

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

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

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

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

FUET
California, US
Pork Sausage. Rich, Garlic, Black Pepper

CHORIZO DE PAMPLONA
País Vasco, ES
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

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

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

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

DRUNKEN GOAT
Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

IBORES
Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

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

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

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

DUCK PROSCIUTTO 14
New York, US
Moultard Dark Breast. Spiced, Tender, Sweet

QUESO DE TRUFA 8.5
Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Olives, Almonds, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Idiazábal, Guindilla Peppers

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

MARINATED CUCUMBERS 8
Dill, Radish

GREEN BEANS 8.5
Salsa Bilbaina, Almonds

MARINATED PIQUILLOS 6.5
Maldon Salt

CAULIFLOWER 9.5
Fennel Salad

ROASTED ZUCCHINI 8.5
Caper Gremolata

GRILLED CALÇOTS 9.5
Almond Romesco

MUSHROOMS 12.5
Salsa Verde

BEETS 9
Yogurt, Za'atar, Sherry Vinegar

ROASTED CARROTS 8.5
Tzatziki

HUMMUS 7.5
Piquillo Peppers, Lavash

PAN CON TOMATE 7
La Boella Olive Oil, Sea Salt

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey, Pimentón

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 7
Olives, Piquillo Peppers

SEARED COD 16.5
Watercress Salad

SALMON CRUDO* 14.5
Aleppo Pepper, Maldon Salt

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

RAINBOW TROUT 14
Basil Purée, Aleppo Pepper

SEARED SALMON* 13
Scallion Gremolata, Guindillas

STEAMED MUSSELS 14.5
Thyme, Fresno Peppers

CRISPY CALAMARI 11.5
Piquillos, Smoked Pepper Aioli

CHICKEN THIGH 10.5
Aji Verde

MORUNO LAMB LOIN 14.5
Butternut Squash, Fresno, Chive

PORK BELLY A LA PLANCHA 10.5
Cherry Pepper Chimichurri

NY STRIP* 14.5
Skordalia Sauce

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

SALADS

ARUGULA 7.5
Asparagus, Radish Raisins

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Zucchini, Cauliflower

	HALF / FULL
PAELLA VERDURAS Radish, Zucchini, Red Onions	19 / 38

PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29 / 58
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PAELLA SALVAJE Steak, Pork Loin, Chicken, Chickpeas	28 / 56
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PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69
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DESSERTS

FLAN CATALÁN	8
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BASQUE BURNT CHEESECAKE Marinade Blueberries	10.5
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CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
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OLIVE OIL CAKE Sea Salt	10.5
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GELATO <i>Dolcissimo Desserts</i> Dulce de Leche	9.5
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SORBET <i>Dolcissimo Desserts</i> Peach	9.5
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EXECUTIVE CHEF JESUS TORRES SOUS CHEF RENE MOORE

*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 , Penedès, Spain	<i>Xarel-lo</i>	7.5	15	60
NV	Tierra Limpia, Brut Rose , Penedes, Spain	<i>Trepat</i>	6.75	13.5	54

WHITE

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
2024	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>	6.5	13	52
2025	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2025	Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2025	Clara Sala, Sicilia Bianco , Sicily, Italy	<i>Grillo</i>	7	14	56
2025	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	7.25	14.5	58
NV	Le Naturel Zero Zero Blanco , Navarra, Spain (Alcohol Free)	<i>Garnacha Blanca, Viura</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
NV	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	6	12	48
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2026	No Es Pituko , Curico Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

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
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5 (L)	59
2022	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencía</i>	7	14	56
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
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>	5.5	11	44
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	14	56
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2020	Gota, Bergamota , Dão, 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
2024	Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
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
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
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
Caton , Alvear, 375mL	<i>Oloroso</i>	13.5	54

SWEET

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

WINE FLIGHTS

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

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS 360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragon Fruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	14
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	15
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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	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 11	pitcher 39
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GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit	glass 13	carafe 52
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BEER

DRAFT New Trail Brewing, Crisp Amber Lager—PA Troegs, Perpetual IPA—PA Neshaminy Creek, Post Up Pilsner—PA Yards Brewing Co., Philly Pale—PA	caña 3.5 4.25 3.75 3.75	doble 7 8.5 7.5 7.5
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BOTTLES & CANS

Estrella Damm, Daura Gluten-Free Lager—Spain Yuengling, Lager—PA Peroni, Lager—Italy Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Narragansett Lager (16oz.)—RI Victory, Prima Pils—PA Troegs, Dreamweaver Wheat—PA 2SP Brewing Co., Up and Out IPA—PA Founders, All Day IPA—MI Neshaminy Creek, J.A.W.N. APA—PA Allagash, Tripel—ME Lagunitas, Maximus IPA—CA Embark, Old Marauder Cider—NY	8.5 6 8 7.5 6 8 7.5 8 7 8 11 8.5 10.5
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