

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

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

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

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

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

CABRA ROMERO
Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

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

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

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

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

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

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

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

SALMOREJO 8
Egg, Crispy Bacon

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

PATTY PAN SQUASH 9
Garlic, Red Pepper Oil

ROASTED CARROTS 9.5
Confit Olive, Mint

ROASTED CORN 8.5
Garlic Scape Mojo

CHAMPIÑONES 12.5
Garlic, Urfa Pepper

BROCCOLINI 9.5
Capers, Red Pepper Flakes

HEIRLOOM TOMATO 10
Stracciatella, Basil Oil, Crispy Garlic

ROASTED TURNIPS 9.5
Preserved Lemon, Dill

CRISPY ARTICHOKE 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

GAMBAS AL AJILLO 10.5
Guindilla Peppers, Scallions, Garlic

MUSSELS ESCABECHE 11.5
Sweet Corn, Mussels

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

BONE MARROW 15.5
Onion Mostarda

BACON-WRAPPED DATES 8.5
Valdeón Mousse

PORK BELLY 11.5
Mojo Rojo

PORK MEDALLIONS 10.5
Carrots, Saba

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato 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/ 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>	5.5	11	44
NV	Tierra Limpia, Brut Rose Penedes, Spain	<i>Trepat</i>	7.5	15	60
			7.25	14.5	58

WHITE

2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	6.75	13.5	54
2023	B.R.O.T., Blanc Inicial , Penedes, Spain	<i>Xarel-lo, Riesling</i>	7.5	15	60
2025	Le Naturel , Navarra, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2025	Pinord, Diorama , Penedès, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedes, Spain	<i>Xarel-lo</i>	5.5	11	44
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Xarel-lo, Riesling</i>	6.5	13	52
2025	Orto Vins, Les Argiles , Montsant, Spain	<i>Chardonnay</i>	5.5	11	44
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Macabeo</i>	7	14	56
2024	Bico Amarelo , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	7.25	14.5	58
2025	Aylin , San Antonio, Chile	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	6	12	48
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	Redentore , Veneto, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	<i>Chardonnay</i>	7.5	15	60
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Catarratto</i>	6.25	12.5	50
		<i>Riesling</i>	7.25	14.5	58

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	<i>Tempranillo</i>	6	12	48
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	6.75	13.5	54
2024	Christophe Avi , Agenais, France	<i>Pinot Noir</i>	5.5	11	44
2025	No Es Pituko , Curicó Valley, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
		<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2025	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2022	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Tempranillo</i>	6.25	12.5	62.5
2025	Vinyes Domenech, Sotabosc , Montsant, Spain	<i>Mencía</i>	7.5	15	60
2021	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.75	13.5	54
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	8	16	64
2025	La Vinyeta, 'Juanito' , Emporda, Spain	<i>Trepat Blend</i>	6.25	12.5	50
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	7.5	15	60
2020	Gota Bergamota , Dao, Portugal	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2024	Alpataco , Patagonia, Argentina	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2022	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	7	14	56
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Syrah</i>	7.5	15	60
2025	Casas del Bosque , Casablanca, Chile	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	6	12	48
		<i>Cabernet Franc Blend</i>	6.25	12.5	50

SHERRY

DRY

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

SWEET

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

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.

BIO-CURIOUS Diorama / Abisso / Biografico

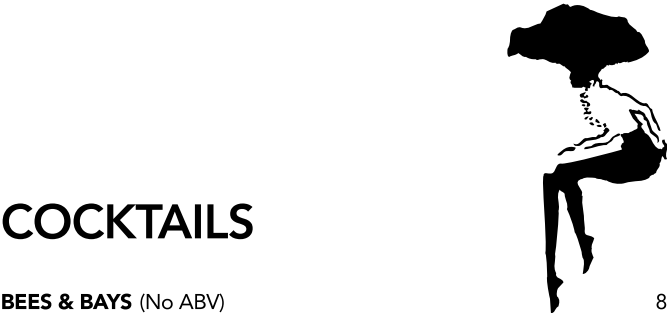
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

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COCKTAILS

BEEES & 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 Andalucían 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

IPANEMA

P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

MR. ROGERS

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

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