

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

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

SPECK

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

'NDUJA

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

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

AGED MAHÓN

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

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

MAHÓN

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

IDIAZÁBAL

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

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

QUESO DE TRUFA

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

LOMO IBÉRICO DE BELLOTA

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

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

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

ROASTED CORN

Garlic Scape Mojo

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SALMOREJO

Egg, Crispy Bacon

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, Cashew

CAULIFLOWER

Basil Aioli

HUMMUS

Piquillo Peppers

WHIPPED SHEEP'S CHEESE

Truffle Honey

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

GRILLED PULPO

Ajo Blanco, Black Garlic Migas

TUNA CRUDO*

Cucumbers, Dill

SWORDFISH A LA PLANCHA

Bilbaina

MUSSELS

Sage, Jamón Serrano

CHICKEN THIGH A LA PLANCHA

Avocado, Tahini

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON-WRAPPED DATES

Valdeón Mousse

BONE MARROW

Onion Mostarda

PORK MEDALLIONS

Carrots, Saba

SPICED BEEF EMPANADAS

Red Pepper Sauce

DUCK CONFIT

Swiss Chard, Golden Raisins

LAMB RACK

Mint, Dill, Fennel

PORK BELLY

Mojo Rojo

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

FLANK STEAK*

Crispy Potatoes, Red Chimichurri

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Broccoli, Carrots, Lemon Capers

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

| | | | 3oz | 6oz | bottle |
|------|---|-----------------------|------|------|--------|
| NV | BarCava, Brut , Penedès, Spain | <i>Xarel-lo Blend</i> | 5.5 | 11 | 44 |
| 2023 | Sumarroca, 2CV, Interlat, Brut Nature , Classic Penedès, Spain | <i>Xarel-Lo</i> | 7.5 | 15 | 60 |
| NV | Tierra Limpia, Brut Rose , Penedes, Spain | <i>Trepat</i> | 7.25 | 14.5 | 58 |

WHITE

| | | | 3oz | 6oz | bottle |
|------|--|------------------------------------|------|------|--------|
| 2024 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 6.75 | 13.5 | 54 |
| 2023 | Bico Amarelo , Vinho Verde, Portugal | <i>Loureiro, Alvarinho, Avesso</i> | 4.5 | 9 | 36 |
| 2025 | Ostatu , Rioja, Spain | <i>Viura, Malvasia</i> | 7.5 | 15 | 60 |
| 2024 | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 5.5 | 11 | 44 |
| 2023 | B.R.O.T., Blanc Inicial , Penedes, Spain | <i>Xarel-lo, Riesling</i> | 6.5 | 13 | 52 |
| 2023 | Orto Vins, Les Argiles , Montsant, Spain | <i>Macabeo</i> | 7 | 14 | 56 |
| 2021 | Alvear, 3 Miradas , Montilla-Moriles, Spain | <i>Pedro Ximénez</i> | 7.25 | 14.5 | 58 |
| 2023 | Aylin , San Antonio, Chile | <i>Sauvignon Blanc</i> | 6 | 12 | 48 |
| 2024 | Haus Rothenberg, Feinherb , Nahe, Germany | <i>Riesling</i> | 7.25 | 14.5 | 58 |
| 2024 | Redentore , Veneto, Italy | <i>Chardonnay</i> | 7.5 | 15 | 60 |
| 2024 | Iniceri, Abisso , Sicily, Italy | <i>Catarratto</i> | 6.25 | 12.5 | 50 |

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

| | | | 3oz | bottle |
|--|--|----------------------|-----|--------|
| | East India Solera , Lustau, 750mL | <i>Oloroso Dulce</i> | 9.5 | 76 |
| | 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

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.

BIO-CURIOS

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

3oz

6oz

bottle

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

PASSENGER PRINCESS

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

13.5

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

Banhez 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

MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

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

caña doble

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