

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	JAMÓN IBÉRICO 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	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	QUESO DE TRUFA Castilla, La Mancha, ES Semi-Soft, Sheep's Milk, Cured 7 Months, Black Truffle
BASQUE SALAMI Basque, Spain Espellete, Pork, Black Pepper	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	LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	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 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	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	<i>Jamón Serrano, Fuet, Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>

TAPAS

HOUSE-MADE FOCACCIA Rosemary, Sea Salt	5	MARINATED BOQUERONES Green Olives, Piquillo Peppers	6
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	10.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	SALMON A LA PLANCHA Bilbaina	15.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	SALMON RILLETTE Pickled Vegetables	8.5
CHAMPIÑONES Garlic, Urfa Pepper	12.5	GRILLED PULPO Aji Amarillo	15.5
ROASTED CABBAGE Honey, Crsipy Capers	9	MUSSELS Sage, Jamón Serrano	13.5
RUTABEGA Parsley, Dijon, Migas	8.5	CHICKEN THIGH A LA PLANCHA Avocado, Tahini	10.5
SPICED PARSNIPS Saffron, Goat Cheese	10	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
ROASTED CARROTS Confit Olives, Mint	9.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
BROCCOLINI Capers, Red Pepper Flakes	9	MORCILLA Parsnip, Apple Agrodolce	13
BRUSSEL SPROUTS Harissa, Pickled Red Onions	9.5	PORK BELLY Mojo Rojo	11.5
CAULIFLOWER Basil Aioli	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
WHIPPED SHEEP'S CHEESE Truffle Honey	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
HUMMUS Piquillo Peppers	7.5	FLANK STEAK* Crispy Potatoes, Red Chimichurri	14.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5		
POTATO TORTILLA Chive Sour Cream	7.5		

SALADS

ARUGULA SALAD Gorgonzola, Pears, Spiced Cashews	8
BEET SALAD Labneh, Dill, Mint	8
ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Broccoli, Carrots, Lemon Caper	28.5
PAELLA VERDURAS Green Beans, Cauliflower, Carrots, Squash, Basil Aioli	HALF / FULL 18 / 36
PAELLA MARISCOS Shrimp, Clams, 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 Poached Pears	10
SORBET/ ICE CREAM Raspberry / Vanilla	7

EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF 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	Xarel-lo Blend	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rose , Penedes, Spain	Trepat	7.25	14.5	58

WHITE

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

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2024	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	Tempranillo	6.75	13.5	54
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6.5	13	52
2026	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

RED

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

SHERRY

DRY

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

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	9.5	76
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	10	40
Solera 1927 , Alvear, 375mL	Pedro Ximénez	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.		18.5
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		17
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.		15.5

COCKTAILS

BEEES & 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, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & 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 Four Roses 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 Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Paco Pepe Andalucian 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	pitcher
	11	39

GUNS & ROSÉS Tierra Limpia, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

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