

# 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

### SPECK

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

### FUET

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### CHORIZO PICANTE

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

### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-  
Aged 2 Months

### 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

### IDIAZÁBAL

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

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3  
Months.  
Smoked, Creamy, Mild

### CAÑA DE CABRA

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

### CABRA ROMERO

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

### 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

### APERITIVO BOARD

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

*Olives, Patatas Bravas, Picante, Jamón Serrano,  
San Simón, Idiazábal*

## TAPAS

### HOUSE-MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### MARCONA ALMONDS

Sea Salt

### CAULIFLOWER

Scallion Vinaigrette

### ROASTED CARROTS

Tzatziki

### POTATO TORTILLA

Chive Sour Cream

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BEET

Yogurt, Zatar

### HUMMUS

Piquillo Peppers, Lavash

### ACORN SQUASH

Romesco, Salsa Verde

### MUSHROOMS

Salsa Verde

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

### BROCCOLINI

Mustard Vinaigrette, Capers

### BOQUERONES

Olives, Piquillo Peppers

### CRISPY CALAMARI

Piquillos, Chipotle Aioli

### MUSSELS

Chorizo, Oregano

### GAMBAS AL AJILLO

Guindilla Peppers, Garlic

### RAINBOW TROUT

Sauce Vierge

### SCALLOPS

Aji Amarillo

### SEARED SALMON

Lentils, Piquillo, Guindilla Peppers

### CHICKEN THIGH

Dill, Lemon

### TRUFFLED BIKINI

Jamón Serrano, Mahón

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### BACON-WRAPPED DATES

Valdeón Mousse

### PORK BELLY

Cherry Pepper Chimichurri

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### BRUSSELS SPROUTS

Orange, Sumac, Date Vinaigrette

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Broccolini, Arugula, Salsa Verde

### PAELLA VERDURAS

Butternut Squash, Yams, Red Onion

### PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas

### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

### SQUID INK PAELLA

Garlic Aioli, Calamari

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Chorizo, Pork Loin

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### BURNT BASQUE CHEESECAKE

Luxardo Cherries

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

## EXECUTIVE 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 |
| 2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain  | <i>Pedro Ximénez</i>       | 6.25 | 12.5 | 50 |
| 2022 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain          | <i>Malvasia</i>            | 5.75 | 11.5 | 46 |
| 2022 <b>Menade</b> , Rueda, Spain                        | <i>Verdejo</i>             | 6.25 | 12.5 | 50 |
| 2022 <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 |
| 2023 <b>Orto Vins, Les Argiles</b> , Montsant, Spain     | <i>Macabeo</i>             | 7    | 14   | 56 |
| 2019 <b>Capítulo 7</b> , Mendoza, Argentina              | <i>Pedro Ximénez</i>       | 6    | 12   | 48 |
| 2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay  | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52 |
| 2022 <b>Aylin</b> , San Antonio, Chile                   | <i>Sauvignon Blanc</i>     | 5.75 | 11.5 | 46 |
| 2021 <b>Leitz, Feinherb</b> , Rheingau, Germany          | <i>Riesling</i>            | 6    | 12   | 48 |
| 2020 <b>Pinord, Diorama</b> , Penedès, Spain             | <i>Xarel-lo</i>            | 5.5  | 11   | 44 |
| 2023 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>          | 5.25 | 10.5 | 42 |
| 2023 <b>Redentore</b> , Veneto, Italy                    | <i>Chardonnay</i>          | 6.5  | 13   | 52 |
| 2023 <b>Le Naturel</b> , Navarra, Spain                  | <i>Garnacha Blanca</i>     | 5    | 11   | 44 |

### ROSÉ & SKIN CONTACT

|  |                           | 3oz  | 6oz  | bottle |
|--|---------------------------|------|------|--------|
| 2023 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 6.25 | 12.5 | 50     |
| 2022 <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 6    | 12   | 48     |
| 2023 <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6.25 | 12.5 | 50     |

### RED

|   |                               | 3oz  | 6oz  | bottle |
|---|-------------------------------|------|------|--------|
| 2019 <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>Vins de Pedra, Negre de Folls</b> , Conca de Barberá        | <i>Trepal 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     |
| 2020 <b>Belinda, Mendoza</b> , Argentina - served chilled           | <i>Bonarda, Pedro Ximénez</i> | 5    | 10   | 40     |
| 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)

**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

**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

**TEA TIME** (No ABV) 7  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**PICA PICA** 12.5  
360 Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

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

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**SIDE HUSTLE** 14  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

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

**BOURBON SPICE RACK** 13.5  
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**  
Clausthaler, Non-Alcoholic - Germany 6.5  
Yuengling, Lager - PA  
Peroni, Lager - Italy 8  
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  
Lagunitas, Maximus IPA - CA 10.5  
2SP Brewing Co., Up and Out IPA - PA 8  
Neshaminy Creek, J.A.W.N. APA - PA 8  
Allagash, Tripel Reserve - MN Embark, Old Mauder, Cider 11  
Mahou, Cinco Estrellas, Lager (16oz.) - Spain 7  
Embark, Old Mauder, Cider - NY 10.5