

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

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

BRAISED CABBAGE

Green Chimichurri

CAULIFLOWER

Spiced Yogurt

CHAMPIÑONES

Garlic, Urfa Pepper

SNAP PEAS

Lemon Vinaigrette, Pimentón

BROCCOLINI

Capers, Chili Flakes

WHIPPED SHEEP'S CHEESE

Truffle Honey

HUMMUS

Butternut Squash, Za'atar

ROASTED SWEET POTATOES

Smoked Pepper Vinaigrette

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Lemon, Piquillo Peppers

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

GRILLED PULPO

Piperade

TUNA CRUDO*

Salsa Verde, Capers

CRISPY COD

Lemon Aioli

SWORDFISH A LA PLANCHA

Salsa Bilbaina

MUSSELS

House-Made Sausage

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON-WRAPPED DATES

Valdeón Mousse

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

PORK BELLY

Cherry Pepper Relish

SPICED BEEF EMPANADAS

Red Pepper Sauce

CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

NY STRIP*

Bagna Cauda

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

FARRO

Baby Kale, Apples, Pomegranate

MARINATED BEETS

Labneh, Pistachios, Grapefruit

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Cabbage, Potatoes, Green Chimichurri

PAELLA VERDURAS

English Peas, Fava Beans, Cauliflower, Garlic Aioli

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

PAELLA SALVAJE

House-Made Sausage, Pork Belly, Steak, Chickpeas

PARILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

OLIVE OIL CAKE

Sea Salt

BURNT BASQUE CHEESECAKE

Luxardo Cherry

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN

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, <i>Germany</i>	<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>Mencía</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, Ultra St. Jacques , Bierzo, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2020 Sotabosc , Montsant, Spain	<i>Mencía</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
2022 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
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 - <i>serve chilled</i>	<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>Pais</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>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 Diorama / Abisso / Biográfico	17
Many of our wines use Biodynamic farming practices, here are three incredible examples	

GRENAche (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
Bañez 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 Cherry	

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

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

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

BEER

DRAFT	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 th 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