

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO
Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

FUET
Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

CHORIZO DE PAMPLONA
País Vasco, ES
Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich

ALISIOS
Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

SMOKIN' GOAT
Islas Canarias, ES
Semi- Soft Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

IDIAZÁBAL
País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

DRUNKEN GOAT
Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

CABRA ROMERO
Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA 14
Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

LOMO IBÉRICO DE BELLOTA 12
Castilla y León, ES
Aged 3 Months, Ibérico Pork Loin. Mild, Smoky, Pimentón

QUESO DE TRUFFA 8.5
Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

Caponata, Patatas Bravas, Guindilla Peppers, Fuet, Almonds, Jamón Serrano, Manchego, Idiazábal

TAPAS

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

BRUSSELS SPROUTS 8.5
Turmeric Aioli, Pickled Onions

CAULIFLOWER 9.5
Almond Romesco, Manchego, Lemon

BLISTERED SHISHITO PEPPERS 8.5
Lemon, Sea Salt

LABNEH 10.5
Eggplant, Tahini, Za'atar, Lavash

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

ROASTED CARROTS 9.5
Tzatziki, Za'atar

HUMMUS 8.5
Piquillo Peppers, Pimentón, Lavash

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey, Sea Salt

MUSHROOMS 11
Salsa Verde

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7
Chive Sour Cream

BOQUERONES 7
Green Olives, Piquillo Peppers

PULPO ARANCINI 9.5
Squid Ink, Mojo Verde Aioli

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

RAINBOW TROUT A LA PLANCHA 14.5
Squash and Olive Relish

MUSSELS 13
Chorizo, Oregano

SALMON A LA PLANCHA 13
Farro, Butternut Squash, Bell Peppers

CRISPY CALAMARI 11.5
Piquillos, Shishito Peppers, Chipotle Aioli

CHICKEN PINTXOS 9.5
Lemon Dill Aioli, Red Pepper Chimichurri

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

TRUFFLED BIKINI 9
Jamón Serrano, Mahón

BACON-WRAPPED DATES 8
Valdeón Mousse

CHORIZO WITH SWEET & SOUR FIGS 9
Balsamic Reduction

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

SALADS

BEET SALAD 9
Whipped Sheep's Cheese, Pickled Fennel, Pistachios

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 26.5
Potatoes, Brussels Sprouts, Salsa Verde

PAELLA VERDURAS half / full / double 18 / 36 / 64
Butternut Squash, Sweet Potatoes, Fennel, Red Onions, Serrano Pepper Aioli

PAELLA SALVAJE 28 / 56 / 98
Pork Belly, Chicken, Chorizo, Chickpeas

PAELLA MARISCOS 28 / 56 / 98
Gambas, Clams, Mussels, Calamari

PAELLA NEGRA 28 / 56 / 98
Garlic Aioli, Chili Flakes, Calamari

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Sausage, Pork Loin

DESSERTS

OLIVE OIL CAKE 9
Sea Salt

FLAN CATALÁN 7

BURNT BASQUE CHEESECAKE 9

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF EMILIO GARCIA
EXECUTIVE SOUS CHEF GERMAN FLORES | SOUS CHEF MORGAN FOSTER

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may incrase 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
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

WHITE

		3oz	6oz	bottle
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	44
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
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
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2022 La Vineyta , ‘Pipa’, Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Alvear , 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 Evolúció , Tokaj, Hungary	<i>Furmint</i>	5.25	10.5	42
2020 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	7	14	56

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	6	12	48
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	6.25	12.5	50
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2021 Torremilanos , El Porrón de Lara, Castilla y Leon, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020 Pedro Gonzalez Mittlebrunn , Castilla y Leon, Spain	<i>Prieto Picudo</i>	5.5	11	44
2020 Bardos , Vinedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marques de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2019 Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2018 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	8	16	64
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>	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos	<i>Garnacha, Piñuela</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
2020 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2019 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
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Dom. des Tourelles , Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7.5	15	60

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

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40

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
GRENACHE (ON THE ROCKS) Le Naturel / Montana / Domaine Vallot All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		18.5
ACID TRIP Asnella / L’Alpage / Belinda High. Acid. Wines.		16.5

COCKTAILS

BEEES & BAYS (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	6
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
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SUMMER STREET SLING Chamomile Infused 360 Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
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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 three of Spain’s most iconic regions	15
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

RED OR WHITE 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	12.5	50

BEER

DRAFT	caña	doble
Neshaminy Creek, Post Up Pilsner - PA	3.75	7.5
Ommegang, Witte – NY	4.25	8.5
Troegs, Perpetual IPA - PA	4.25	8.5
Yards Brewing Co., Philly Pale - PA	3.75	7.5

BOTTLES & CANS

Mahou, Cinco Estrellas, Lager - Spain (16oz)	7
Peroni, Lager - Italy	8
Yuengling, Lager - PA	5
Victory, Prima Pils - PA	7.5
Narragansett Lager (16oz.) - RI	5.5
Dogfish Head, Namaste Witbier - DE	8
Troegs, Dreamweaver Wheat - PA	7.5
Ommegang, Hennepin Farmhouse Ale - NY	12
Founders, All Day IPA - MI	7
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	8
Lagunitas, Maximus IPA - CA	8.5
Allagash, Tripel Reserve - MN	11

CIDER Embark, Old Marauder Cider - NY	10.5
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