

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper Tangy, Salty, Rich
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl
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
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex
TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy
CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
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
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat’s Milk, Aged 21 Days. Creamy, Mild
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
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy	17.5
QUESO DE TRUFA Castilla, La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 7 Months, Black Truffle	8.5
LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	15
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
<i>Jamón Serrano, Fuet, Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
SUMMER SQUASH Garlic, Red Pepper Oil	9
ROASTED CARROTS Confit Olive, Mint	9.5
HEIRLOOM TOMATO Stracciatella, Basil Oil, Crispy Garlic	10
BROCCOLINI Capers, Red Pepper Flakes	9.5
ROASTED EGGPLANT Crispy Shallots, Bell Peppers	9
CHAMPIÑONES Garlic, Urfa Pepper	12.5
CRISPY ARTICHOKEs Sundried Tomato, Cashew	10.5
CAULIFLOWER Basil Aioli	9.5
TOMATO CONFIT Sea Salt, Garlic	8
HOUSE-MADE FOCACCIA Rosemary, Sea Salt	5
HUMMUS Piquillo Peppers	7.5
WHIPPED SHEEP'S CHEESE Truffle Honey	8.5
POTATO TORTILLA Chive Sour Cream	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5

MARINATED BOQUERONES Green Olives, Piquillo Peppers	6
GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	10.5
GRILLED PULPO Aji Amarillo	15.5
MUSSELS Sage, Jamón Serrano	13.5
SALMON A LA PLANCHA Bilbaina	15.5
CHICKEN THIGH A LA PLANCHA Avocado, Tahini	10.5
PORK BELLY Mojo Rojo	11.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
BACON-WRAPPED DATES Valdeón Mousse	8.5
PORK MEDALLIONS Carrots, Saba	10.5
BONE MARROW Onion Mostarda	15.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
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
BEET SALAD Labneh, Dill, Mint	8
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Broccoli, Carrots, Lemon Caper	28.5
PAELLA VERDURAS Cherry Tomato, Turnips, 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

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
ARROZ CON LECHE Coconut, Cinnamon	7
BASQUE BURNT CHEESECAKE Strawberries	10
SORBET/ ICE CREAM Raspberry / 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
2023	AT Roca, Reserva, Brut Nature	Classic Penedès, Spain	<i>Macabeo, Xarel-lo, Parellada</i>	7.5	15 56
NV	Tierra Limpia, Brut Rose	Penedes, Spain	<i>Trepat</i>	7.25	14.5 58
NV	Schwaderer Wines, 'Traditional Method', Bruto	Maule, Chile	<i>Semillon</i>	9	18 72

WHITE

			3oz	6oz	bottle
2025	Mila ,	Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5 54
2025	Ostatu ,	Rioja, Spain	<i>Viura, Malvasia</i>	7.5	15 60
2025	Le Naturel ,	Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11 44
2025	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
2025	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
2024	Bico Amarelo ,	Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9 36
2024	Bodega Cerro Chapeu ,	Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11 44
2024	1752 Gran Tradicion ,	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13 52
2024	Redentore ,	Veneto, Italy	<i>Chardonnay</i>	7.5	15 60
2025	Iniceri, Abisso ,	Sicily, Italy	<i>Catarratto</i>	6.25	12.5 50
2024	Haus Rothenberg, Feinherb ,	Nahe, Germany	<i>Riesling</i>	7.25	14.5 58

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	Liquid Geography ,	Bierzo, Spain	<i>Mencía</i>	6	12 48
2023	Torremilanos, El Porron de Lara ,	Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5 54
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
2025	No Es Pituko ,	Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5 46

RED

			3oz	6oz	bottle
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
2025	Glup Glup ,	Cariñena, Spain	<i>Garnacha</i>	4.5	9 36
2022	Azul y Garanja ,	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
2025	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
2025	Vins de Pedra, Negre de Folls ,	Conca De Barberá	<i>Trepat Blend</i>	6.25	12.5 50
2025	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
2020	Gota Bergamota ,	Dao, 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
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
2025	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

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

Cantón, Alvear, 375mL

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

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

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 Andalucian 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, Dragonfruit & Tangerine Powders	

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

BOURBON SPICE RACK	13.5
Four Roses Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	

IPANEMA	14
P-51 Cachaça, Cocchi Americano, Fino Jarana, 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 Andalucian 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, Lillet Rosé, Faber Vodka, Peach Nectar,	13	52
Grapefruit		

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