

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

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

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

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

FUET
California, US
Pork Sausage. Rich, Garlic, Black Pepper

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

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

CHORIZO DE PAMPLONA
País Vasco, ES
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

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

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

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

DRUNKEN GOAT
Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

IBORES
Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

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

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

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

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

DUCK PROSCIUTTO 14
New York, US
Moulard Dark Breast. Spiced, Tender, Sweet

QUESO DE OVEJA CON FLORES 8
La Mancha, ES
Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Olives, Almonds, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Idiazábal, Guindilla Peppers

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

MARINATED CUCUMBERS 8
Dill, Radish

GREEN BEANS 8.5
Salsa Bilbaina, Almonds

MARINATED PIQUILLOS 6.5
Maldon Salt

ROASTED ZUCCHINI 8.5
Caper Gremolata

GRILLED CALÇOTS 9.5
Almond Romesco

MUSHROOMS 12.5
Salsa Verde

BEETS 9
Yogurt, Za'atar, Sherry Vinegar

ASPARAGUS 10.5
Porcini Aioli

ROASTED CARROTS 8.5
Tzatziki

HUMMUS 7.5
Piquillo Peppers, Lavash

PAN CON TOMATE 7
La Boella Olive Oil, Sea Salt

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey, Pimentón

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

SEARED COD 16.5
Watercress Salad

SALMON CRUDO* 14.5
Aleppo Pepper, Maldon Salt

RAINBOW TROUT 14
Basil Purée, Aleppo Pepper

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

SEARED SALMON* 13
Scallion Gremolata, Guindillas

STEAMED MUSSELS 14.5
Thyme, Fresno Peppers

CRISPY CALAMARI 11.5
Piquillos, Smoked Pepper Aioli

CHICKEN THIGH 10.5
Aji Verde

MORUNO LAMB LOIN 14.5
Asparagus Purée

PORK BELLY A LA PLANCHA 10.5
Cherry Pepper Chimichurri

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

TRUFFLED BIKINI 10.5
Jamón Serrano, Mahón

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

NY STRIP* 14.5
Skordalia Sauce

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

SALADS

ARUGULA 7.5
Asparagus, Radish Raisins

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Zucchini, Green Beans

PAELLA VERDURAS HALF / FULL 19 / 38
Radish, Corn, Zucchini, Red Onions

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

PAELLA SALVAJE 28 / 56
Steak, Pork Loin, Chicken, Chickpeas

PARRILLADA BARCELONA* 34.5 / 69
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10.5
Marinade Strawberries

SORBET 9.5
Mango, Lemon

ICE CREAM 5
Chocolate

EXECUTIVE CHEF JESUS TORRES

*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,	Penedès, Spain	<i>Xarel-lo</i>	7.5	15	60
NV	Tierra Limpia, Brut Rose	Penedes, Spain	<i>Trepat</i>	6.75	13.5	54

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
2024	Le Naturel,	Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2024	Aylin,	San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
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
2024	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
2023	Bico Amarelo,	Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Bodega Cerro Chapeu,	Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	Redentore,	Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2024	Iniceri, Abisso,	Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2023	Clara Sala, Sicilia Bianco,	Sicily, Italy	<i>Grillo</i>	7	14	56
2024	Haus Rothenberg, Feinherb,	Nahe, Germany	<i>Riesling</i>	7.25	14.5	58

ROSÉ & SKIN CONTACT

2024	Torremilanos, El Porron de Lara,	Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
2024	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 Aví,	Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2024	No Es Pituko,	Curico Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2020	Nucerro, Reserva,	Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza,	Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2022	Azul y Garanza,	Navarra, Spain	<i>Tempranillo</i>	5.25	10.5 (L)	59
2022	Raul Perez, Ultreia St. Jacques,	Bierzo, Spain	<i>Mencía</i>	7	14	56
2024	Sotabosc,	Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2024	Glup Glup,	Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
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>	5.5	11	44
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	14	56
2022	Uva de Vida, Biográfico,	Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2024	Bodegas Ponce, Clos Lojen,	Manchuela, Spain	<i>Bobal</i>	6	12	48
2020	Gota, Bergamota,	Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
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
2024	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
2022	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

SHERRY

DRY

				3oz	bottle
	Jarana,	Lustau, 750mL	<i>Fino</i>	6	48
	La Cigarrera,	375mL	<i>Manzanilla</i>	9.5	38
	Los Arcos,	Lustau, 750mL	<i>Amontillado</i>	6.5	52
	Carlos VII,	Alvear, 375mL	<i>Amontillado</i>	14	56
	Península,	Lustau, 750mL	<i>Palo Cortado</i>	9	72
	15 Años,	El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
	Caton,	Alvear, 375mL	<i>Oloroso</i>	13.5	54

SWEET

				3oz	bottle
	Bodegas Gómez Nevado,	750mL	<i>Abocado</i>	11	88
	East India Solera,	Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
	Nectar,	Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40
	Solera 1927,	Alvear, 375mL	<i>Pedro Ximénez</i>	17	68

WINE FLIGHTS

3 Half Glasses					
SHERRY SPECTRUM	La Cigarrera / Los Arcos / 15 Años			15.5	
A progression of dry style sherries, from bright and saline to rich and oxidative.					
BIO-CURIOUS	Diorama / Abisso/ Biografico			17	
Many of our wines use Biodynamic farming practices, here are three incredible examples					

COCKTAILS

BEES & BAYS (No ABV)	8
Lime, Salted Honey Syrup, Cardamom Bitters	
Sparkling Water, Torched Bay Leaf	

TEA TIME (No ABV)	9
Blue Flower Earl Grey Tea, Blueberry Shrub,	
Salted Honey Syrup, Lemon, Aquafaba, Mint	

PASSENGER PRINCESS	13.5
360 Vodka, Strawberry Infused Cappelletti,	
Lemon, Sparkling Water, Love Potion Bitters	

GIN & JUS	12
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,	
Ginger	

DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	

ALEBRIJES	14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,	
Aquafaba, Dragon Fruit & Tangerine Powders	

BOURBON SPICE RACK	13.5
Henry McKenna Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	

SIDE HUSTLE	12.5
Lustau Solera Reserva Brandy, Bénédictine,	
Pineapple, Lemon, Barcava	

IPANEMA	14
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	

MR. ROGERS	15
Fig-Infused Redemption Rye, El Bandarra Vermouth,	
Los Arcos Amontillado, Lemon	

GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	11	39
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka,	13	52
Peach Nectar, Grapefruit		

BEER

DRAFT	caña	doble
Neshaminy Creek, Post Up Pilsner—PA	3.75	7.5
Troegs, Perpetual IPA—PA	4.25	8.5
Yards Brewing Co., Philly Pale—PA	3.75	7.5
New Trail Brewing, Crisp Amber Lager—PA	3.5	7

BOTTLES & CANS

Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Yuengling, Lager—PA	6
Peroni, Lager—Italy	8
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7.5
Mahou, Cinco Estrellas, Lager—Spain (16oz)	7
Narragansett Lager (16oz.)—RI	6
Victory, Prima Pils—PA	8
Troegs, Dreamweaver Wheat—PA	7.5
2SP Brewing Co., Up and Out IPA—PA	8
Founders, All Day IPA—MI	7
Neshaminy Creek, J.A.W.N. APA—PA	8
Allagash, Tripel—ME	11
Lagunitas, Maximus IPA—CA	8.5
Embark, Old Marauder Cider—NY	10.5