

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

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

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

VALDEÓN
Castilla Y León, ES
Creamy Blue, Cow & Goat’s Milk, Cave-Aged
2 Months

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

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

TETILLA
Galicia, ES
Semi-Soft, Cow’s Milk, Aged 15-20 Days.
Mild, Creamy

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow’s Milk, Mold Rind.
Mushroomy, Smooth, Tangy

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

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

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

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

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

PATTY PAN SQUASH 9
Garlic, Red Pepper Oil

ROASTED TURNIPS 9.5
Preserved Lemon, Dill

CHAMPIÑONES 12.5
Garlic, Urfa Pepper

ROASTED CARROTS 9.5
Confit Olive, Mint

HEIRLOOM TOMATO 10
Stracciatella, Basil Oil, Crispy Garlic

BROCCOLINI 9.5
Capers, Red Pepper Flakes

ROASTED CORN 8.5
Garlic Scape Mojo

CRISPY ARTICHOKEs 10.5
Sundried Tomato, Cashew

CAULIFLOWER 9.5
Basil Aioli

HOUSE-MADE FOCACCIA 5
Rosemary, Sea Salt

HUMMUS 7.5
Piquillo Peppers

WHIPPED SHEEP’S CHEESE 8.5
Truffle Honey

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

MARINATED BOQUERONES 6
Green Olives, Piquillo Peppers

MUSSELS ESCABECHE 11.5
Sweet Corn, Mussels

GAMBAS AL AJILLO 10.5
Guindilla Peppers, Scallions, Garlic

GRILLED PULPO 15.5
Ajo Blanco, Black Garlic Migas

TUNA CRUDO* 15
Cucumbers, Dill

MUSSELS 13.5
Sage, Jamón Serrano

SALMON A LA PLANCHA 15.5
Bilbaina

CHICKEN THIGH A LA PLANCHA 10.5
Avocado Tahini

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

BACON-WRAPPED DATES 8.5
Valdeón Mousse

PORK MEDALLIONS 10.5
Carrots, Saba

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

PORK BELLY 10.5
Mojo Rojo

BONE MARROW 15.5
Onion Mostarda

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

FLANK STEAK* 14.5
Crispy Potatoes, Red Chimichurri

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Broccoli, Carrots, Lemon Caper

PAELLA VERDURAS HALF / FULL 18 / 36
Cherry Tomato, Squash, 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

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
Strawberries

ARROZ CON LECHE 7
Coconut, Cinnamon

FLAN CATALÁN 8

SORBET OR ICE CREAM 7
Raspberry, Vanilla

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>	6.75	13.5	54
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.5	15	60
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
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	Bodega 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
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50

ROSÉ & SKIN CONTACT

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

2019	Nucerro, Reserva , Rioja, 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
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	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6	12	48

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses			
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.		15.5	
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.		17.5	
TRUST FALL Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.		18.5	

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Paco Pepe Andalucian 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 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

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