

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### FUET

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

### CHORIZO PICANTE

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

### 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

### AGED MANCHEGO

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

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

### TETILLA

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

### 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

### CABRA ROMERO

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

### CAÑA DE CABRA

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

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3  
Months. Toasted, Creamy, Sweet  
Pimentón

### JAMÓN MANGALICA

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

### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months, Ibérico Pork Loin.  
Mild, Smoky, Pimentón

### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas,  
Guindilla Peppers, Fuet, Manchego,  
Jamón Serrano, Idiazábal, Marcona Almonds*

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### CHILLED GREEN BEANS

Fresnos, Parsley, Garlic

7.5

### PAN CON TOMATE

Olive Oil, Sea Salt

6.5

### ROASTED CARROTS

Tzatziki, Za'tar

9.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### MUSHROOMS

Salsa Verde

11

### BABY CORN

Red Chimichurri, Garlic Aioli, Lime

9.5

### QUESO A LA PLANCHA

Caña de Cabra, Rosemary, Honey, Candied Pistachios

8

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Sea Salt

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### POTATO TORTILLA

Chive Sour Cream

7

### BOQUERONES

Green Olives, Piquillo Peppers

7

### MUSSELS

Crushed Red Tomatoes, Shallots, Garlic, White Wine

13

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### SALMON A LA PLANCHA

Farro, Squash, Bell Peppers

13

### SCALLOPS

Roasted Corn, Cherry Peppers

18.5

### RAINBOW TROUT A LA PLANCHA

Zucchini & Piquillo Ratatouille

14.5

### PULPO A LA PLANCHA

Marcona Almond Romesco

15.5

### CRISPY CALAMARI

Shishitos, Piquillos, Chipotle Aioli

11.5

### CHICKEN THIGH A LA PLANCHA

Aji Amarillo

9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### TRUFFLED BIKINI

Jamón Serrano, Mahón

9

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### BACON-WRAPPED DATES

Valdeón Mousse

8

### CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

9

### PORK BELLY

Pepper Chimichurri

10.5

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

## SALADS

### HEIRLOOM TOMATO

Heirloom Tomatoes, Cucumbers, Pickled Onions,  
Sherry Vinaigrette

9

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

## LARGE PLATES

### WHOLE ROASTED BRANZINO

Potatoes, Green Beans, Salsa Verde

26.5

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### PAELLA VERDURAS

Corn, Yellow Squash, Zucchini, Piquillo Peppers,  
Charred Scallion Aioli

half / full / double  
18 / 36 / 64

### PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas

28 / 56 / 98

### PAELLA MARISCOS

Gambas, Clams, Mussels, Squid

28 / 56 / 98

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

9

### BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### FLAN CATALÁN

7

EXECUTIVE CHEF EMILIO GARCIA | EXECUTIVE SOUS CHEF KARMA MURILLO  
SOUS CHEF GERMAN FLORES | SOUS CHEF MORGAN FOSTER

\*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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	5	10	40
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

## WHITE

2021 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	5	10	40
2022 Menade, Rueda, Spain	<i>Verdejo</i>	6.75	13.5	54
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	6.25	12.5	50
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	5.5	11	44
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	5.75	11.5	46
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2020 Redentore, Veneto, Italy	<i>Sauvignon Blanc</i>	5.75	11.5	46
2022 La Vineyta, 'Pipa', Emporda, Spain	<i>Chardonnay</i>	6.5	13	52
2022 Bacchus Cellars, California	<i>Malvasia</i>	5.75	11.5	46
2021 Iniceri, 'Abisso', Sicily, Italy	<i>Chardonnay</i>	4.75	9.5	38
2021 Leitz, Feinherb, Rheingau, Germany	<i>Catarratto</i>	6	12	48
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Riesling</i>	6	12	48
	<i>Chasselas</i>	7	14	56

## ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	6	12	48
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2021 Torremilanos, El Porrón de Lara, Castilla y Leon, Spain	<i>Tempranillo</i>	6.25	12.5	50
2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6.5	13	52
		6.25	12.5	50

## RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Pedro Gonzalez Middlebrunn, Castilla y Leon, Spain	<i>Prieto Picudo</i>	7	14	56
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2020 Coto de Gomariz, La Flor y La Abeja, Ribeiro, Spain	<i>Sousón</i>	5.25	10.5 (L)	59
2019 Raul Perez, Ultra St. Jacques, Bierzo, Spain	<i>Mencia</i>	6	12	48
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2018 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	8	16	64
2020 Península, Vino de Montaña, Sierra de Gredos	<i>Trepas Blend</i>	5.5	11	44
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Bobal</i>	6	12	48
2020 Alpataco, Patagonia, Argentina	<i>Touriga National Blend</i>	5	10	40
2020 Earth First, Classic, Mendoza, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Belinda, Mendoza, Argentina - served chilled	<i>Cabernet Franc, Malbec</i>	7	14	56
2017 Polkura, Colchagua, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Syrah</i>	7.5	15	60
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2021 Domaine Vallot, Côtes-du-Rhône, France	<i>Cabernet Blend</i>	6.75	13.5	54
	<i>Grenache Blend</i>	7.5	15	60

# SHERRY

## DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Albariza, 750mL	<i>Manzanilla</i>	6	48
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	7.5	60
Península, Lustau, 750mL	<i>Palo Cortado</i>	6.5	52
		9	72

## SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	76
		10	40

# WINE FLIGHTS

3 Half Glasses

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

**ACID TRIP** Asnella / L'Alpage / Belinda 16.5  
High. Acid. Wines.



# COCKTAILS

**BEEES & 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

**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, Angostura 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

# BEER

**DRAFT** caña doble  
Ommegang, Witte - NY 4.25 8.5  
Troegs, Perpetual IPA - PA 4.25 8.5  
Yards Brewing Co., Philly Pale - PA 3.75 7.5

**BOTTLES & CANS**  
Mahou, Cinco Estrellas, Lager - Spain (16oz) 7  
Peroni, Lager - Italy 8  
Yuengling, Lager - PA 5  
Victory, Prima Pils - PA 7.5  
Narragansett Lager (16oz.) - RI 5.5  
Dogfish Head, Namaste Witbier - DE 8  
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  
Neshaminy Creek, J.A.W.N. APA - PA 8  
Lagunitas, Maximus IPA - CA 8.5  
Allagash, Tripel Reserve - MN 11  
Rodenbach, Grand Cru Sour Ale - Belgium 13

**CIDER**  
Embark, Old Marauder Cider - NY 10.5