

# 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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### SPECK

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

### CHORIZO DE PAMPLONA

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

### 'NDUJA

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

### FUET

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

### CHORIZO PICANTE

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

### BASQUE SALAMI

Illinois, US  
Pork Sausage, Peppery, 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

### ALISIOS

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

### 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

### 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

6.5

### BOQUERONES

Olives, Piquillo Peppers

### RAINBOW TROUT

Celery Root Puree, Aleppo Pepper

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### 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 PORK BELLY

Cherry Pepper Chimichurri

### 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

### PULPO

Alubias, Broccolini

7

14.5

11.5

11

14.5

13

9.5

7.5

11.5

10.5

8

10.5

9.5

8.5

14.5

15.5

## SALADS

### SHAVED BRUSSELS SPROUTS

Orange, Sumac, Date Vinaigrette

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Squash, Broccolini

### 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

## DESSERTS

### FLAN CATALÁN

### BASQUE BURNT CHEESECAKE

Poached Apples

### CREPAS WITH SEASONAL FRUIT

Pears, Walnuts

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

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

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	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