

# 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

### CHORIZO PICANTE

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

### 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

### 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

### JAMÓN MANGALICA

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

### APERITIVO BOARD

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

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

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### CHILLED GREEN BEANS

Salsa Verde

### ROASTED CARROTS

Tzatziki

### GRILLED ASPARAGUS

Harissa Vinaigrette

### CROQUETAS DE HONGOS

Goat Cheese, Mojo Verde

### CAULIFLOWER

Scallion Vinaigrette

### LABNEH

Eggplant, Tahini

### GRILLED SPRING ONIONS

Romesco

### MUSHROOMS

Salsa Verde

### WHIPPED SHEEP'S CHEESE

Truffle Honey

### HUMMUS

Piquillo Peppers, Pimentón

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### BOQUERONES

Olives, Piquillo Peppers

### TUNA CRUDO

Coriander Oil, Preserved Lemon

### RAINBOW TROUT

Olive Relish, Peas

### CRISPY CALAMARI

Piquillos, Chipotle Aioli

### SALMON A LA PLANCHA

Orzo, English Peas

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### MUSSELS

Chorizo, Oregano

### CHICKEN PINTXOS

Dill, Lemon

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

### TRUFFLED BIKINI

Jamón Serrano, Mahón

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### PORK BELLY

Cherry Pepper Chimichurri

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### BEET

Arugula,

## LARGE PLATES

### WHOLE ROASTED BRANZINO

Asparagus, Snap Peas, Salsa Verde

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### PAELLA VERDURAS

Leeks, Snap Peas, Asparagus

### PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas

### PAELLA MARISCOS

Shrimp, Clams, Mussels

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Sausage

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

### FLAN CATALÁN

Cherries

### BURNT BASQUE CHEESECAKE

Cherries

### CHOCOLATE CAKE

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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	7.5	15	60
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020 <b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 <b>Bardos</b> , Vinedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021 <b>Pedro González Mittlebrunn</b> , Castilla y Leon, Spain	<i>Prieto Picudo</i>	5.5	11	44
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5 (L)	59
2021 <b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	6	12	48
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2021 <b>Alpataco</b> , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2020 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2021 <b>Garage Wine Company</b> , Revival, Maule, Chile	<i>Pais</i>	6	12	48
2019 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	8	16	64
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	6	48
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	9.5	52
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6.5	52
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
<b>Pedro Ximénez</b> , '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)

**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.

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

# 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

**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