

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

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

### CHORIZO PICANTE

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

### SALCHICHÓN DE VIC

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

### 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

### SPECK

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

### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili,  
Pork Jowl

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### BASQUE SALAMI

Illinois, US  
Pork Sausage, Peppery, Fruity

### DÉLICE DE BOURGOGNE

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

### ALISIOS

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

### 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

### IDIAZÁBAL

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

### JAMÓN MANGALICA

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

### QUESO DE OVEJA CON FLORES

La Mancha, ES  
Firm, Sheep's Milk, Aged 120 Days.  
Earthy, Nutty, Flower Coated

### 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

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### BEETS

Yogurt, Za'atar, Sherry Vinegar

### BROCCOLINI

Mustard Vinaigrette, Capers

### BRUSSELS SPROUTS

Raisins, Pickled Red Onions

### ACORN SQUASH

Almond Romesco, Mint

### ROASTED CARROTS

Tzatziki

### MUSHROOMS

Salsa Verde

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimenton

### HUMMUS

Piquillo Peppers, Lavash

### CHILLED SWEET POTATOES

Fresno Peppers, Shallots

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Olives, Piquillo Peppers

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### RAINBOW TROUT

Celery Root Puree, Aleppo Pepper

### PULPO

Alubias, Broccolini

### MUSSELS

Chorizo, Oregano

### SEARED SALMON

Braised Lentils, Piquillos, Guindillas

### CHICKEN THIGH

Dill, Lemon

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

### BACON-WRAPPED DATES

Valdeón Mousse

### TRUFFLED BIKINI

Jamón Serrano, Mahón

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### STEAK PAILLARD\*

Crispy Potatoes, Red Pepper Vinaigrette

## SALADS

### SHAVED BRUSSELS SPROUTS

Orange, Sumac, Date Vinaigrette

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

## LARGE PLATES

### WHOLE ROASTED BRANZINO

Squash, Broccolini

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### PAELLA VERDURAS

Celery Root, Sweet Potatoes, Red Onions

### PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas

### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho, Pork Loin

### SQUID INK PAELLA

Garlic Aioli, Calamari

## DESSERTS

### FLAN CATALÁN

8

### BASQUE BURNT CHEESECAKE

10.5

### CREPAS WITH SEASONAL FRUIT

8.5

Marinated Apples, Pistachios, Mint

### OLIVE OIL CAKE

10.5

Sea Salt

### CHOCOLATE CAKE

9.5

Coffee Crème Anglaise, Almond Crumble

## EXECUTIVE CHEF GERMAN FLORES | SOUS CHEF JESUS TORRES

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	7	14	56
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6.5	13	52
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2022	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9	36
2021	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	5.25	10.5 (L)	59
2021	<b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain	Mencia	7	14	56
2023	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11	44
2020	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	Monastrell	5	10	40
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	7	14	56
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	6	12	48
2022	<b>Filipe Ferreira</b> , Douro, Portugal	Touriga Nacional Blend	5.75	11.5	46
2022	<b>Alpataco</b> , Patagonia, Argentina	Cabernet Sauvignon	7.25	14.5	58
2019	<b>Polkura</b> , Colchagua, Chile	Syrah	7.5	15	60
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	6	12	48
2021	<b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-Du-Rhône	Grenache Blend	8	16	64
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6.75	13.5	54

## SHERRY

### DRY

			3oz	bottle
	<b>La Cigarrera</b> , 375mL	Manzanilla	9.5	38
	<b>Los Arcos</b> , Lustau, 750mL	Amontillado	6.5	52
	<b>Península</b> , Lustau, 750mL	Palo Cortado	9	72
	<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	13	52

### SWEET

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

## WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarera / El Bandarra Vermut 14.5  
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 16.5  
High. Acid. Wines.

**GRENA CHE (ON THE ROCKS)** Le Naturel / Vino De Montaña / Cuvée Paul 18.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**BIO-CURIOUS** Diorama / Abisso / Biografico 17  
Many of our wines use Biodynamic farming practices, here are three incredible examples

## COCKTAILS

**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

**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

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

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

**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

**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 11  
Dark Rum, Guava Nectar 39

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka,  
Peach Nectar, Grapefruit 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  
Victory, Prima Pils—PA 8  
Peroni, Lager—Italy 8  
Narragansett Lager (16oz.)—RI 6  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Troegs, Dreamweaver Wheat—PA 7.5  
Yuengling, Lager—PA 6  
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