

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO DE PAMPLONA País Vasco, ES Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil	LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months, Ibérico Pork Loin. Mild, Smoky, Pimentón
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	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	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat'sMilk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	<i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Fuet, Manchego, Jamón Serrano, Idiazábal, Marcona Almonds</i>
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	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	

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	BOQUERONES Green Olives, Piquillo Peppers	7
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	MUSSELS Crushed Red Tomatoes, Shallots, Garlic, White Wine	13
PAN CON TOMATE Olive Oil, Sea Salt	6.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
ROASTED CARROTS Tzatziki, Za'tar	9.5	SALMON A LA PLANCHA Farro, Squash, Bell Peppers	13
CHILLED GREEN BEANS Fresnos, Parsley, Garlic	7.5	RAINBOW TROUT A LA PLANCHA Zucchini & Piquillo Ratatouille	14.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	CRISPY CALAMARI Shishitos, Piquillos, Chipotle Aioli	11.5
MUSHROOMS Salsa Verde	11	PULPO A LA PLANCHA Marcona Almond Romesco	15.5
CAULIFLOWER Serrano Aioli, Manchego, Lemon	9.5	CHICKEN PINTXOS Lemon Dill Aioli	11
BABY CORN Red Chimichurri, Garlic Aioli, Lime	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
BLISTERED SHISHITO PEPPERS Lemon, Sea Salt	9.5	TRUFFLED BIKINI Jamón Serrano, Mahón	9
QUESO A LA PLANCHA Caña de Cabra, Rosemary, Honey, Candied Pistachios	8	BACON-WRAPPED DATES Valdeón Mousse	8
WHIPPED SHEEP'S CHEESE Truffle Honey, Sea Salt	8.5	CHORIZO WITH SWEET & SOUR FIGS Balsamic Reduction	9
QUEEN OLIVE HUMMUS Basil, Chili Flakes	11.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	PORK BELLY Pepper Chimichurri	10.5
POTATO TORTILLA Chive Sour Cream	7	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5

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, Asparagus, 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
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 incrase 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>	7.5	15	60
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
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
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
2020 Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2022 La Vineyta , ‘Pipa’, Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2022 Bacchus Cellars , California	<i>Chardonnay</i>	4.75	9.5	38
2021 Iniceri , ‘Abisso’, Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 Evolúció , Tokaj, Hungary	<i>Furmint</i>	5.25	10.5	42
2020 L’Alpage , Mont-sur-Rolle, Switzerland	<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>	6.25	12.5	50
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>	6.5	13	52
2020 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	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>	5.5	11	44
2020 Bardos , Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2019 Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2018 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	8	16	64
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	5.5	11	44
2020 Península, Vino de Montaña, Sierra de Gredos	<i>Garnacha, Piñuela</i>	7	14	56
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Touriga National Blend</i>	5	10	40
2020 Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2020 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2019 Dom. des Tourelles , Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7.5	15	60

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Albariza , 750mL	<i>Manzanilla</i>	7.5	60
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6.5	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	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	
APERITIVOS BarCava / Albariza / 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	
GRENACHE (ON THE ROCKS)) Le Naturel / Montana / L’Argata	18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	

COCKTAILS

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	

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	

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
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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, Guava Nectar	10	34

BEER

DRAFT	caña	doble
Neshaminy Creek, Post Up Pilsner - PA	3.75	7.5
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
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
Rodenbach, Grand Cru Sour Ale - Belgium	13