

# 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

### 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

### TETILLA

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

### LOMO IBÉRICO DE BELLOTA

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

### JAMON MANGALICA

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

### FERMIN SALCHICHÓN DE IBÉRICO

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

### MAXORATA

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

### 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

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

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### MARINATED BOQUERONES

Lemon, Piquillo Peppers

7

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### FARRO

Baby Kale, Apples, Pomegranate

9.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### GRILLED PULPO

Piperade

15.5

### MARINATED BEETS

Labneh, Pistachios, Grapefruit

7.5

### HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

3

### TUNA CRUDO\*

Salsa Verde, Capers

15.5

## LARGE PLATES

### LABNEH

Tahini, Sumac

7.5

### CRISPY COD

Lemon Aioli

11.5

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### BRAISED CABBAGE

Green Chimichurri

6

### SWORDFISH A LA PLANCHA

Salsa Billbaina

15.5

### WHOLE BRANZINO

Cabbage, Potatoes, Green Chimichurri

26.5

### CAULIFLOWER

Spiced Yogurt

9

### MUSSELS

House-Made Sausage

13

**half / full / double**

### PAELLA VERDURAS

English Peas, Fava Beans, Cauliflower, Garlic Aioli

18 / 36 / 64

### CHAMPIÑONES

Garlic, Urfa Pepper

11.5

### CHICKEN THIGH A LA PLANCHA

Aji Verde

9.5

### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

28 / 56 / 98

### SNAP PEAS

Lemon Vinaigrette, Pimentón

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### PAELLA SALVAJE

House-Made Sausage, Pork Belly, Chicken, Chickpeas

28 / 56 / 98

### BROCCOLINI

Capers, Chili Flakes

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### PARILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

### BURRATA

Spring Onion Jam

11.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

## DESSERTS

### HUMMUS

Butternut Squash, Za'atar

6.5

### PORK BELLY

Cherry Pepper Relish

10.5

### OLIVE OIL CAKE

Sea Salt

9

### ROASTED SWEET POTATOES

Smoked Pepper Vinaigrette

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### BURNT BASQUE CHEESECAKE

Luxardo Cherry

9

### POTATO TORTILLA

Chive Sour Cream

7

### CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

9

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

8

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### NY STRIP\*

Bagna Cauda

14.5

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### FLAN CATALÁN

7

## EXECUTIVE CHEF JUAN RIVERA

## 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 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
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 Iniceri, '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>Prieto Picudo</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, Ultra 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>Trepato Blend</i>	5.5	11	44
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2021 Earth First, Classic, Mendoza, Argentina	<i>Garnacha, Piñuela</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
2021 Garage Wine Company, Revival, Maule, Chile	<i>Syrah</i>	7.5	15	60
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
	<i>Grenache Blend</i>	8	16	64

## SHERRY

### DRY

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

<b>APERITIVOS</b> 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)	

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

<b>GRENA CHE (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Cuvée Paul	18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	

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

## COCKTAILS

<b>BEEES &amp; BAYS (No ABV)</b>	6
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	

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

<b>SUMMER STREET SLING</b>	12
Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

<b>TYGRA</b>	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	

<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

<b>ALEBRIJES</b>	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	

<b>BOURBON SPICE RACK</b>	12.5
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

<b>LAIRD'S WAY</b>	15
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

<b>SMOKED SHERRY MANHATTAN</b>	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

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

<b>GUNS &amp; ROSÉS</b>	glass	carafe
São João Brut Rosé, Lillet Rosé, Faber Vodka Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

## BEER

<b>DRAFT</b>	caña	doble
Dancing Gnome, Not Always Present Kolsch - 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
Narragansett Lager (16oz.) - RI	6
Victory, Prima Pils - PA	8
Troegs, Dreamweaver Wheat - PA	7.5
East End, Hefeweizen - PA	9.5
Hitachino, Nest White - Japan	13
11 <sup>th</sup> 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