

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

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, Chorizo Bianco, Aged
Manchego, Mahon, Pickled Vegetables, Olives,
Almonds, Patatas Bravas*

14

12

8.5

26

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

MARINATED BOQUERONES

Lemon, Piquillo Peppers

7

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

LAMB LOIN CHOP

Fava Bean Purée

15.5

HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

3

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

LABNEH

Tahini, Sumac

7.5

MUSSELS

House-Made Sausage

13

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

TUNA CRUDO*

Salsa Verde, Capers

15.5

CAULIFLOWER

Romesco Sauce

9

WAHOO A LA PLANCHA

Salsa Bilbaina

15.5

CRISPY ARTICHOKEs

Hazelnut Picada

8.5

CRISPY COD

Lemon Aioli

11.5

CHAMPIÑONES

Garlic, Urfa Pepper

11.5

GRILLED PULPO

Piperade

15.5

ASPARAGUS

Romesco

8

CHICKEN THIGH A LA PLANCHA

Aji Verde

9.5

BROCCOLINI

Capers, Chili Flakes

9.5

CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

POTATO TORTILLA

Chive Sour Cream

7

PORK BELLY

Cherry Pepper Chimichurri

10.5

HUMMUS

Piquillo Peppers

6.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

BURRATA

Blood Orange Marmalade, Leeks

11.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SALADS

MARINATED BEETS

Labneh, Pistachios, Blood Orange

7.5

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Asparagus, Potatoes, Bilbaina

26.5

PAELLA VERDURAS

English Peas, Cauliflower, Garlic Aioli

half / full / double
18 / 36 / 64

PAELLA SALVAJE

Steak, Pork Belly, Chicken, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

28 / 56 / 98

PARILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BURNT BASQUE CHEESECAKE

Mixed Berry Compote

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

8

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

NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
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

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
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	7	14	56

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
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

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
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, 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
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat 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 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 - <i>served chilled</i>	<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

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
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

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

GRENACHE (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



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

TEA TIME (No ABV)	7
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
Bañez 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

CATALAN	
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	15

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
Guava Nectar	34

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

BEER

DRAFT	caña doble
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
Peroni, Lager - Italy	8
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
Left Hand, Milk Stout - CO	10
Wynridge Cider, Original - PA	9
Trabanco, Cosecha, Sidra Natural (700mL) - Spain	36