

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 PICANTE

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

FUET

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

SPECK

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky,
Garlicky

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

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

TETILLA

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months.
Buttery, Mild, Nutty

DÉLICE DE BOURGOGNE

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

ALISIOS

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

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky,
Pimentón 12

JAMON MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Mangalica. Marbled, Tender, Nutty 14

FERMIN SALCHICHÓN DE IBÉRICO

Castilla y León, ES
Mountain Air-Cured Ibérico Pork Sausage,
Peppery, Rich 14

MAXORATA

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months.
Buttery, Tangy 8.5

QUESO DE TRUFFA

Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months.
Savory, Black Truffle 8.5

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair with Your Anytime Drinks 26

*Jamón Serrano, Fuet, Aged Manchego, Mahón,
Pickled Vegetables, Olives, Almonds,
Patatas Bravas*

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera 5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon 8.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil 5.5

HOUSE-MADE FOCACCIA

Rosemary, Olive Oil 3

LABNEH

Tahini, Sumac 7.5

BURRATA

Apples, Pomegranate 11.5

BRAISED CABBAGE

Green Chimichurri 6

ROASTED PARSNIPS

Orange Vinaigrette, Nutmeg 7

CAULIFLOWER

Spiced Yogurt 9

ASPARAGUS

Capers, Chili Flakes 8

BRUSSELS SPROUTS

Lemon Vinaigrette, Pimentón 8.5

CHAMPIÑONES

Garlic, Urfa Pepper 11.5

HUMMUS

Butternut Squash, Za'atar 6.5

ROASTED SWEET POTATOES

Smoked Pepper Vinaigrette 8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

POTATO TORTILLA

Chive Sour Cream 7

WAHOO A LA PLANCHA

Salsa Bilbaina 15.5

MARINATED BOQUERONES

Lemon, Piquillo Peppers 7

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic 9.5

GRILLED PULPO

Piperade 15.5

TUNA CRUDO*

Salsa Verde, Capers 15.5

MUSSELS

House-Made Sausage 13

CHICKEN THIGH A LA PLANCHA

Aji Verde 9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

BACON-WRAPPED DATES

Valdeón Mousse 8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 8

CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction 9

PORK BELLY

Quince Mostarda 10.5

NY STRIP*

Bagna Cauda 14.5

SHORT RIB

Parsnip Purée 18.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 9

FARRO

Baby Kale, Apples, Pomegranate 9.5

MARINATED BEETS

Labneh, Pistachios, Grapefruit 7.5

LARGE PLATES

CHICKEN PIMENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

WHOLE BRANZINO

Cabbage, Potatoes, Green Chimichurri 26.5

PAELLA VERDURAS

English Peas, Fava Beans, Cauliflower 18 / 36 / 64

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari 28 / 56 / 98

PAELLA SALVAJE

House-Made Sausage, Pork Belly, Chicken, Short Rib,
Chickpeas 28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Chorizo Sausage, Pork Loin 31 / 62 / 108

DESSERTS

OLIVE OIL CAKE

Sea Salt 9

BURNT BASQUE CHEESECAKE

Luxardo Cherry 9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Apples, Walnuts 8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

FLAN CATALÁN

7

EXECUTIVE CHEF DAVID LEE | SOUS CHEF BREDIN BEACH SOUS CHEF PAOLO BARTOLETTI

*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
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	5	10	40
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	7.5	15	60
		6.75	13.5	54

WHITE

2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 Menade, Rueda, Spain	<i>Verdejo</i>	6.75	13.5	54
2022 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	7	14	56
2022 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	5.5	11	44
2022 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	7	14	56
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.75	11.5	46
2022 Asnella, Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6.25	12.5	50
2020 Capítulo 7, Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.75	11.5	46
2023 Aylin, San Antonio, Chile	<i>Pedro Ximénez</i>	6	12	48
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.75	11.5	46
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2020 Inicerí, 'Abisso', Sicily,	<i>Petit Manseng Blend</i>	6.5	13	52
2020 Leitz, Feinherb, Rheingau, Germany	<i>Italy Catarratto</i>	6	12	48
2022 Redentore, Veneto, Italy	<i>Riesling</i>	6.25	12.5	50
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chardonnay</i>	6.5	13	52
	<i>Chasselas</i>	7	14	56

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	6	12	48
2022 Torremilanos, El Porrón de Lara, Castilla y Leon, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 Christophe Avi, Agenais, France	<i>Tempranillo</i>	6.5	13	52
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Cabernet Sauvignon</i>	6.25	12.5	50
	<i>Malvar, Airén</i>	6.25	12.5	50

RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	7	14	56
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Prieto Picudo</i>	5.5	11	44
2022 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2021 Raul Perez, Ultreia St. Jacques, Bierzo, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2020 Sotabosc, Montsant, Spain	<i>Mencia</i>	6.75	13.5	54
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Alpataco, Patagonia, Argentina	<i>Trepat Blend</i>	5.5	11	44
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2021 Earth First, Classic, Mendoza, Argentina	<i>Tempranillo, Graciano</i>	7	14	56
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2020 Belinda, Mendoza, Argentina - served chilled	<i>Cabernet Franc, Malbec</i>	7	14	56
2019 Polkura, Colchagua, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2022 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2021 Garage Wine Company, Revival, Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>País</i>	6	12	48
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	8	16	64
	<i>Cabernet Blend</i>	6.75	13.5	54

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera, 375mL	<i>Manzanilla</i>	6	48
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	9.5	38
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	6.5	52
Península, Lustau, 750mL	<i>Palo Cortado</i>	13	54
Asuncion, Alvear, 375mL	<i>Oloroso</i>	9	72
		13	54

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 / 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 Inicerí/ Pedro González Mittelbrunn / Biográfico 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (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

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



COCKTAILS

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

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

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

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

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, 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, Walnut Bitters

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

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

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 10 34
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Faber Vodka 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT caña doble
Dancing Gnome, Pilsner - PA 4 8
East End, Big Hop IPA - PA 3.75 7.5
Hitchhiker, Bane of Existence IPA - PA 4.5 9

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 7
Yuengling, Lager - PA 5
Narragansett Lager (16oz.) - RI 6
Victory, Prima Pils - PA 8
Estrella Damm, Daura Lager - Spain 8.5
Troegs, Dreamweaver Wheat - PA 7.5
East End, Hefeweizen - PA 9.5
Hitachino, Nest White - Japan 13
11th Hour, New Cult NE IPA (16oz) - PA 14
Founders, All Day IPA - MI 7
Lagunitas, Maximus IPA - CA 8.5
Cinderlands, Full Squish IPA (16oz)- PA 13
East End, Fat Gary, Brown Ale - PA 9.5
Allagash, Tripel - MN 11
Left Hand, Milk Stout - CO 10

CIDERS
Wynridge Cider, Original - PA 9
Ploughman Cider, Lummo - PA 12
Trabanco, Cosecha, Sidra Natural (700mL) - Spain 36