

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

#### JAMÓN SERRANO

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

#### SPECK

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

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### FUET

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

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, 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

#### CABRA ROMERO

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

#### CAÑA DE CABRA

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

#### DRUNKEN GOAT

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

#### VALDEÓN

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

#### TETILLA

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

#### DÉLICE DE BOURGOGNE

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

#### IDIAZÁBAL

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

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery,  
Mild, Nutty

#### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO  
Rubbed. Salty, Sharp

#### 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

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

### TAPAS

#### OLIVE OIL PANCAKES

Maple Syrup, Cinnamon Butter

#### YOGURT & GRANOLA

Poached Pears

#### TORRIJAS

Citrus Cream, Apples

#### HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side Up Egg

#### VEGETABLE BENEDICT

Broccolini, Hollandaise

#### GAMBAS & GRITS

Tomato, Aleppo Pepper

#### SERRANO HAM BENEDICT

Hollandaise, Pimenton

#### STEAK & EGGS

Ny Strip, Chimichurri

#### HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

#### BRUSSELS SPROUTS

Pickled Fresno, Lemon Vinaigrette

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### CAULIFLOWER

Spiced Yogurt

#### BROCCOLINI

Capers, Chili Flakes

#### CARROTS

Smoked Pepper Vinaigrette

#### HUMMUS

Sweet Potatoes

#### POTATO TORTILLA

Chive Sour Cream

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### MARINATED BOQUERONES

Lemon, Piquillo Peppers

#### SWORDFISH A LA PLANCHA

Salsa Bilbaina

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

#### CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

#### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

#### BACON-WRAPPED DATES

Valdeón Mousse

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

#### PORK BELLY

Cherry Pepper Chimichurri

#### STEAK PAILLARD\*

Crispy Potatoes, Red Chimichurri

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

#### MARINATED BEETS

Labneh, Walnuts, Grapefruit

### LARGE PLATES

#### FIDEOS

Chicken, Sausage, Short Rib, Pork Belly & Eggs

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

#### WHOLE ROASTED BRANZINO

Broccolini, Potatoes, Bilbaina

#### PAELLA VERDURAS

Cauliflower, Squash, Garlic Aioli

#### PAELLA SALVAJE

Short Rib, Pork Belly, Chicken, Sausage, Chickpeas

#### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

#### PARRILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Chorizo Sausage

### DESSERTS

#### FLAN CATALÁN

Sea Salt

#### OLIVE OIL CAKE

Sea Salt

#### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts

#### BASQUE BURNT CHEESECAKE

Apples

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

## EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF PAOLO BATOLETTI | SOUS CHEF SEAN GORDON

\*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>	3oz	6oz	bottle
2021	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	<b>Tierra Limpia, Brut Rose</b> , Penedes, Spain	<i>Trepat</i>	6.75	13.5	54

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.75	13.5	54
2023	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	7	14	56
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain	<i>Xarel-lo, Riesling</i>	5.5	11	44
2022	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6.5	13	52
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6	12	48
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6.5	13	52
2020	<b>Capítulo 7</b> , Mendoza, Argentina	<i>Arinto, Loureiro</i>	6.25	12.5	50
2023	<b>Aylin</b> , San Antonio, Chile	<i>Pedro Ximénez</i>	6	12	48
2023	<b>Redentore</b> , Veneto, Italy	<i>Sauvignon Blanc</i>	6	12	48
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Chardonnay</i>	6.5	13	52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Catarratto</i>	6.25	12.5	50
		<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Pedro González Mittelbrunn</b> , Castilla Y León, Spain	<i>Prieto Picudo</i>	6.5	13	52
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2022	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2021	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2021	<b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Mencia</i>	7	14	56
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Trepat Blend</i>	5.5	11	44
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Monastrell</i>	5	10	40
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2022	<b>Alpataco</b> , Patagonia, Argentina	<i>Bobal</i>	6	12	48
2021	<b>Earth First, Clasico</b> , Mendoza, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	<i>Cabernet Franc, Malbec</i>	7	14	56
2019	<b>Polkura</b> , Colchagua, Chile	<i>Bonarda, Pedro Ximénez</i>	5.5	11	44
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2021	<b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-Du-Rhône	<i>País</i>	6	12	48
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	8	16	64
		<i>Cabernet Blend</i>	6.75	13.5	54

## SHERRY

### DRY

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

### SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	76
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	10	40
		17	68

## 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 / Clos Lojen 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 / B.R.O.T. / Belinda 16.5  
High. Acid. Wines.

# 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

**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

**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**  
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**  
New France, Modern Ruins Lager—PA 4.5 9  
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 6  
Narragansett Lager (16oz.)—RI 6  
Victory, Prima Pils—PA 8  
Peroni, Lager—Italy 8  
Estrella Damm, Daura Lager—Spain 8.5  
Troegs, Dreamweaver Wheat—PA 7.5  
East End, Hefeweizen—PA 9.5  
Hitachino, Nest White—Japan 13  
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  
Wynridge Cider, Original—PA 9  
Ploughman Cider, LummoX—PA 12  
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36

