

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

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

### 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.

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### CHORIZO PICANTE

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

### IDIAZÁBAL

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

### CABRA ROMERO

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

### AGED MANCHEGO

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

### LA PERAL

Asturias, ES  
Creamy Blue Cow's Milk,

### DRUNKEN GOAT

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

### SMOKIN' GOAT

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

### JAMÓN MANGALICA

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

### QUESO DE TRUFFA

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

### DUCK PROSCIUTTO

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

### APERITIVO BOARD

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

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

## TAPAS

### HOUSE-MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### PAN CON TOMATE

La Boella Olive Oil

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### GRILLED ASPARAGUS

Harissa Vinaigrette

### CHILLED GREEN BEANS

Salsa Verde

### ROASTED CARROTS

Tzatziki

### MUSHROOMS

Salsa Verde

### CAULIFLOWER

Scallion Vinaigrette

### HUMMUS

Piquillo Peppers

### WHIPPED SHEEP'S CHEESE

Truffle Honey

### SUMMER SQUASH

Romesco, Salsa Verde

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Olives, Piquillo Peppers

### CRISPY CALAMARI

Piquillos, Chipotle Aioli

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### MUSSELS

Chorizo, Oregano

### RAINBOW TROUT

Sauce Vierge

### SALMON A LA PLANCHA

Orzo, Asparagus

### CHICKEN THIGH

Dill, Lemon

### TRUFFLED BIKINI

Jamón Serrano, Mahón

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### BACON-WRAPPED DATES

Valdeón Mousse

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### WATERMELON

Sheep's Cheese, Honey, Mint

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Asparagus, Arugula, Salsa Verde

### PAELLA VERDURAS

Summer Squash, Red Onion, Corn

### PAELLA SALVAJE

Pork Loin, Chicken, Chorizo, Chickpeas

### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

### SQUID INK PAELLA

Garlic Aioli, Calamari

### PARILLADA BARCELONA\*

Strip Steak, Chicken Thigh, Sausage, Pork Loin

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### BURNT BASQUE CHEESECAKE

Strawberries

### 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 <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
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
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
2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	6	12	48
2023 <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
2023 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2022 <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>Mencia</i>	6.75	13.5	54
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepat Blend</i>	5.5	11	44
2019 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2023 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2021 <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
2022 <b>Alpataco</b> , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2021 <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
2022 <b>Garage Wine Company</b> , Revival, Maule, Chile	<i>País</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>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>Nectar</b> , 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)

**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
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

