

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

#### JAMÓN SERRANO

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

#### SALCHICHÓN DE VIC

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

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### FUET

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

#### CHORIZO DE PAMPLONA

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

#### CHORIZO PICANTE

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

#### SPECK

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

#### AGED MANCHEGO

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

#### DÉLICE DE BOURGOGNE

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

#### ALISIOS

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

#### 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

#### 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

#### DRUNKEN GOAT

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

#### 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

#### DUCK PROSCIUTTO

New York, US  
Mouillard Dark Breast. Spiced, Tender, Sweet

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Olives, Patatas Bravas, Chorizo Picante, Almonds, Jamón Serrano, Manchego, Idiazábal, Guindilla Peppers*

### TAPAS

#### OLIVE OIL PANCAKES

Membrillo Butter

8.5

#### STEAK AND EGGS

Crispy Potatoes, Red Pepper Vinaigrette

15.5

#### SERRANO BENEDICT

Hollandaise

9.5

#### SALMON BENEDICT

Hollandaise

12.5

#### SMOKED SALMON MONTADITO

Capers, Olives

13

#### VEGETABLE BENEDICT

Butternut Squash, Spinach

8.5

#### MANGALICA ESTRELLADOS

Fries, Fried Egg, Garlic Aioli

11.5

#### TORRIJAS

Crema Catalan, Pears

8

#### BRUNCH FIDEOS

Chorizo, Pork Belly, Fried Egg

16.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### BEETS

Yogurt, Za'atar, Sherry Vinegar

8.5

#### CAULIFLOWER

Scallion Relish

9

#### ACORN SQUASH

Almond Romesco, Mint

10.5

#### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimenton

8.5

#### MUSHROOMS

Salsa Verde

12.5

#### ROASTED CARROTS

Tzatziki

8.5

#### HUMMUS

Piquillo Peppers, Lavash

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

#### BOQUERONES

Olives, Piquillo Peppers

7

#### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

9

#### MUSSELS

Chorizo, Oregano

14.5

#### CHICKEN THIGH

Dill, Lemon

9.5

#### CRISPY PORK BELLY

Cherry Pepper Chimichurri

10.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### SALADS

#### BRUSSELS SPROUTS

Orange, Sumac, Date Vinaigrette

9

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

#### WHOLE ROASTED BRANZINO

Squash, Carrots

29.5

#### HALF / FULL

#### PAELLA VERDURAS

Butternut Squash, Sweet Potato, Red Onions

19 / 38

#### PAELLA SALVAJE

Pork Loin, Chicken, Chorizo, Chickpeas

28 / 56

#### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

29 / 58

### DESSERTS

#### FLAN CATALÁN

8

#### BASQUE BURNT CHEESECAKE

Poached Apples

10.5

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

#### OLIVE OIL CAKE

Sea Salt

10.5

#### CREPAS WITH SEASONAL FRUIT

Marinated Pears, Pistachios, Mint

8

### EXECUTIVE CHEF GERMAN FLORES

\*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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2021	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	7.5	15	60
NV	<b>Tierra Limpia, Brut Rose</b> , Penedes, Spain	<i>Trepato</i>	6.75	13.5	54

## WHITE

			3oz	6oz	bottle
2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	7	14	56
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
2022	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2020	<b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	6	12	48
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	<b>Redentore</b> , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2022	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	6	12	48
2023	<b>Torremilanos, El Porrón de Lara</b> , Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
2023	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2021	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5 (L)	59
2021	<b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain	<i>Mencía</i>	7	14	56
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepato Blend</i>	5.5	11	44
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	6	12	48
2022	<b>Filipe Ferreira</b> , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2020	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

# SHERRY

## DRY

			3oz	bottle
	<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	6	48
	<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	9.5	38
	<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6.5	52
	<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
	<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52

## SWEET

			3oz	bottle
	<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
	<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**ACID TRIP** Asnella / B.R.O.T. // Negre De Folls  
High. Acid. Wines.

**BIO-CURIOUS** Diorama / Abisso / Clos Lojen  
Many of our wines use Biodynamic farming practices, here are three incredible examples

# COCKTAILS

**BLOODY MARY** 11  
360 Vodka, Housemade Bloody Mary Mix

**MIMOSA** 11  
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

**BEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

**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

**PICA PICA** 12.5  
360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

**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

**SIDE HUSTLE** 14  
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13.5  
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

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

**VALENCIAN**  
Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

**CATALAN**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**GALICIAN**  
Hayman's London Dry Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA**  
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar  
glass pitcher  
11 39

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit  
glass carafe  
13 52

# BEER

**DRAFT**  
Neshaminy Creek, Post Up Pilsner—PA 3.75 7.5  
Troegs, Perpetual IPA—PA 4.25 8.5  
Yards Brewing Co., Philly Pale—PA 3.75 7.5  
Ommegang, Witte—NY 4.25 8.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic—Germany 7  
Yuengling, Lager—PA 6  
Peroni, Lager—Italy 8  
Victory, Prima Pils—PA 8  
Troegs, Dreamweaver Wheat—PA 7.5  
Narragansett Lager (16oz.)—RI 6  
Ommegang, Hennepin Farmhouse Ale—NY 12  
Founders, All Day IPA—MI 7  
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—MN 11  
Embark, Old Marauder Cider—NY 10.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 32

