

# 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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky,  
Garlicky

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo.  
Rich, Smoky, Pimentón

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### AGED MANCHEGO

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

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6  
Months. Smoked, Sharp, Fruity

### CAÑA DE CABRA

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

### CABRA ROMERO

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

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months.  
Red Wine-Soaked

### CABRA AL GOFIO

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months.  
Cornmeal Coated

### 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

### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk,  
Cave-Aged 2 Months

### JAMÓN MANGALICA

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

### QUESO DE TRUFFA

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

### LOMO IBÉRICO DE BELLOTA

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

### MAXORATA CON PIMENTÓN

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

### 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-MADE FOCACCIA

Rosemary, Olive Oil

3

### MARINATED BOQUERONES

Lemon, Piquillo Peppers

7

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### TUNA CRUDO\*

Salsa Verde, Capers

15.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### RED SNAPPER A LA PLANCHA

Ajo Blanco

15.5

### BROCCOLINI

Capers, Chili Flakes

9.5

### MUSSELS

House-Made Sausage

13

### BRUSSELS SPROUTS

Lemon Vinaigrette, Pimentón

8.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### BRAISED CABBAGE

Green Chimichurri

6

### GRILLED PULPO

Piperade

15.5

### CHAMPIÑONES A LA PLANCHA

Garlic, Urfa Pepper

11.5

### CRISPY COD

Lemon Aioli

11.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### CHICKEN THIGH A LA PLANCHA

Aji Verde

9.5

### CAULIFLOWER

Spiced Yogurt

9

### PORK BELLY

Quince Mostarda

10.5

### LABNEH

Tahini, Sumac

7.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### ROASTED PARSNIPS

Orange Vinaigrette, Nutmeg

7

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### BURRATA

Apples, Pomegranate

11.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### HUMMUS

Butternut Squash, Za'atar

6.5

### CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

9

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### POTATO TORTILLA

Chive Sour Cream

7

### NY STRIP

Bagna Cauda

14.5

### ROASTED SWEET POTATOES

Smoked Pepper Vinaigrette

8.5

### SHORT RIB

Parsnip Purée

18.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### FARRO

Arugula, Apples, Pomegranate

9.5

### MARINATED BEETS

Labneh, Pistachios, Grapefruit

7.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE BRANZINO

Cabbage, Potatoes, Green Chimichurri

26.5

### PAELLA VERDURAS

Parsnips, Brussels Sprouts, Fennel, Mojo Verde Aioli

half / full / double

18 / 36 / 64

### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

28 / 56 / 98

### PAELLA SALVAJE

House-Made Sausage, Chicken, Short Rib, Chickpeas

28 / 56 / 98

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

31 / 62 / 108

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

9

### FLAN CATALÁN

7

### BURNT BASQUE CHEESECAKE

Orange Marmalade

9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Apple, Walnuts

8

## EXECUTIVE CHEF DAVID LEE | SOUS CHEF BREDIN BEACH

\*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>	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
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	5.75	11.5	46
2023 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2022 Redentore, Veneto, Italy	<i>Chardonnay</i>	5.75	11.5	46
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## 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>Cabernet Sauvignon</i>	6.5	13	52
2021 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 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
2019 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Cariñena, Garnacha</i>	8	16	64
2022 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Trepal Blend</i>	5.5	11	44
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022 Alpataco, Patagonia, Argentina	<i>Bobal</i>	6	12	48
2021 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
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
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
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>Amontillado</i>	13	54
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion, Alvear, 375mL	<i>Oloroso</i>	12.5	50
	<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
Toro Albala, 1999, 375mL	<i>Pedro Ximénez</i>	10	40
		20	80

# 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 / 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

**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

**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

**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, Walnut 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

**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, 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  
Peroni, Lager - Italy 8  
Narragansett Lager (16oz.) - RI 6  
Victory, Prima Pils - PA 8  
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5  
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