14	56
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2022	B.R.O.T., Blanc Inicial , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencía</i>	7	14	56
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2020	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2022	Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6	12	48
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	<i>Grenache Blend</i>	8	16	64
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

SHERRY

DRY

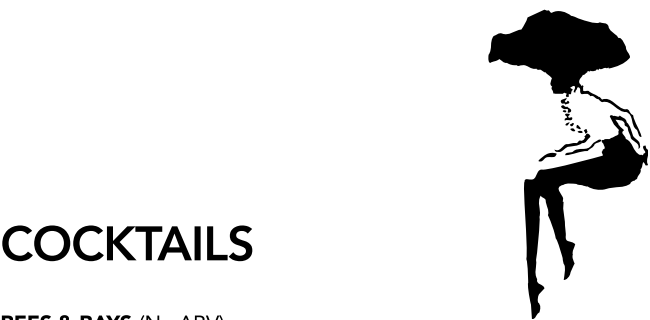
La Cigarrera , 375mL	<i>Manzanilla</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6.5	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52

SWEET

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

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		14.5
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		16.5
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.		14.5



COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	14
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LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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 Hitchhiker, Bane of Existence IPA—PA	caña	doble
	4.5	9
	5	9.5

BOTTLES & CANS

East End, Hefeweizen—PA	9.5
Yuengling, Lager—PA	6
Victory, Prima Pils—PA	8
Estrella Damm, Daura Lager—Spain	8.5
Troegs, Dreamweaver Wheat—PA	7.5
Founders, All Day IPA—MI	7
Lagunitas, Maximus IPA—CA	8.5
Cinderlands, Full Squish IPA (16oz)—PA	13
Peroni, Lager—Italy	8
Narragansett Lager (16oz.)—RI	6
Allagash, Tripel—MN	11
New France, As the Crow Flies, Breakfast Stout—PA	13
Wynridge Cider, Original—PA	9
Ploughman Cider, LummoX—PA	12
Clausthaler, Non-Alcoholic—Germany	7
Trabanco, Cosecha, Sidra Natural (700mL)—Spain	36