

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 PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	JAMÓN IBÉRICO 17.5 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	QUESO DE TRUFA 8.5 Castilla, La Mancha, ES Semi-Soft, Sheep's Milk, Cured 7 Months, Black Truffle
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	LOMO IBÉRICO DE BELLOTA 15 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper Tangy, Salty, Rich	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	<i>Jamón Serrano, Fuet, Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp		

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	MARINATED BOQUERONES Green Olives, Piquillo Peppers	6
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	10.5
ROASTED CARROTS Confit Olive, Mint	9.5	GRILLED PULPO Ajo Blanco, Black Garlic Migas	15.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	TUNA CRUDO* Cucumbers, Dill	15
SALMOREJO Egg, Crispy Bacon	9.5	MUSSELS Sage, Jamón Serrano	13.5
PATTY PAN SQUASH Garlic, Red Pepper Oil	9	WAHOO A LA PLANCHA Bilbaina	15.5
ROASTED TURNIPS Preserved Lemon, Dill	9.5	CHICKEN THIGH A LA PLANCHA Labneh Sumec	10.5
CHAMPIÑONES Garlic, Urfa Pepper	12.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
BROCCOLINI Capers, Red Pepper Flakes	9.5	BONE MARROW Onion Mostarda	15.5
CRISPY ARTICHOKEs Sundried Tomato, Cashew	10.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
CAULIFLOWER Basil Aioli	9.5	PORK MEDALLIONS Carrots, Saba	10.5
HOUSE-MADE FOCACCIA Rosemary, Sea Salt	5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
HUMMUS Piquillo Peppers	7.5	DUCK CONFIT Swiss Chard, Golden Raisins	15.5
WHIPPED SHEEP'S CHEESE Truffle Honey	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
POTATO TORTILLA Chive Sour Cream	7.5	FLANK STEAK* Crispy Potatoes, Red Chimichurri	14.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
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LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Broccoli, Carrots, Lemon Caper	28.5
PAELLA VERDURAS Cherry Tomato, 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
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Strawberries	10
FLAN CATALÁN	8
ARROZ CON LECHE Coconut, Cinnamon	7
SORBET Raspberry	7
ICE CREAM Vanilla	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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
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

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
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	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
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	Redentore , Veneto, Italy	<i>Chardonnay</i>	7.5	15	60
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	7.25	14.5	58

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
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

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
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

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
Jarana , Lustau, 750mL	<i>Fino</i>	6	48

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

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.

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

COCKTAILS

BEEES & 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

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

12.5

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

14

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 11 pitcher 39

GUNS & ROSÉS
Tierra Limpia, Lillet Rosé, Faber Vodka, Peach Nectar,
Grapefruit

glass 13 carafe 52

BEER

DRAFT
New France, Modern Ruins Lager—PA
New Trail, Crisp Lager - PA—PA
Hitchhiker, Bane of Existence IPA—PA

caña 4.5 doble 9
3.75 7.5
5 10

BOTTLES & CANS

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

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