

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	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
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper Tangy, Salty, Rich	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	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
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	LOMO IBÉRICO DE BELLOTA 15 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months	APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	<i>Jamón Serrano, Fuet, Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky			

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	MARINATED BOQUERONES Green Olives, Piquillo Peppers	6
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	MUSSELS ESCABECHE Sweet Corn, Mussels	11.5
PATTY PAN SQUASH Garlic, Red Pepper Oil	9	GRILLED PULPO Ajo Blanco, Black Garlic Migas	15.5
ROASTED CARROTS Confit Olive, Mint	9.5	TUNA CRUDO* Cucumbers, Dill	15
HEIRLOOM TOMATO Stracciatella, Basil Oil, Crispy Garlic	10	MUSSELS Sage, Jamón Serrano	13.5
ROASTED CORN Garlic Scape Mojo	8.5	SALMON A LA PLANCHA Bilbaina	15.5
CHAMPIÑONES Garlic, Urfa Pepper	12.5	CHICKEN THIGH A LA PLANCHA Avocado, Tahini	10.5
BROCCOLINI Capers, Red Pepper Flakes	9.5	PORK BELLY Mojo Rojo	11.5
CRISPY ARTICHOKEs Sundried Tomato, Cashew	10.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
ROASTED TURNIPS Preserved Lemon, Dill	9.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
CAULIFLOWER Basil Aioli	9.5	BONE MARROW Onion Mostarda	15.5
HOUSE-MADE FOCACCIA Rosemary, Sea Salt	5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
HUMMUS Piquillo Peppers	7.5	PORK MEDALLIONS Carrots, Saba	10.5
WHIPPED SHEEP'S CHEESE Truffle Honey	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
POTATO TORTILLA Chive Sour Cream	7.5	FLANK STEAK* Crispy Potatoes, Red Chimichurri	14.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
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LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Broccoli, Carrots, Lemon Caper	28.5
	HALF / FULL
PAELLA VERDURAS Cherry Tomato, Squash, Corn, Radish, Basil Aioli	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
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Strawberries	10
ARROZ CON LECHE Coconut, Cinnamon	7
FLAN CATALÁN	8
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

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>Cabernet Sauvignon</i>	5.5	11	44
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6.5	13	52
			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

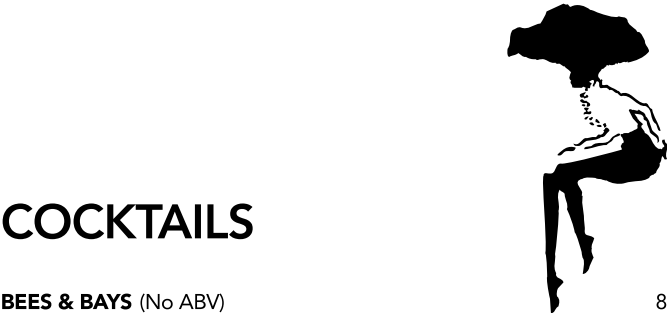
Diorama / Abisso / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples

SHERRY SPECTRUM

La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, from bright and saline to rich and oxidative.

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