

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

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

JAMON MANGALICA

Segovia
Cured Hungarian pig

APERITIVO BOARD

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

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

TAPAS

MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

BOQUERONES

Parsley, Garlic

6

POTATO TORTILLA

Chive Sour Cream

6

PRAWNS A LA PLANCHA

Red Chimichurri

12.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

CRISPY CALAMARI

Piquillo & Shishito Peppers, Pimentón Aioli

11.5

OLIVE OIL CONFIT PIQUILLO PEPPERS

Orange Zest, Garlic

8

P.E.I MUSSELS

Parsley, Garlic, Shallot

12

SPINACH & CHICKPEA CAZUELA

Cumin, Lemon

8.5

GRILLED SALMON

Pickled Fennel, Arugula

13

GREEN BEANS

Fresnos, Parsley, Garlic, Red Pepper Flakes

7.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

GRILLED CARROTS

Pistachio Pesto

9

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 EGGPLANT

Salsa Verde

8

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

9

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

GRILLED HANGER STEAK

Truffle Vinaigrette

11.5

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	Xarel-lo Blend	5	10	40
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	7.5	15	60
2018 Mestres, 1312, Reserva, Brut, Penedès, Spain	Xarel-lo Blend	6.25	12.5	50
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.75	13.5	54

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	Albariño	6.75	13.5	54
2020 Menade, Rueda, Spain	Verdejo	7	14	56
2020 Azul y Garanza, Navarra, Spain	Viura	4.5	9 (L)	50
2021 La Vineyta, 'Pipa', Emporda, Spain	Malvasia	5.75	11.5	46
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca	5	10	40
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	6.25	12.5	50
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2019 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	6	12	48
2021 Aylin, San Antonio, Chile	Sauvignon Blanc	5.75	11.5	46
2020 Bacchus Cellars, California	Chardonnay	4.75	9.5	38
2017 Chéreau-Carré, Comte Leloup, Muscadet, France	Melon de Bourgogne	7.5	15	60
2020 Redentore, Veneto, Italy	Chardonnay	6.5	13	52
2020 Iniceri, 'Abisso', Sicily, Italy	Catarratto	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	Riesling	6	12	48
2020 Evolúció, Tokaj, Hungary	Furmint	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	Mencia	6	12	48
2018 Casa Berger, Sorbet, Catalunya, Spain	Garnacha Blend	5.25	10.5	42

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	Tempranillo	7	14	56
2019 La Maldita, Rioja, Spain	Garnacha	5.25	10.5	42
2018 La Montesa, Crianza, Rioja, Spain	Tempranillo	6.5	13	52
2019 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6.5	13	52
2021 Le Naturel, Navarra, Spain	Garnacha	5.5	11	44
2019 Viña Zorzal, Navarra, Spain	Graciano	5.75	11.5	46
2020 Azul y Garanza, Navarra, Spain	Tempranillo	5.25	10.5 (L)	59
2020 Coto de Gomariz, La Flor y La Abeja, Ribeiro, Spain	Sousón	6	12	48
2019 Raul Perez, Ultra St. Jacques, Bierzo, Spain	Mencia	6.75	13.5	54
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	Garnacha	8.5	17	68
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepal Blend	5.5	11	44
2019 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.25	8.5	34
2020 Camino de Navaherreros, Sierra de Gredos, Spain	Garnacha	7	14	56
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	6	12	48
2018 Vara y Pulgar, Cadíz, Spain	Tintilla	7	14	56
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	Touriga Nacional Blend	5	10	40
2021 Alpataco, Patagonia, Argentina	Cabernet Sauvignon	7.25	14.5	58
2020 Earth First, Classic, Mendoza, Argentina	Malbec	5.75	11.5	46
2019 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	7	14	56
2018 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	5	10	40
2017 Polkura, Colchagua, Chile	Syrah	7.5	15	60
2019 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2019 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	7.25	14.5	58

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	6	48
Albariza, 750mL	Manzanilla	7.5	60
Los Arcos, Lustau, 750mL	Amontillado	6.5	52
Península, Lustau, 750mL	Palo Cortado	9	72
Marques de Poley, Toro Albala, 375mL	Oloroso	9	54

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	9.5	76
Nectar, Gonzalez Byass, 750mL	Pedro Ximénez	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)

GRENACHE (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



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

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

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

LEAF
Juniper Berries, Lemon, Bay Leaves

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

CLASSIC BARCELONA GINTONIC
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