

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

SPECK

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

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

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

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

IBORES

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

JAMÓN MANGALICA

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

DUCK PROSCIUTTO

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

QUESO DE TRUFFA

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

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

GRILLED ASPARAGUS

Harissa Vinaigrette

ROASTED CARROTS

Tzatziki

CAULIFLOWER

Scallion Vinaigrette

MUSHROOMS

Salsa Verde

BRAISED LEEKS

Blood Orange, Marcona Almonds

WHIPPED SHEEP'S CHEESE

Truffle Honey

HUMMUS

Piquillo Peppers, Pimentón

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

TUNA CRUDO

Coriander Oil, Preserved Lemon

BOQUERONES

Olives, Piquillo Peppers

RAINBOW TROUT

Olive Relish, Peas

CRISPY CALAMARI

Piquillos, Chipotle Aioli

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

MUSSELS

Chorizo, Oregano

SALMON A LA PLANCHA

Orzo, Peas

CHICKEN PINTXOS

Dill, Lemon

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

TRUFFLED BIKINI

Jamón Serrano, Mahón

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

BACON-WRAPPED DATES

Valdeón Mousse

PORK BELLY

Cherry Pepper Chimichurri

STEAK PAILLARD

Crispy Potatoes, Chimichurri

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

BEET

Arugula, Pistachios

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Asparagus, Arugula, Salsa Verde

PAELLA VERDURAS

Leeks, Snap Peas, Asparagus

PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

PARILLADA BARCELONA*

Strip Steak, Chicken, Sausage, Pork Loin

DESSERTS

OLIVE OIL CAKE

Sea Salt

FLAN CATALÁN

Cherries

BURNT BASQUE CHEESECAKE

Cherries

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF JAMES DAVERSA | 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

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
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 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
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
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
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
2020 Marqués de Tomares, Crianza , Rioja, 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
2021 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
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
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.



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

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

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
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

CIDER
Embark, Old Marauder Cider - NY 10.5