

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

SOBRASADA

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

CHORIZO DE PAMPLONA

País Vasco, ES
Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich

FUET

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

ALISIOS

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

MARINATED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

AGED MANCHEGO

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

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

DÉLICE DE BOURGOGNE

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

TETILLA

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

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

CABRA ROMERO

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

JAMÓN MANGALICA

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

LOMO IBÉRICO DE BELLOTA

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

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

Marinated Olives, Patatas Bravas, Guindilla Peppers, Fuet, Almonds, Jamón Serrano, Manchego, Idiazábal

TAPAS

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

LABNEH 10.5
Eggplant, Tahini, Za'atar, Lavash

MUSHROOMS 11
Salsa Verde

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

CAULIFLOWER 9.5
Serrano Pepper Aioli, Manchego, Lemon

CHAMPIÑONES 11
Garlic, Aleppo Pepper, Lemon

ROASTED CARROTS 9.5
Tzatziki, Za'atar

PIQUILLO HUMMUS 8.5
Chickpeas, Pimentón, Lavash

BURRATA 11.5
Butternut Squash, Arugula, Serrano, Balsamic

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey, Sea Salt

QUESO A LA PLANCHA 8
Caña de Cabra, Rosemary, Honey, Candied Pistachios

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7
Chive Sour Cream

BOQUERONES 7
Green Olives, Piquillo Peppers

PULPO ARANCINI 9.5
Squid Ink, Mojo Verdi Aioli

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

RAINBOW TROUT A LA PLANCHA 14.5
Squash and Olive Relish

MUSSELS 13
Chorizo, Oregano

SCALLOPS 16.5
Koginut Squash, Spicy Pecans

CRISPY CALAMARI 11.5
Piquillos, Shishito Peppers, Chipotle Aioli

CHICKEN PINTXOS 9.5
Lemon Dill Aioli, Red Pepper Chimichurri

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

TRUFFLED BIKINI 9
Jamón Serrano, Mahón

PORK BELLY 10.5
Cherry Pepper Chimichurri

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

BACON-WRAPPED DATES 8
Valdeón Mousse

CHORIZO WITH SWEET & SOUR FIGS 9
Balsamic Reduction

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

BEET SALAD 9
Whipped Sheep's Cheese, Pickled Fennel, Pistachios

BIB SALAD 8.5
Piquillo Vinaigrette, Manchego, Anchovy

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 26.5
Potatoes, Brussels Sprouts, Salsa Verde

PAELLA VERDURAS **half / full / double**
Butternut Squash, Sweet Potatoes, Fennel, Red Onions, Serrano Pepper Aioli 18 / 36 / 64

PAELLA SALVAJE 28 / 56 / 98
Pork Belly, Chicken, Chorizo, Chickpeas

PAELLA MARISCOS 28 / 56 / 98
Gambas, Clams, Mussels, Calamari

PAELLA NEGRA 28 / 56 / 98
Garlic Aioli, Chili Flakes, Calamari

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Sausage, Pork Loin

DESSERTS

OLIVE OIL CAKE 9
Sea Salt

FLAN CATALÁN 7

BURNT BASQUE CHEESECAKE 9

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

*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

		3oz	6oz	bottle
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
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

		3oz	6oz	bottle
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	44
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
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	6	12	48
2020 Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2022 La Vineyta , 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Alvear , 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
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

		3oz	6oz	bottle
2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	6	12	48
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

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020 Pedro Gonzalez Mittlebrunn , Castilla y Leon, Spain	<i>Prieto Picudo</i>	5.5	11	44
2020 Bardos , Vinedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marques de Tomares, Crianza , Rioja, 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>Trepát Blend</i>	5.5	11	44
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
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
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 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
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

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	6	48
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

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	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)

GRENAÇHE (ON THE ROCKS) Le Naturel / Montana / Domaine Vallot 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 Sparkling Water, Torched Bay Leaf

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

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

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

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

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

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

GUNS & ROSÉS **glass carafe**
Caves São João, Lillet Rosé, Boyd & Blair Vodka Peach Nectar, Lemon, Angostura Bitters 12.5 50

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

CIDER
Embark, Old Marauder Cider - NY 10.5