

# 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

**JAMON MANGALICA** 12  
Segovia  
Cured Hungarian pig

**LOMO IBERICO DE BELLOTA** 12  
Andalusia  
Dry-cured, acorn-fed Ibérico  
Pig fat, cured with herbs

**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

**ROASTED CAULIFLOWER** 8.5  
Ras el Hanout, Lemon, Tahini

**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

**BUÑUELOS DE BACALAO** 8.5  
Saffron Aioli

**BOQUERONES** 6  
Parsley, Garlic

**P.E.I MUSSELS** 11  
White Wine, Parsley

**MAHI MAHI A LA PLANCHA** 14.5  
Salsa Verde

**TUNA CRUDO** 13.5  
Preserved Meyer Lemon, Olive Oil

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

**SPICED BEEF EMPANADAS** 7  
Red Pepper Sauce

**TRUFFLED BIKINI** 8.5  
Jamón Serrano, Mahón

**CRISPY CHICKEN THIGH** 8.5  
Roasted Serrano Aioli

**JAMÓN & MANCHEGO CROQUETAS** 6.5  
Garlic 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  
Cauliflower, Squash, Sprouts, Roasted Serrano Aioli

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

**PAELLA SALVAJE\*** 24.5 / 49 / 98  
Morcilla, Chorizo, Chicken

**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

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

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

## WHITE

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

## ROSÉ

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

## RED

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

# SHERRY

## DRY

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

## SWEET

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

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / Albariza / 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 / Comte Leloup / Belinda 16.5  
High. Acid. Wines.



# COCKTAILS

**BEES & BAYS (No ABV\*)** 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 10  
Chamomile Infused 360 Vodka, Grapefruit,  
Lemon, Grapefruit Bitters, Peychaud's

**RICHMOND GIMLET** 11  
Hayman's Gin, Lime, Mint

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

**DOS PENÍNSULAS** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**WHISKEY ROOT** 10  
Four Roses Bourbon, Byrrh Quinquina  
Ginger, Basil, Lemon Juice

**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

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
Hayman's London Dry Gin.

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

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

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Boyd & Blair Vodka 12 48  
Peach Nectar, Lemon, Angostura Bitters

# BEER

**DRAFT** 7oz 14oz  
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