

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

FUET

Catalonia
Dry-cured pork sausage

SPECK

Alto Adige
Dry-cured Italian ham

CHORIZO PICANTE

La Rioja
Dry-cured sausage, smoky, mildly spicy

CHORIZO BLANCO

United States
Dry-cured pork sausage with garlic

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with black peppercorns

IBORES

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

DRUNKEN GOAT

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

VALDEÓN

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

DÉLICE DE BOURGOGNE

Burgundy, France
Triple cream cow's milk cheese, rich & buttery

TETILLA

Galicia
Semi-soft cow's milk cheese, buttery & mild

MAHÓN RESERVA

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

MARINATED MAHÓN

Minorca
Semi-firm Cow's Milk, Lemon, Olive Oil, Parsley

IDIAZÁBAL

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

6-MONTH AGED MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

CABRA ROMERO

Murcia
Goat's milk cheese coated with rosemary

CAÑA DE CABRA

Murcia
Soft-ripened goat cheese, creamy & mild

JAMON MANGALICA

Segovia
Cured Hungarian pig

LOMO IBÉRICO DE BELLOTA

Andalusia
Dry-cured, acorn-fed Ibérico Pig fat, cured with herbs

APERITIVO BOARD

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

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

14

12

22

TAPAS

MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

CRISPY CALAMARI

Piquillo & Shishito Peppers, Pimentón Aioli

11.5

POTATO TORTILLA

Chive Sour Cream

6

GRILLED PULPO

Fingerling Potatoes, Shallots, Olives

15.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

P.E.I MUSSELS

Parsley, Garlic, Shallot

12

OLIVE OIL CONFIT PIQUILLO PEPPERS

Orange Zest, Garlic

8

GRILLED SALMON

Pickled Fennel, Arugula

13

SPINACH & CHICKPEA CAZUELA

Cumin, Lemon

8.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

GREEN BEANS A LA PLANCHA

Fresnos, Parsley, Garlic, Red Pepper Flakes

7.5

RED SNAPPER A LA PLANCHA

Salsa Verde

14.5

CATALAN RATATOUILLE

Egg, Bread Crumbs

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

SHISHITOS

Lemon, Sea Salt

9.5

CHICKEN THIGH A LA PLANCHA

Aji Amarillo

8.5

GRILLED CARROTS

Pistachio Pesto

9

PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

8.5

MUSHROOMS A LA PLANCHA

Salsa Verde

8.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

ASPARAGUS A LA PLANCHA

Harissa Vinaigrette

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

BROCCOLINI

Garlic, Red Pepper Flakes

9.5

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, Corn, Carrots, Cauliflower, Serrano Aioli

half / full / double

18 / 36 / 64

PAELLA SALVAJE*

Morcilla, Chorizo, 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

BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

CHOCOLATE CAKE

Coffee Anglaise, Almond Crumble

9

CREPAS WITH SEASONAL FRUIT

Bosc Pear, Candied Walnuts, Citrus Cream

8

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
2020 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
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021 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
2019 Raul Perez, Ultreia St. Jacques, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
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>Trepát 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
2020 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

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
Marques de Poley, Toro Albalá, 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

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

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