barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

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

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

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

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

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

SPECK
Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

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

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

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

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

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

VALDEÓN
Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months

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

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

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

DUCK PROSCIUTTO 12.5
New York, US
Moulard Dark Breast. Spiced, Tender, Sweet

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

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

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

Olives, Patatas Bravas, Chorizo Picante, Almonds, Jamón Serrano, Manchego, Idiazábal

TAPAS

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

CAULIFLOWER 9.5
Almond Romesco

CROQUETAS DE HONGOS 7.5
Goat Cheese, Mojo Verde

ROASTED CARROTS 9
Tzatziki, Za'atar

GRILLED ASPARAGUS 8.5
Harissa Vinaigrette

MUSHROOMS 10
Salsa Verde

BRUSSELS SPROUTS 8.5
Lemon Vinaigrette, Pickled Onions

BRAISED LEEKS 7.5
Meyer Lemon, Marcona Almonds

HUMMUS 8.5
Piquillo Peppers, Pimentón

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

CHILLED SWEET POTATOES 8
Fresno Peppers

BOQUERONES 7
Olives, Piquillo Peppers

ARROZ MELOSO 16.5
Lobster, Dill

BACON-WRAPPED DATES 8
Valdeón Mousse

RAINBOW TROUT 14.5
Olive Relish, Peas

CRISPY CALAMARI 11.5
Piquillos, Chipotle Aioli

SALMON A LA PLANCHA 13
Farro, Squash

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

MUSSELS 13
Chorizo, Oregano

CHICKEN PINTXOS 9.5
Dill, Lemon

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

TRUFFLED BIKINI 9
Jamón Serrano, Mahón

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

CHORIZO WITH SWEET & SOUR FIGS 9
Balsamic Reduction

PORK BELLY 10.5
Cherry Pepper Chimichurri

STEAK PAILLARD 14.5
Crispy Potatoes, Chimichurri

LAMB LOIN CHOP 15.5
Pomegranate, Mint

SALADS

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

CANNELLINI BEANS 7
Asparagus, Rosemary

LARGE PLATES

WHOLE ROASTED BRANZINO 26.5
Carrots, Arugula, Salsa Verde

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

half / full / double

PAELLA VERDURAS 18 / 36 / 64
Butternut Squash, Sweet Potatoes, Fennel, Red Onions

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

PAELLA MARISCOS 28 / 56 / 98
Shrimp, Clams, Mussels, 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
Luxardo Cherries

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF EMILIO GARCIA
EXECUTIVE SOUS CHEF GERMAN FLORES

*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
2020 **Caves São João, Brut Rosé**, Bairrada, Portugal	*Baga Blend*	6.75	13.5	54

WHITE

2020 **Mila,** Rías Baixas, Spain	*Albariño*	6.75	13.5	54
2022 **Menade,** Rueda, Spain	*Verdejo*	6.25	12.5	50
2021 **Le Naturel**, Navarra, Spain	*Garnacha Blanca*	5	10	44
2022 **La Vineyta, 'Pipa',** Emporda, Spain	*Malvasia*	5.75	11.5	46
2020 **Alvear, 3 Miradas,** Montilla-Moriles, Spain	*Pedro Ximénez*	6.25	12.5	50
2020 **Asnella,** Vinho Verde, Portugal	*Arinto, Loureiro*	5.75	11.5	46
2021 **Iniceri,** 'Abisso', Sicily, Italy	*Catarratto*	6	12	48
2019 **Capítulo 7,** Mendoza, Argentina	*Pedro Ximénez*	6	12	48
2022 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay	*Chardonnay*	5.25	10.5	42
2021 **Leitz, Feinherb,** Rheingau, Germany	*Riesling*	6	12	48
2020 **Redentore**, Veneto, Italy	*Chardonnay*	6.5	13	52
2022 **Aylin**, San Antonio, Chile	*Sauvignon Blanc*	5.75	11.5	46
2020 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2020 **L'Alpage,** Mont-sur-Rolle, Switzerland	*Chasselas*	7	14	56

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 **Liquid Geography,** Bierzo, Spain	*Mencía*	6	12	48
2022 **Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	6.25	12.5	50
2022 **Torremilanos, El Porrón de Lara,** Castilla y Leon, Spain	*Tempranillo*	6.5	13	52
2021 **Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6.25	12.5	50
2021 **Los Conejos Malditos, Blanco Con Madre,** Toledo, Spain	*Malvar, Airén*	6.25	12.5	50

RED

		3oz	6oz	bottle
2018 **Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2020 **Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
2020 **Bardos**, Vinedos de Altura, Ribera del Duero, Spain	*Tempranillo*	6.5	13	52
2021 **Pedro González Mittlebrunn,** Castilla y Leon, Spain	*Prieto Picudo*	5.5	11	44
2021 **Azul y Garanza,** Navarra, Spain	*Tempranillo*	5.25	10.5	(L) 59
2021 **Raul Perez, Ultreia St. Jacques**, Bierzo, Spain	*Mencía*	6.75	13.5	54
2020 **Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6.25	12.5	50
2019 **Coster dels Olivers,** Priorat, Spain	*Garnacha, Cariñena*	8	16	64
2021 **Península, Vino de Montaña,** Sierra de Gredos, Spain	*Garnacha, Piñuela*	7	14	56
2020 **Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7	14	56
2022 **Bodegas Ponce, Clos Lojen,** Manchuela, Spain	*Bobal*	6	12	48
2021 **Alpataco**, Patagonia, Argentina	*Cabernet Sauvignon*	7.25	14.5	58
2020 **Belinda,** Mendoza, Argentina - *served chilled*	*Bonarda, Pedro Ximénez*	5	10	40
2019 **Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2022 **Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7	14	56
2018 **Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	6.25	12.5	50
2021 **Garage Wine Company**, Revival, Maule, Chile	*País*	6	12	48
2019 **Chat. du Morre du Tendre**, **Cuvée Paul,** Côtes-du-Rhône	*Grenache Blend*	8	16	64
2021 **Dom. des Tourelles**, **Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	6.75	13.5	54

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	*Fino*	6	48
La Cigarerra, 1L	*Manzanilla*	9.5	52
Los Arcos, Lustau, 750mL	*Amontillado*	6.5	52
Península, Lustau, 750mL	*Palo Cortado*	9	72

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	*Oloroso Dulce*	9.5	76

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / 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 / Vino de Montaña / Cuvee Paul 18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 16.5
High. Acid. Wines.

COCKTAILS

BEES & BAYS (No ABV*) 6
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

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

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Aperitif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

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

SUMMER STREET SLING 12
Chamomile Infused 360 Vodka, Grapefruit,
Lemon, Grapefruit Bitters, Peychaud's

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

BOURBON SPICE RACK 12.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Black Walnut Bitters

SMOKED SHERRY MANHATTAN 16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

	glass	pitcher
RED OR WHITE SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10	34
GUNS & ROSÉS Caves São João, Lillet Rosé, Faber Vodka Peach Nectar, Lemon, Angostura Bitters	12.5	50

BEER

DRAFT

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

BOTTLES & CANS

Peroni, Lager - Italy	8
Yuengling, Lager - PA	5
Narragansett Lager (16oz.) - RI	5.5
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Victory, Prima Pils - PA	7.5
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
Mahou, Cinco Estrellas, Lager (16oz.) - Spain	7