

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO Segovia Dry-cured Spanish ham	SOBRASADA Mallorca Semi-soft chorizo, garlic, paprika	VALDEÓN Castilla-León Cow & goat's milk blue cheese, tangy & spicy	JAMON MANGALICA Segovia Cured Hungarian pig	14
SALCHICHÓN DE VIC Catalonia Dry-cured pork sausage with black peppercorns	DRUNKEN GOAT Murcia Semi-soft goat's milk soaked in red wine	IDIAZÁBAL Basque Country Smoked raw sheep's milk cheese, nutty & robust	LOMO IBÉRICO DE BELLOTA Andalusia Dry-cured, acorn-fed Ibérico Pig fat, cured with herbs	12
CHORIZO PICANTE La Rioja Dry-cured sausage, smokey, mildly spicy	MARINATED MAHÓN Minorca Semi-firm cow's milk, lemon, olive oil, parsley	6-MONTH AGED MANCHEGO La Mancha Firm, cured sheep's milk, sharp & piquant	APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
FUET Catalonia Dry-cured pork sausage	IBORES Extremadura Semi-firm raw goat's cheese rubbed with pimentón	CABRA ROMERO Murcia Goat's milk cheese coated with rosemary	<i>Marinated Olives, Patatas Bravas, Peppers, Serrano, Fuet, Manchego Idiazábal, Marcona Almonds</i>	
CHORIZO BLANCO United States Dry-cured pork sausage with garlic	TETILLA Galicia Semi-soft cow's milk cheese, buttery & mild	CAÑA DE CABRA Murcia Soft-ripened goat cheese, creamy & mild		
SPECK Alto Adige Dry-cured Italian ham	MAHÓN RESERVA Balearic Islands Cow's milk aged 4 months, mild & nutty	DÉLICE DE BOURGOGNE Burgundy, France Triple cream cow's milk cheese, rich & buttery		

TAPAS

MARINATED OLIVES Pickled Vegetables, Garlic, Thyme, Citrus	5	CRISPY CALAMARI Piquillo & Shishito Peppers, Pimentón Aioli	11.5
EGGPLANT CAPONATA Sweet Peppers, Basil	5.5	PULPO A LA GALLEGA Fingerling Potatoes, Salsa Verde	15.5
POTATO TORTILLA Chive Sour Cream	6	P.E.I MUSSELS Parsley, Garlic, Shallot	12
ASPARAGUS A LA PLANCHA Harissa Vinaigrette	8.5	GRILLED SALMON Pickled Fennel, Arugula	13
BROCCOLINI Garlic, Red Pepper Flakes	9.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
OLIVE OIL CONFIT PIQUILLO PEPPERS Orange Zest, Garlic	8	RED SNAPPER A LA PLANCHA Salsa Verde	14.5
SPINACH & CHICKPEA CAZUELA Cumin, Lemon	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	6.5
GREEN BEANS A LA PLANCHA Almond Romesco	7.5	TRUFFLED BIKINI Jamón Serrano, Mahón	8.5
SHISHITOS Lemon, Sea Salt	9.5	PORK BELLY A LA PLANCHA Cherry Pepper Chimichurri	8.5
GRILLED CARROTS Pistachio Pesto	9	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
CATALAN RATATOUILLE Egg, Bread Crumbs	9	CHICKEN THIGH A LA PLANCHA Aji Amarillo	8.5
MUSHROOMS A LA PLANCHA Salsa Verde	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	7
PATATAS BRAVAS Salsa Brava, Garlic Aioli	7.5	BACON-WRAPPED DATES Valdeón Mousse	8
MEDITERRANEAN HERB HUMMUS Pita, Garlic	8.5	ALBÓNDIGAS Spiced Meatballs in Jamón-Tomato Sauce	8.5
WHIPPED SHEEP'S CHEESE Truffle Honey, Sea Salt	8.5	STEAK PAILLARD Pepper Vinaigrette, Crispy Potatoes	14.5
BOQUERONES Parsley, Garlic	6	GRILLED HANGER STEAK Truffle Vinaigrette	11.5
PRAWNS A LA PLANCHA Red Chimichurri	12.5	LAMB LOLLIPOPS Red Chimichurri	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Romaine Lettuce	8
SHAVED ASPARAGUS Fennel, Arugula, Lemon, Shaved Manchego	8.5
BEET SALAD Whipped Ricotta, Pistachio	7.5

LARGE PLATES

WHOLE ROASTED BRANZINO Green Beans, Potatoes	26.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
PAELLA VERDURAS Zucchini, Asparagus, Carrots, Cauliflower, Serrano Aioli	half / full / double 18 / 36 / 64
PAELLA SALVAJE* Morcilla, Chicken, Pork Belly, Chickpeas	28 / 56 / 98
PAELLA MARISCOS Prawns, Calamari, Mussels, Clams	28 / 56 / 98
PARILLADA BARCELONA* NY Steak, Chicken, Gaucho, Pork Loin	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
CHOCOLATE CAKE Coffee Anglaise, Almond Crumble	9
BURNT BASQUE CHEESECAKE Luxardo Cherries	9

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>	5	10	40
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	7.5	15	60
2018 Mestres, 1312, Reserva, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	6.25	12.5	50
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2020 Menade, Rueda, Spain	<i>Verdejo</i>	7	14	56
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2020 Azul y Garanza, Navarra, Spain	<i>Viura</i>	4.5	9 (L)	50
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	6.25	12.5	50
2021 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
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
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
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2020 Bacchus Cellars, California	<i>Chardonnay</i>	4.75	9.5	38
2017 Chéreau-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
2020 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 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
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	7	14	56
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	5.25	10.5	42
2018 La Montesa, Crianza, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5.5	11	44
2019 Viña Zorzal, Navarra, Spain	<i>Graciano</i>	5.75	11.5	46
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	5.25	10.5 (L)	59
2020 Coto de Gomariz, La Flor y La Abeja, Ribeiro, Spain	<i>Sousón</i>	6	12	48
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, 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
2020 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	7	14	56
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	6	12	48
2018 Vara y Pulgar, Cadíz, Spain	<i>Tintilla</i>	7	14	56
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	5	10	40
2021 Alpataco, Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7.25	14.5	58
2019 Poggio Anima, Belial, Tuscany, Italy	<i>Sangiovese</i>	5.5	11	44

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

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

GRENA CHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Finca L'Argatá 18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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

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

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

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

RICHMOND GIMLET 11
Fords Gin, Lime, Mint

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

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

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

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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 Dark Rum, Guava Nectar 10 34

BEER

DRAFT 7oz 14oz
Neshaminy Creek, Post Up Pilsner - PA 3.75 7.5
Troegs, Perpetual IPA - PA 4.25 8.5
Yards Brewing Co., Philly Pale - PA 3.75 7.5
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
Victory, Prima Pils - PA 7.5
Dogfish Head, Namaste Witbier - DE 7.5
Troegs, Dreamweaver Wheat - PA 7
Ommegang, Hennepin Farmhouse Ale - NY 9
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