

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

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

CABRA ROMERO

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

DÉLICE DE BOURGOGNE

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

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

QUESO DE TRUFFA

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

DUCK PROSCIUTTO

New York, US
Moultard Dark Breast. Spiced, Tender, Sweet 12.5

JAMÓN MANGALICA

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

APERITIVO BOARD

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

Olives, Patatas Bravas, Fuet, Jamón Serrano, Manchego, Idiazábal

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera 5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil 5.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon 8.5

BRAISED LEEKS

Meyer Lemon, Marcona Almonds 7.5

CHILLED GREEN BEANS

Salsa Verde 7.5

ROASTED CARROTS

Tzatziki 9

GRILLED ASPARAGUS

Harissa Vinaigrette 8.5

CAULIFLOWER

Scallion Vinaigrette 9

LABNEH

Eggplant, Tahini 10.5

GRILLED SPRING ONIONS

Romesco 7

MUSHROOMS

Salsa Verde 10

WHIPPED SHEEP'S CHEESE

Truffle Honey 8.5

HUMMUS

Piquillo Peppers, Pimentón 8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

POTATO TORTILLA

Chive Sour Cream 7

BOQUERONES

Olives, Piquillo Peppers 7

TUNA CRUDO

Coriander Oil, Preserved Lemon 15.5

RAINBOW TROUT

Olive Relish, Peas 14.5

CRISPY CALAMARI

Piquillos, Chipotle Aioli 11.5

SALMON A LA PLANCHA

Orzo, English Peas 13

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic 9.5

MUSSELS

Chorizo, Oregano 13

CHICKEN PINTXOS

Dill, Lemon 9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

BACON-WRAPPED DATES

Valdeón Mousse 8

CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction 9

TRUFFLED BIKINI

Jamón Serrano, Mahón 9

SPICED BEEF EMPANADAS

Red Pepper Sauce 8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

PORK BELLY

Cherry Pepper Chimichurri 10.5

STEAK PAILLARD

Crispy Potatoes, Chimichurri 14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 9

BEEF

Arugula, Pistachios 9

LARGE PLATES

WHOLE ROASTED BRANZINO

Asparagus, Snap Peas, Salsa Verde 26.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

PAELLA VERDURAS

Leeks, Snap Peas, Asparagus

PAELLA SALVAJE

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

PAELLA MARISCOS

Shrimp, Clams, Mussels 28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Sausage 31 / 62 / 108

DESSERTS

OLIVE OIL CAKE

Sea Salt 9

FLAN CATALÁN

7

BURNT BASQUE CHEESECAKE

Cherries 9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

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	<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

2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	44
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
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	6	12	48
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
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
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	6.25	12.5	50
2022 Torremilanos, El Porrón de Lara , Castilla y Leon, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2021 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 Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Bardos , Vinedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Pedro González Mittlebrunn , Castilla y Leon, Spain	<i>Prieto Picudo</i>	5.5	11	44
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5 (L)	59
2021 Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2022 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2021 Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2020 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2021 Garage Wine Company , Revival, Maule, Chile	<i>País</i>	6	12	48
2019 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Grenache Blend</i>	8	16	64
2021 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	6	48
La Cigarrera , 1L	<i>Manzanilla</i>	9.5	52
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
Pedro Ximénez , 'Nectar' Gonzalez Byass		10	40

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)

GRENA CHE (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.

BIO-CURIOUS Diorama/ Abisso / Biográfico 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

COCKTAILS



BEEES & 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

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

RED OR WHITE SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 10 34
Guava Nectar

GUNS & ROSÉS glass carafe
Caves São João, Lillet Rosé, Faber Vodka 12.5 50
Peach Nectar, Lemon, Angostura Bitters

BEER

DRAFT

	caña	doble
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	4.25	8.5

BOTTLES & CANS

Yuengling, Lager - PA	5
Peroni, Lager - Italy	8
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

CIDER

Embark, Old Marauder Cider - NY 10.5