

# 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

### IDIAZÁBAL

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

### AGED MANCHEGO

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

### 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

### AGED MAHÓN

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

### 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

### LOMO IBÉRICO DE BELLOTA

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

### QUESO DE TRUFA

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

### 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

5

### MARINATED BOQUERONES

Green Olives, Piquillo Peppers

6

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

10.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

### TUNA CRUDO\*

Cucumbers, Dill

15

### HEIRLOOM TOMATO

Stracciatella, Basil Oil, Crispy Garlic

10

### MUSSELS ESCABECHE

Sweet Corn, Mussels

11.5

### ROASTED TURNIPS

Preserved Lemon, Dill

9.5

### SWORDFISH A LA PLANCHA

Bilbaina

15.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### MUSSELS

Sage, Jamon Serrano

13.5

### BROCCOLINI

Capers, Red Pepper Flakes

9.5

### GRILLED PULPO

Ajo Blanco, Black Garlic Migas

15.5

### CHAMPIÑONES

Garlic, Urfa Pepper

12.5

### CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

10.5

### ROASTED CARROTS

Confit Olive, Mint

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### CRISPY ARTICHOKE

Sundried Tomato, Cashew

10.5

### PORK MEDALLIONS

Carrots, Saba

10.5

### CAULIFLOWER

Basil Aioli

9.5

### DUCK CONFIT

Swiss Chard, Golden Raisins

15.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

### PORK BELLY

Mojo Rojo

11.5

### HUMMUS

Piquillo Peppers

7.5

### BONE MARROW

Onion Mostarda

15.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### POTATO TORTILLA

Chive Sour Cream

7.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### FLANK STEAK\*

Crispy Potatoes, Red Chimichurri

14.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

### WHOLE ROASTED BRANZINO

Broccoli, Carrots, Lemon Caper

28.5

### PAELLA VERDURAS

Snow Peas, 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

### BASQUE BURNT CHEESECAKE

Strawberries

10

### FLAN CATALÁN

8

### ARROZ CON LECHE

Coconut, Cinnamon

7

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### ICE CREAM

Vanilla

7

### SORBET

Raspberry

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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11	44
NV	<b>Tierra Limpia, Brut Rose</b> , Penedes, Spain	Trepat	7.25	14.5	58

## WHITE

2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	7.5	15	60
2023	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5.5	11	44
2024	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	5.5	11	44
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain	Xarel-lo, Riesling	6.5	13	52
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	7.25	14.5	58
2023	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	<b>Redentore</b> , Veneto, Italy	Chardonnay	7.5	15	60
2024	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6.25	12.5	50

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	9.5	76
<b>Península</b> , Lustau, 750mL	Palo Cortado	9	72
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	17	68
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	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-CURIOS

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

## 3oz 6oz bottle

## 3oz 6oz bottle

## 3oz 6oz bottle

## 3oz 6oz bottle

# COCKTAILS

## BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

## TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

## PASSENGER PRINCESS

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

## GIN & JUS

Paco Pepe Andalucian Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

## DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

## ALEBRIJES

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

## SIDE HUSTLE

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

## BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions.

## CATALAN

Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

## VALENCIAN

Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

## GALICIAN

Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

# SANGRIA

## WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

## GUNS & ROSÉS

Tierra Limpia, Lillet Rosé, Faber Vodka, Peach Nectar,  
Grapefruit

# BEER

## DRAFT

New France, Modern Ruins Lager—PA

New Trail, Crisp Lager - PA—PA

Hitchhiker, Bane of Existence IPA—PA

## 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



8

9

13.5

12

13

14

12.5

13.5

15

glass pitcher  
11 39

glass carafe  
13 52

caña doble

4.5 9

3.75 7.5

5 10

11

6

9

9.5

8.5

9

7

8.5

13

9

7

11

13

12

36

18.5

15.5

17