

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

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*

14

14

8.5

26

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

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

CHAMPIÑONES 11.5
Garlic, Urfa Pepper

CAULIFLOWER 9
Spiced Yogurt

ASPARAGUS 8
Romesco

PEA CAZUELA 8
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

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

WHITE

		3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain			<i>Albariño</i> 6.75 13.5 54
2022	Menade , Rueda, Spain			<i>Verdejo</i> 7 14 56
2022	Le Naturel , Navarra, Spain			<i>Garnacha Blanca</i> 5.5 11 44
2022	Pinord, Diorama , Penedès, Spain			<i>Xarel-lo</i> 5.5 11 44
2022	Orto Vins, Les Argiles , Montsant, Spain			<i>Macabeo</i> 7 14 56
2022	La Vineyta, 'Pipa' , Emporda, Spain			<i>Malvasia</i> 5.75 11.5 46
2020	Alvear , 3 Miradas, Montilla-Moriles, Spain			<i>Pedro Ximénez</i> 6.25 12.5 50
2022	Asnella , Vinho Verde, Portugal			<i>Arinto, Loureiro</i> 5.75 11.5 46
2021	Capítulo 7 , Mendoza, Argentina			<i>Pedro Ximénez</i> 6 12 48
2023	Aylin , San Antonio, Chile			<i>Sauvignon Blanc</i> 5.75 11.5 46
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay			<i>Petit Manseng Blend</i> 6.5 13 52
2020	Iniceri , 'Abisso', Sicily,			<i>Italy Catarratto</i> 6 12 48
2020	Leitz , Feinherb, Rheingau, Germany			<i>Riesling</i> 6.25 12.5 50
2022	Redentore , Veneto, Italy			<i>Chardonnay</i> 6.5 13 52
2021	L'Alpage , Mont-sur-Rolle, Switzerland			<i>Chasselas</i> 7 14 56

ROSÉ & SKIN CONTACT

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

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain			<i>Tempranillo</i> 7 14 56
2021	Pedro González Mittelbrunn , Castilla y León, Spain			<i>Prieto Picudo</i> 5.5 11 44
2020	Bardos, Viñedos de Altura , Ribera del Duero, Spain			<i>Tempranillo</i> 6.5 13 52
2022	Glup Glup , Cariñena, Spain			<i>Garnacha</i> 4.5 9 36
2021	Azul y Garanza , Navarra, Spain			<i>Tempranillo</i> 5.25 10.5 (L) 59
2021	Raul Perez, Ultra St. Jacques , Bierzo, Spain			<i>Mencia</i> 6.75 13.5 54
2020	Sotabosc , Montsant, Spain			<i>Garnacha, Cariñena</i> 6.25 12.5 50
2023	Vins de Pedra, Negre de Folls , Conca de Barberá			<i>Trepas Blend</i> 5.5 11 44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain			<i>Monastrell</i> 4.75 9.5 38
2022	Alpataco , Patagonia, Argentina			<i>Cabernet Sauvignon</i> 7.25 14.5 58
2020	Península, Vino de Montaña , 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	Uva de Vida, Biográfico , Toledo, Spain			<i>Tempranillo, Graciano</i> 7 14 56
2021	Earth First, Classic , Mendoza, Argentina			<i>Malbec</i> 5.75 11.5 46
2020	Quieto, Gran Corte , Mendoza, Argentina			<i>Cabernet Franc, Malbec</i> 7 14 56
2020	Belinda , Mendoza, Argentina - <i>served chilled</i>			<i>Bonarda, Pedro Ximénez</i> 5 10 40
2019	Polkura , Colchagua, Chile			<i>Syrah</i> 7.5 15 60
2021	Garage Wine Company , Revival, Maule, Chile			<i>País</i> 6 12 48
2018	Alto de la Ballena , Maldonado, Uruguay			<i>Cabernet Franc Blend</i> 6.25 12.5 50
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône			<i>Grenache Blend</i> 8 16 64
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon			<i>Cabernet Blend</i> 6.75 13.5 54

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
	Carlos VII , Alvear, 375mL		<i>Amontillado</i> 13 54
	Península , Lustau, 750mL		<i>Palo Cortado</i> 9 72
	Asuncion , Alvear, 375mL		<i>Oloroso</i> 13 54

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 14.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

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

GRENAACHE (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

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

COCKTAILS



BEEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

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

SUMMER STREET SLING 12
Chamomile Infused 360 Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

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

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

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

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

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Faber Vodka 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 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