

# 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

### 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

### 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

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

10.5

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

### GRILLED PULPO

Ajo Blanco, Black Garlic Migas

15.5

### ROASTED CORN

Garlic Scape Mojo

8.5

### SWORDFISH A LA PLANCHA

Bilbaina

15.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

### MUSSELS

Sage, Jamon Serrano

13.5

### SALMOREJO

Egg, Crispy Bacon

8.5

### CHICKEN THIGH A LA PLANCHA

Avocado, Tahin

10.5

### HEIRLOOM TOMATO

Stracciatella, Basil Oil, Crispy Garlic

10

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### BROCCOLINI

Capers, Red Pepper Flakes

9.5

### PORK MEDALLIONS

Carrots, Saba

10.5

### CHAMPIÑONES

Garlic, Urfa Pepper

12.5

### DUCK CONFIT

Swiss Chard, Golden Raisins

15.5

### ROASTED CARROTS

Confit Olive, Mint

9.5

### PORK BELLY

Mojo Rojo

11.5

### CAULIFLOWER

Basil Aioli

9.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### HUMMUS

Piquillo Peppers

7.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

### FLANK STEAK\*

Crispy Potatoes, Red Chimichurri

14.5

### POTATO TORTILLA

Chive Sour Cream

7.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

## 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

## 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

			3oz	6oz	bottle
NV	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Classic Penedès, Spain	<i>Xarel-Lo</i>	7.5	15	60
NV	<b>Tierra Limpia, Brut Rose</b> Penedes, Spain	<i>Trepat</i>	7.25	14.5	58

## WHITE

			3oz	6oz	bottle
2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	7.5	15	60
2024	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7.25	14.5	58
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	<i>Riesling</i>	7.25	14.5	58
2024	<b>Redentore</b> , Veneto, Italy	<i>Chardonnay</i>	7.5	15	60
2024	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	6	12	48
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	6.25	12.5	62.5
2022	<b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain	<i>Mencía</i>	7.5	15	60
2024	<b>Vinyes Domenech, Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.75	13.5	54
2021	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	6.25	12.5	50
2024	<b>La Vinyeta, 'Juanito'</b> , Emporda, Spain	<i>Monastrell</i>	6	12	48
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7.5	15	60
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2020	<b>Gota Bergamota</b> , Dao, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2024	<b>Alpataco</b> , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2022	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2023	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	6	12	48
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50

# SHERRY

## DRY

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

## SWEET

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

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

3oz

6oz

bottle

5.5

7.5

7.25

6.75

7.5

5.5

6.5

7

7.25

6

7.25

7.5

6.25

3oz

6oz

bottle

6

5.5

6.5

5.75

3oz

6oz

bottle

7

7

6.5

4.5

6.25

7.5

6.25

6

7.5

6.25

7.25

7

7.5

7.25

6

6.25

3oz

bottle

9.5

6.5

13

6

9.5

9

17

10

9.5

9

17

10

9.5

9

18.5

15.5

17

15.5

17

18.5

15.5

17

# 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

## GIN & JUS

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

## DOS PENÍNSULAS

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

## ALEBRIJES

Bañez 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 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 pitcher  
11 39

## GUNS & ROSÉS

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

glass carafe  
13 52

# BEER

## DRAFT

	caña	doble
New France, Modern Ruins Lager—PA	4.5	9
New Trail, Crisp Lager - PA—PA	3.75	7.5
Hitchhiker, Bane of Existence IPA—PA	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

