

# 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

### 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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### AGED MANCHEGO

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

### 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

### 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

### MAHÓN

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

### AGED MAHÓN

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

### 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

### JAMON MANGALICA

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

### FERMIN SALCHICHÓN DE IBÉRICO

Castilla y León, ES  
Mountain Air-Cured Ibérico Pork Sausage,  
Peppery, Rich

### QUESO DE TRUFFA

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

### APERITIVO BOARD

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

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

## TAPAS

**HOUSE MARINATED OLIVES** 5  
Garlic, Thyme, Citrus, Giardiniera

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**HOUSE-MADE FOCACCIA** 3  
Rosemary, Olive Oil

**LABNEH** 7.5  
Tahini, Sumac

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**BURRATA** 11.5  
Spring Onion Jam

**CHAMPIÑONES** 11.5  
Garlic, Urfa Pepper

**CAULIFLOWER** 9  
Spiced Yogurt

**ASPARAGUS** 8  
Romesco

**PEA CAZUELA** 8  
Sugar Snap Peas, Spring Onions

**BROCCOLINI** 9.5  
Capers, Chili Flakes

**CARROTS** 8.5  
Smoked Pepper Vinaigrette

**CRISPY ARTICHOKE** 8.5  
Hazelnut Picada

**HUMMUS** 6.5  
Piquillo Peppers

**POTATO TORTILLA** 7  
Chive Sour Cream

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**MARINATED BOQUERONES** 7  
Lemon, Piquillo Peppers

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**SWORDFISH A LA PLANCHA** 15.5  
Salsa Bilbaina

**MUSSELS** 13  
House-Made Sausage

**TUNA CRUDO\*** 15.5  
Salsa Verde, Capers

**CRISPY COD** 11.5  
Lemon Aioli

**GRILLED PULPO** 15.5  
Piperade

**CHICKEN THIGH A LA PLANCHA** 9.5  
Aji Verde

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**BACON-WRAPPED DATES** 8.5  
Valdeón Mousse

**PORK BELLY** 10.5  
Cherry Pepper Chimichurri

**CHORIZO WITH SWEET & SOUR FIGS** 9  
Balsamic Reduction

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**LAMB LOIN CHOP** 15.5  
Fava Bean Purée

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**STEAK PAILLARD** 14.5  
Crispy Potatoes, Red Pepper Vinaigrette

## SALADS

**MARINATED BEETS** 7.5  
Labneh, Pistachios, Blood Orange

**FARRO** 9.5  
Watermelon Radish, Feta, Snap Peas

**ENSALADA MIXTA** 9  
Olives, Onions, Tomatoes, Little Gem Lettuce

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE BRANZINO** 26.5  
Asparagus, Potatoes, Bilbaina

**PAELLA VERDURAS** **half / full / double**  
English Peas, Cauliflower, Garlic Aioli  
18 / 36 / 64

**PAELLA SALVAJE** 28 / 56 / 98  
Steak, Pork Belly, Chicken, Chickpeas

**PAELLA MARISCOS** 28 / 56 / 98  
Shrimp, Clams, Mussels, Calamari

**PARILLADA BARCELONA\*** 31 / 62 / 108  
Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

**FLAN CATALÁN** 7

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**OLIVE OIL CAKE** 9  
Sea Salt

**BURNT BASQUE CHEESECAKE** 9  
Seasonal Berry Compote

**CREPAS WITH SEASONAL FRUIT** 8  
Citrus Cream, Strawberries, Pistachios

## EXECUTIVE CHEF JUAN RIVERA SOUS CHEF PAOLO BARTOLETTI

\*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	<i>Xarel-lo Blend</i>	5	10	40
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	7.5	15	60
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

## WHITE

		3oz	6oz	bottle
2023 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2022 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	7	14	56
2022 <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>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 <b>Alvear</b> , 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2021 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	6	12	48
2023 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2020 <b>Iniceri</b> , 'Abisso', Sicily,	<i>Italy Catarratto</i>	6	12	48
2020 <b>Leitz</b> , Feinherb, Rheingau, Germany	<i>Riesling</i>	6.25	12.5	50
2022 <b>Redentore</b> , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	7	14	56

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	6	12	48
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.75	11.5	46
2022 <b>Torremilanos, El Porrón de Lara</b> , Castilla y Leon, Spain	<i>Tempranillo</i>	6.5	13	52
2021 <b>Los Conejos Malditos</b> , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	5.5	11	44
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, Ultra St. Jacques</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2020 <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>Trepas Blend</i>	5.5	11	44
2022 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2022 <b>Alpataco</b> , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2020 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2021 <b>Garage Wine Company</b> , Revival, Maule, Chile	<i>Pais</i>	6	12	48
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	8	16	64
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	6	48
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	9.5	38
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6.5	52
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	13	54
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	13	54

## SWEET

		3oz	bottle
<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

<b>APERITIVOS</b> 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)	

<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico	17
Many of our wines use Biodynamic farming practices, here are three incredible examples	

<b>GRENAche (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Cuvée Paul	18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	

<b>ACID TRIP</b> Asnella / L'Alpage / Belinda	16.5
High. Acid. Wines.	

# COCKTAILS



<b>BEEES &amp; BAYS (No ABV)</b>	6
Lime, Salted Honey Syrup, Cardamom Bitters	
Sparkling Water, Torched Bay Leaf	

<b>FLOR DE SAL (Low ABV)</b>	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif	
Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
<b>Porrón for the Table</b>	48

<b>SUMMER STREET SLING</b>	12
Chamomile Infused 360 Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

<b>TYGRA</b>	13
Cachaça, Quevedo White Port, Ginger Beer,	
Lime, Angostura Bitters, Cucumber	

<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	

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

<b>BOURBON SPICE RACK</b>	12.5
Four Roses Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	

<b>SMOKED SHERRY MANHATTAN</b>	16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,	
Lustau Amontillado, Angostura, Luxardo Cherry	

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

# GINTONICS

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

<b>RED OR WHITE SANGRIA</b>	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum,	10	34
Guava Nectar		

<b>GUNS &amp; ROSÉS</b>	glass	carafe
São João Brut Rosé, Lillet Rosé, Faber Vodka	12.5	50
Peach Nectar, Lemon, Grapefruit Bitters		

# BEER

<b>DRAFT</b>	caña	doble
East End, Big Hop IPA - PA	3.75	7.5
Dancing Gnome, Not Always Present Kolsch - PA	4	8
Hitchhiker, Bane of Existence IPA - PA	4.5	9

## BOTTLES & CANS

Clausthaler, Non-Alcoholic - Germany	7
Yuengling, Lager - PA	5
Peroni, Lager - Italy	8
Narragansett Lager (16oz.) - RI	6
Victory, Prima Pils - PA	8
Troegs, Dreamweaver Wheat - PA	7.5
East End, Hefeweizen - PA	9.5
Hitachino, Nest White - Japan	13
11th Hour, Doughboy Hazy Pale Ale (16oz) - PA	14
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
Left Hand, Milk Stout - CO	10

## CIDERS

Wynridge Cider, Original - PA	9
Ploughman Cider, Lummo - PA	12
Trabanco, Cosecha, Sidra Natural (700mL) - Spain	36