

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SPECK
Alto Adige
Dry-cured Italian ham

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with
black peppercorns

SORIA CHORIZO
United States
Dry-cured pork sausage, smoky & garlicky

SOBRASADA
Mallorca
Semi-soft chorizo, garlic, paprika

FUET
Catalonia
Dry-cured pork sausage

CHORIZO PICANTE
La Rioja
Dry-cured sausage, smokey, mildly spicy

IBORES
Extremadura
Semi-firm raw goat's cheese rubbed
with pimentón

VALDEÓN
Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

6-MONTH MANCHEGO
La Mancha
Firm, cured sheep's milk, sharp & piquant

DRUNKEN GOAT
Murcia
Semi-soft goat's milk soaked in red wine

IDIAZÁBAL
Basque Country
Smoked raw sheep's milk cheese,
nutty & robust

CABRA ROMERO
Murcia
Goat's milk cheese coated with rosemary

TETILLA
Galicia
Mild, buttery cow's milk cheese,
soft & creamy

MAHÓN RESERVA
Balearic Islands
Cow's milk aged 4 months, mild & nutty

JAMON MANGALICA 12
Segovia
Cured Hungarian pig

APERITIVO BOARD 22
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

*Marinated Olives, Patatas Bravas,
Serrano, Peppers, Fuet, Manchego
Idiazábal, Almonds*

TAPAS

EGGPLANT CAPONATA 5
Sweet Peppers, Basil

MARINATED OLIVES 5
Garlic, Citrus, Chili

BUTTERNUT SQUASH 9
Spiced Yogurt, Pistachio

SHISHITOS 8.5
Lemon, Sea Salt

HARICOT VERT 7
Garlic, Parsley

MUSHROOMS A LA PLANCHA 8.5
Salsa Verde

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Lemon

BROCCOLI RABE 8.5
Garlic, Red Pepper Flakes

MEDITERRANEAN HERB HUMMUS 7
Pita, Garlic

POTATO TORTILLA 6
Chive Sour Cream

WHIPPED SHEEP'S CHEESE 8
Truffle Honey, Sea Salt

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

BOQUERONES 6
Parsley, Garlic

BUÑUELOS DE BACALAO 8.5
Saffron Aioli

TROUT A LA PLANCHA 14.5
Salsa Verde

P.E.I MUSSELS 11
White Wine, Parsley

TUNA CRUDO 13.5
Preserved Meyer Lemon, Olive Oil

CRISPY CALAMARI 10.5
Pimentón Aioli

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

TRUFFLED BIKINI 8.5
Jamón Serrano, Mahón

BACON-WRAPPED DATES 8
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

CRISPY CHICKEN THIGH 8.5
Roasted Serrano Aioli

PORK BELLY A LA PLANCHA 8.5
Cherry Pepper Chimichurri

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

ALBONDIGAS 8.5
Spiced Meatballs in Jamón -Tomato Sauce

STEAK PAILLARD 14.5
Pepper Vinaigrette, Crispy Potato

CONFIT DUCK MONTADITO 13.5
Fig, Pedro Jimenez Reduction, Whipped Ricotta

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Little Gem Lettuce

BEET SALAD 7.5
Valdeón Mousse, Pistachio

AUTUMN HARVEST SALAD 8.5
Sour Apples, Candied Walnuts, Maple Sherry Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 26.5
Broccoli Rabe, Potatoes

PAELLA VERDURAS **half / full / double**
16 / 32 / 64
Corn, Squash, Sprouts, Roasted Serrano Aioli

PAELLA SALVAJE* 24.5 / 49 / 98
Morcilla, Duck, Chicken

PAELLA MARISCOS 24 / 49 / 98
Prawns, Calamari, Mussels, Clams

PARILLADA BARCELONA* 27 / 54 / 108
NY Strip, Chicken, Pork Loin, Gaucho

DESSERTS

FLAN CATALÁN 6.5

OLIVE OIL CAKE 8
Sea Salt

CHOCOLATE CAKE 8
Coffee Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8
Luxardo Cherries

CREPAS WITH SEASONAL FRUIT 7.5
Strawberries, Citrus Cream, Pistachio

EXECUTIVE CHEF FELIX ORTEGA | SOUS CHEF CHRIS MOORE | SOUS CHEF JOAQUIN RUIZ MORENO

*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>	4.75	9.5	38
NV Mestres, 1312, Reserva, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2020 Azul y Garanza , Navarra, Spain	<i>Viura</i>	4.5	9 (L)	50
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2020 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	6.25	12.5	50
2020 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	6	12	48
2020 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2019 Bacchus Cellars , California	<i>Chardonnay</i>	4.75	9.5	38
2016 Château-Carré, Comte Leloup , Muscadet, France	<i>Melon de Bourgogne</i>	7.5	15	60
2020 Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2018 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2019 Evolúció , Tokaj, Hungary	<i>Furmint</i>	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	6	12	48
2020 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.75	11.5	46
2018 Casa Berger, Sorbet , Catalunya, Spain	<i>Garnacha Blend</i>	5.25	10.5	42

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2019 La Maldita , Rioja, Spain	<i>Garnacha</i>	5.25	10.5	42
2017 La Montesa, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 Baron de Funes , Carineña, Spain	<i>Garnacha, Syrah</i>	4.25	8.5	34
2019 Viña Zorzal , Navarra, Spain	<i>Graciano</i>	5.75	11.5	46
2019 Coto de Gomariz, La Flor y La Abeja , Ribeiro, Spain	<i>Sousón</i>	6	12	48
2018 Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2016 R.O.Q, R-Oh , Monstant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	5.5	11	44
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2018 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	7	14	56
2018 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2019 Bodegas Ponce, La Casilla , Manchuela, Spain	<i>Bobal</i>	8	16	64
2018 Vara y Pulgar , Cadíz, Spain	<i>Tintilla</i>	7	14	56
2015 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga Nacional Blend</i>	5	10	40
2020 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Quieto , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2016 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2019 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	6	48
Albariza , 750mL	<i>Manzanilla</i>	7.5	60
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6.5	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12.5	50
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	9	54

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	10	80
Toro Albala , 1988, 375mL	<i>Pedro Ximénez</i>	20	80

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / Albariza / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	14.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	17
GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	17.5
ACID TRIP Asnella / Comte Leloup / Belinda High. Acid. Wines.	16.5



COCKTAILS

BEES & BAYS (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
SUMMER STREET SLING Chamomile Infused 360 Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
RICHMOND GIMLET Hayman's Gin, Lime, Mint	11
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11

WHISKEY ROOT Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	10
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12.5
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SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	16
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GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin.	14
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FRUIT Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	
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ROOT Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
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LEAF Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
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CLASSIC BARCELONA GINTONIC Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	
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SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10	34	glass pitcher
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GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, Boyd & Blair Vodka Peach Nectar, Lemon, Angostura Bitters	12	48	glass carafe
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BEER

	7oz	14oz
DRAFT Yards Brewing Co., Philly Pale - PA	3.75	7.5
Troegs, Perpetual IPA - PA	4.25	8.5
Ommegang, Witte - NY	3.75	7.5

BOTTLES & CANS Clausthaler, Non-Alcoholic - Germany	5
Yuengling, Lager - PA	5
Mahou, Cinco Estrellas, Lager - Spain (16oz)	7
Narragansett Lager (16oz.) - RI	5.5
Vicotry, Prima Pils - PA	7.5
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Dogfish Head, Namaste Witbier - DE	7.5
Troegs, Dreamweaver Wheat - PA	7
Hitachino, Nest White - Japan	13
Founders, All Day IPA - MI	6.5
Two Roads, Honeyspot White IPA - CT	7.5
2SP Brewing Co., Up and Out IPA - PA	8
Neshaminy Creek, J.A.W.N. APA - PA	7.5
Lagunitas, Maximus IPA - CA	8.5
Rodenbach, Grand Cru Sour Ale - Belgium	13
Allagash, Tripel Reserve - MN	11
Kentucky Ale, Bourbon Barrel Ale - KY	12

CIDER Embark, Old Marauder Cider - NY	8.5
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