

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 PICANTE

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

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

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

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

JAMON MANGALICA

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

LOMO IBÉRICO DE BELLOTA

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

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 Torremilanos, Aged
Manchego,
Tetilla, Pickled Vegetables, Olives,
Almonds, Patatas Bravas*

15

15

8.5

28

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

6

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

3

BURRATA

Apple Compote, Pomegranate Seed

10.5

BRUSSELS SPROUTS

Pickled Fresno, Lemon Vinaigrette

9.5

CHAMPIÑONES

Garlic, Urfa Pepper

11.5

CAULIFLOWER

Spiced Yogurt

9

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

BROCCOLINI

Capers, Chili Flakes

9.5

CARROTS

Smoked Pepper Vinaigrette

8.5

HUMMUS

Sweet Potatoes

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

MARINATED BOQUERONES

Lemon, Piquillo Peppers

7

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

10.5

MUSSELS

House-Made Sausage

13.5

SWORDFISH A LA PLANCHA

Salsa Bilbaina

15.5

CRISPY COD

Lemon Aioli

11.5

GRILLED PULPO

Piperade

15.5

SCALLOPS

Sweet Potato Purée, Chive Oil

16.5

CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

10.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

10.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

PORK BELLY

Cherry Pepper Chimichurri

10.5

STEAK PAILLARD

Crispy Potatoes, Red Chimichurri

14.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

LAMB LOIN CHOP

Fennel Salad

15.5

SHORT RIB

Carrot Purée, Chimichurri

18.5

SALADS

MARINATED BEETS

Labneh, Pistachios, Grapefruit

8.5

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

11

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE BRANZINO

Broccolini, Potatoes, Bilbaina

28.5

PAELLA VERDURAS

Celery Root, Cauliflower, Squash, Garlic Aioli

half / full
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

BURNT BASQUE CHEESECAKE

Blueberry Compote

10

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Pistachios

8.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF JUAN RIVERA SOUS CHEF PAOLO BARTOLETTI | 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 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
2022 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
2020 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
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
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,	<i>Germany Riesling</i>	6	12	48
2022 Redentore, Veneto, Italy	<i>Chardonnay</i>	6.5	13	52

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
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	6.25	12.5	50
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
2020 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	5.5	11	44
2020 Bardos, Romántica, 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, Ultreia 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
2022 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
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022 Alpataco, Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	6	12	48
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 - served chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2019 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
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

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76

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

ACID TRIP Asnella / Leitz / Belinda 16.5
High. Acid. Wines.

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

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

SIDE HUSTLE 14
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

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, 11 39
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Faber Vodka 13 52
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT

East End, Big Hop IPA - PA 3.75 7.5
Dancing Gnome, Not Always Present Kolsch - 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
Wynridge Cider, Original - PA 9
Trabanco, Cosecha, Sidra Natural (700mL) - Spain 36