

# barcelona

## CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

### JAMÓN SERRANO

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

### SPECK

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

### BASQUE SALAMI

Chicago, US Berkshire Pork  
Peppery, Fruity

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### CHORIZO PICANTE

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

### 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

### 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

### MAHÓN

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

### VALDEÓN

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

### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days.  
Mild, Creamy

### DÉLICE DE BOURGOGNE

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

### IDIAZÁBAL

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

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO  
Rubbed. Salty, Sharp

### 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

### WAGYU CECINA

Chicago, US  
Aged 12-16 Weeks, Pressed & Cold Smoked  
Wagyu. Hickory Pepper, Smokey

### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky,  
Pimentón

### NDUJA

Calabria, IT  
Smoky, Spicy And With A Heat From Calabrian  
Chilis. Spreadable At Room Temperature.

### APERITIVO BOARD

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

*Jamón Serrano, Fuet, Aged Manchego,  
Drunken Goat, Pickled Vegetables, Olives,  
Almonds, Patatas Bravas*

## TAPAS

### HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

3

### MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

### CRISPY COD

Lemon Aioli

11.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### SCALLOPS

Butternut Squash Purée, Chive Oil

16.5

### CHAMPIÑONES

Garlic, Urfa Pepper

11.5

### SWORDFISH A LA PLANCHA

Salsa Bilbaina

15.5

### BURRATA

Apple Compote, Pomegranate Seeds

10.5

### MUSSELS

House-Made Sausage

13.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

### GRILLED PULPO

Piperade

15.5

### BRUSSELS SPROUTS

Pickled Fresno, Lemon Vinaigrette

9.5

### CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

10.5

### CARROTS

Smoked Pepper Vinaigrette

9

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### CAULIFLOWER

Spiced Labneh

8

### PORK BELLY

Cherry Pepper Chimichurri

10.5

### BROCCOLINI

Capers, Chili Flakes

9.5

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

10.5

### HUMMUS

Piquillo Peppers

7.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### POTATO TORTILLA

Chive Sour Cream

7.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

### STEAK PAILLARD\*

Crispy Potatoes, Pepper Vinaigrette

14.5

### SHORT RIB

Carrot Purée, Chimichurri

18.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### LAMB LOIN CHOP

Fennel Salad

15.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

### MARINATED BEETS

Labneh, Walnuts, Grapefruit

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

### WHOLE ROASTED BRANZINO

Broccolini, Potatoes, Bilbaina

28.5

HALF / FULL

### PAELLA VERDURAS

Cauliflower, Butternut Squash, Garlic Aioli

18 / 36

### PAELLA SALVAJE

Short Rib, Pork Belly, Chicken, Sausage, Chickpeas

28 / 56

### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

29 / 58

### PARILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

## DESSERTS

### FLAN CATALÁN

8

### OLIVE OIL CAKE

Sea Salt

10

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts

8.5

### BASQUE BURNT CHEESECAKE

Apple Compote

10

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

## EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF PAOLO BATOLETTI | SOUS CHEF SEAN GORDON

\*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
2020	<b>Capítulo 7</b> , Mendoza, Argentina		Pedro Ximénez	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		Mencía	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	6.25 12.5 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		Mencía	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
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina		Cabernet Franc, Malbec	7 14 56
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled		Bonarda, Pedro Ximénez	5.5 11 44
2019	<b>Polkura</b> , Colchagua, Chile		Syrah	7.5 15 60
2023	<b>Casas del Bosque</b> , Casablanca, Chile		Pinot Noir	7 14 56
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>Jarana</b> , Lustau, 750mL		Fino 6 48
	<b>La Cigarrera</b> , 375mL		Manzanilla 9.5 38
	<b>Los Arcos</b> , Lustau, 750mL		Amontillado 6.5 52
	<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>Península</b> , Lustau, 750mL		Palo Cortado 9 72
	<b>Solera 1927</b> , Alvear, 375mL		Pedro Ximénez 17 68
	<b>Nectar</b> , Gonzalez Byass, 375mL		Pedro Ximénez 10 40

## WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / 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. / Belinda 16.5  
High. Acid. Wines.

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

**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

## COCKTAILS

**BEES & 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

**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

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

**BOURBON SPICE RACK** 13.5  
Four Roses 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** **glass pitcher**  
Rioja Wine, Elderflower, Citrus Infused 11 39  
Dark Rum, Guava Nectar

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

## BEER

**DRAFT** **caña doble**  
New France, Modern Ruins Lager—PA 4.5 9  
East End, Big Hop IPA—PA 4.25 8.5  
Hitchhiker, Bane of Existence IPA—PA 4.5 9

### BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany 7  
Yuengling, Lager—PA 6  
Narragansett Lager (16oz.)—RI 6  
Victory, Prima Pils—PA 8  
Estrella Damm, Daura Lager—Spain 8.5  
Troegs, Dreamweaver Wheat—PA 7.5  
East End, Hefeweizen—PA 9.5  
Hitachino, Nest White—Japan 13  
Founders, All Day IPA—MI 7  
Lagunitas, Maximus IPA—CA 8.5  
Cinderlands, Full Squish IPA (16oz.)—PA 13  
East End, Fat Gary, Brown Ale—PA 9.5  
Allagash, Tripel—MN 11  
New France, As the Crow Flies, Breakfast Stout—PA 13  
Wynridge Cider, Original—PA 9  
Ploughman Cider, LummoX—PA 12  
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36