

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	CHORIZO DE PAMPLONA País Vasco, ES Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	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	16
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	QUESO DE TRUFFA Castilla, La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle	8.5
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper Tangy, Salty, Rich	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	<i>Olives, Patatas Bravas, Fuet, Almonds, Jamón Serrano, Manchego, Idiazábal, Guindilla Peppers</i>	
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		

TAPAS

OLIVE OIL PANCAKES Membrillo Butter	8.5	WHIPPED SHEEP'S CHEESE Truffle Honey, Pimentón	8.5
STEAK AND EGG Crispy Potatoes, Red Pepper Vinaigrette	15.5	POTATO TORTILLA Chive Sour Cream	7.5
MANGALICA ESTRELLADOS Fries, Fried Egg, Garlic Aioli	11.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
SERRANO BENEDICT Hollandaise	9.5	BOQUERONES Olives, Piquillo Peppers	7
SALMON BENEDICT Hollandaise	12.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
VEGETABLE BENEDICT Cherry Tomato, Spinach, Corn	8.5	SEARED SALMON Scallion Gremolata, Guindillas	13
TORRIJAS Crema Catalana, Pears	8	RAINBOW TROUT Basil Purée, Aleppo Pepper	14
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	CHICKEN THIGH Dill, Lemon	9.5
BEETS Yogurt, Za'atar, Sherry Vinegar	8.5	BACON-WRAPPED DATES Valdeón Mousse	8
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	TRUFFLED BIKINI Jamón Serrano, Mahón	10.5
MUSHROOMS Salsa Verde	12.5	BRUNCH FIDEOS Chorizo, Pork Belly, Fried Egg	16.5
ROASTED CARROTS Tzatziki	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
HUMMUS Piquillo Peppers, Lavash	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
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LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Cauliflower, Acorn Squash	29.5
	HALF / FULL
PAELLA VERDURAS Zucchini, Corn, Squash, Red Onions, Brussels Sprouts	19 / 38
PAELLA SALVAJE Pork Belly, Chicken, Gaucho, Chickpeas	28 / 56
PAELLA MARISCOS Shrimp, Clams, Mussels, Calamari	29 / 58
PARRILLADA BARCELONA* Strip Steak, Chicken, Gaucho, Pork Loin	34.5 / 69

DESSERTS

FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Apples	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
CREPAS WITH SEASONAL FRUIT Walnuts	8.5
OLIVE OIL CAKE Sea Salt	10.5
SORBET Lemon	9.5

EXECUTIVE CHEF GERMAN FLORES | SOUS CHEF JESUS TORRES

*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
2023	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	Tierra Limpia, Brut Rose Penedes, Spain	<i>Trepat</i>	7.5	15	60
			6.75	13.5	54

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.75	13.5	54
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	7	14	56
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedes, Spain	<i>Xarel-lo, Riesling</i>	5.5	11	44
2024	La Vineyta, ' Pipa' , Emporda, Spain	<i>Malvasia</i>	6.5	13	52
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Malvasia</i>	6	12	48
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Macabeo</i>	7	14	56
2024	Asnella , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6.5	13	52
2024	Aylin , San Antonio, Chile	<i>Arinto, Loureiro</i>	6.25	12.5	50
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	6	12	48
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	6.25	12.5	50
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
		<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	<i>Tempranillo</i>	6	12	48
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	6.75	13.5	54
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2024	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6.5	13	52
			6.25	12.5	50

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2024	Sotabosc , Montsant, Spain	<i>Mencía</i>	7	14	56
2021	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	8	16	64
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2020	Gota, Bergamota , Dão, Portugal	<i>Bobal</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Alpataco , Patagonia, Argentina	<i>Baga</i>	5.5	11	(L) 62
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2021	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	7	14	56
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	6.25	12.5	50
		<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>Palo Cortado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Caton , Alvear, 375mL	<i>Oloroso</i>	13	52
		13.5	54

SWEET

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

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)	14.5
ACID TRIP Asnella / B.R.O.T. / Negre De Folls High. Acid. Wines.	16.5
BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples	17
NEW WORLD, OLD SCHOOL Bodegas Cerro Chapeu / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style	14.5

COCKTAILS

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BLOODY MARY 360 Vodka, Housemade Bloody Mary Mix	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	14
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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 Troegs, Perpetual IPA—PA Yards Brewing Co., Philly Pale—PA	caña	doble
	3.75	7.5
	4.25	8.5
	3.75	7.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7.5
Yuengling, Lager—PA	6
Mahou, Cinco Estrellas, Lager—Spain (16oz)	7
Victory, Prima Pils—PA	8
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Troegs, Dreamweaver Wheat—PA	7.5
Ommegang, Hennepin Farmhouse Ale—NY	12
Peroni, Lager—Italy	8
Founders, All Day IPA—MI	7
Narragansett Lager (16oz.)—RI	6
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