

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

SPECK

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

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

SOBRASADA

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

FUET

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

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

AGED MANCHEGO

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

CABRA ROMERO

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

TETILLA

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21
Days. Creamy, Mild

LA PERAL

Asturias, ES
Creamy Blue, Cow's Milk, Cellar-Aged
2 Months. Light, Balanced, Spicy

JAMÓN MANGALICA

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

DUCK PROSCIUTTO

New York, US
Moullard 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

5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

PAN CON TOMATE

La Boella Olive Oil

6.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

GRILLED ASPARAGUS

Harissa Vinaigrette

8.5

CHILLED GREEN BEANS

Salsa Verde

7.5

ROASTED CARROTS

Tzatziki

9

MUSHROOMS

Salsa Verde

10

CAULIFLOWER

Scallion Vinaigrette

9

HUMMUS

Piquillo Peppers

8.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

CROQUETAS DE HONGOS

Goat Cheese, Mojo Verde

7.5

SUMMER SQUASH

Romesco, Salsa Verde

10

BABY CORN

Coriander, Salmorreta

8.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BOQUERONES

Olives, Piquillo Peppers

7

TUNA CRUDO

Coriander Oil, Preserved Lemon

15.5

CRISPY CALAMARI

Piquillos, Chipotle Aioli

11.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

MUSSELS

Chorizo, Oregano

13

RAINBOW TROUT

Sauce Vierge

14.5

SALMON A LA PLANCHA

Orzo, Peas

13

CHICKEN THIGH

Dill, Lemon

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

PORK BELLY

Cherry Pepper Chimichurri

10.5

CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

9

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

WATERMELON

Sheep's Cheese, Honey, Mint

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Asparagus, Arugula, Salsa Verde

26.5

PAELLA VERDURAS

Leeks, Snap Peas, Asparagus

half / full / double

18 / 36 / 64

PAELLA SALVAJE

Pork Loin, Chicken, Chorizo, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

28 / 56 / 98

SQUID INK PAELLA

Garlic Aioli, Calamari

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Sausage, Pork Loin

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BURNT BASQUE CHEESECAKE

Strawberries

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

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

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 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
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
2022 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	6	12	48
2023 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
2023 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2022 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 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
2022 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2023 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2021 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
2020 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2022 Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2021 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
2022 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
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, 750mL	<i>Pedro Ximénez</i>	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 / Cuvée Paul 18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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

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

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

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

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

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

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

Clausthaler, Non-Alcoholic - Germany	6.5
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
Allagash, Tripel Reserve - MN	11
Mahou, Cinco Estrellas, Lager (16oz.) - Spain	7