

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic,
Peppercorns

CHORIZO PICANTE

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

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper
Tangy, Salty, Rich

CHORIZO DE PAMPLONA

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

DÉLICE DE BOURGOGNE

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

CAÑA DE CABRA

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

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

DRUNKEN GOAT

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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

AGED MANCHEGO

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

JAMÓN MANGALICA

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFFA

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

DUCK PROSCIUTTO

New York, US
Moulted Dark Breast. Spiced, Tender, Sweet

APERITIVO BOARD

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

*Olives, Patatas Bravas, Chorizo Picante,
Almonds, Jamón Serrano, Manchego,
Idiazábal, Guindilla Peppers*

TAPAS

MARCONA ALMONDS

Sea Salt 6

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 6.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 7.5

BEETS

Yogurt, Za'atar, Sherry Vinegar 8.5

BROCCOLINI

Mustard Vinaigrette, Capers 10.5

ROASTED CARROTS

Tzatziki 8.5

MUSHROOMS

Salsa Verde 12.5

CAULIFLOWER

Scallion Relish 9

ACORN SQUASH

Almond Romesco, Mint 10.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimenton 8.5

CHILLED SWEET POTATOES

Fresno Peppers, Shallots 8

HUMMUS

Piquillo Peppers, Lavash 8.5

POTATO TORTILLA

Chive Sour Cream 7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

BOQUERONES

Olives, Piquillo Peppers 7

MUSSELS

Chorizo, Oregano 14.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic 11

PULPO

Alubias, Broccolini 15.5

SEARED SALMON

Braised Lentils, Piquillos, Guindillas 13

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli 11.5

RAINBOW TROUT

Pumpkin Purée, Aleppo Pepper 14.5

CHICKEN THIGH

Dill, Lemon 9.5

CRISPY PORK BELLY

Cherry Pepper Chimichurri 10.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic 11.50

BACON-WRAPPED DATES

Valdeón Mousse 8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

TRUFFLED BIKINI

Jamón Serrano, Mahón 10.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 8.5

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette 14.5

SALADS

BRUSSELS SPROUTS

Orange, Sumac, Date Vinaigrette 9

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 11

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 25.5

WHOLE ROASTED BRANZINO

Squash, Broccolini 29.5

PAELLA VERDURAS

Butternut Squash, Sweet Potato, Red Onions 19 / 38

PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas 28 / 56

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari 29 / 58

SQUID INK PAELLA

Garlic Aioli, Calamari 28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Gaucho, Pork Loin 34.5 / 69

DESSERTS

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Poached Apples 10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9.5

OLIVE OIL CAKE

Sea Salt 10.5

CREPAS WITH SEASONAL FRUIT

Marinated Pears, Pistachios, Mint 8.5

EXECUTIVE CHEF GERMAN FLORES

*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	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7.5	15	60
NV	Tierra Limpia, Brut Rose Penedes, Spain	<i>Trepato</i>	6.75	13.5	54

WHITE

			3oz	6oz	bottle
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2020	Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	6	12	48
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	B.R.O.T., Blanc Inicial , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2022	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	7	14	56
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
2023	Mila , Rias Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50
2022	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	6	12	48
2023	Torremilanos, El Porrón de Lara , Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52

RED

			3oz	6oz	bottle
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Earth First, Clasico , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5 (L)	59
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6	12	48
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencia</i>	7	14	56
2022	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Prieto Picudo</i>	5.5	11	44
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepato Blend</i>	5.5	11	44
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</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
	Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
	15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52

SWEET

			3oz	bottle
	East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
	Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

ACID TRIP Asnella / B.R.O.T. / Negre De Folls
High. Acid. Wines.

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

COCKTAILS

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider
Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

BEEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PICA PICA 12.5
360 Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura
Bitters, Cucumber

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE 14
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13.5
Old Grand Dad Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Hayman's London Dry 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 Brut Rosé, Lillet Rosé, Faber Vodka,
Peach Nectar, Grapefruit
glass carafe
13 52

BEER

DRAFT
Neshaminy Creek, Post Up Pilsner—PA 3.75 7.5
Troegs, Perpetual IPA—PA 4.25 8.5
Yards Brewing Co., Philly Pale—PA 3.75 7.5
Ommegang, Witte—NY 4.25 8.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany 7
Peroni, Lager—Italy 8
Victory, Prima Pils—PA 8
Narragansett Lager (16oz.)—RI 6
Troegs, Dreamweaver Wheat—PA 7.5
Ommegang, Hennepin Farmhouse Ale—NY 12
Founders, All Day IPA—MI 7
2SP Brewing Co., Up and Out IPA—PA 8
Neshaminy Creek, J.A.W.N. APA—PA 8
Lagunitas, Maximus IPA—CA 8.5
Embark, Old Marauder Cider—NY 10.5
Allagash, Tripel—MN 11