

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy	17.5
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	16
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA Castilla, La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle	8.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper Tangy, Salty, Rich	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	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	<i>Jamón Serrano, Fuet, Manchego, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>	
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky				

TAPAS

OLIVE OIL PANCAKES Maple Syrup, Cinnamon Butter	8	CAULIFLOWER Basil Aioli	9.5
TORRIJAS Citrus Cream, Poached Pears	7.5	WHIPPED SHEEP'S CHEESE Truffle Honey	8.5
SERRANO HAM BENEDICT* Hollandaise, Pimentón	8.5	HUMMUS Piquillo Peppers	7.5
HUEVOS ESTRELLADOS* Ibérico, Garlic Aioli, Sunny Side Up Egg	11	POTATO TORTILLA* Chive Sour Cream	7.5
VEGETABLE BENEDICT* Broccolini, Hollandaise	7.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
STEAK & EGGS* Flank Steak, Chimichurri	14.5	MARINATED BOQUERONES Lemon, Piquillo Peppers	6
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	SALMON RILLETTÉ Pickled Vegetables	8.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	MUSSELS Sage, Jamón Serrano	13.5
ROASTED CARROTS Confit Olive, Mint	9.5	SALMON A LA PLANCHA Salsa Bilbaina	15.5
CHAMPIÑONES Garlic, Urfa Pepper	12.5	CHICKEN THIGH A LA PLANCHA Avocado, Tahini	10.5
BROCCOLI CROWNS Capers, Chili Flakes	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
HOUSE-MADE FOCACCIA Rosemary, Sea Salt	5	BACON-WRAPPED DATES Valdeón Mousse	8.5
		ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
		FLANK STEAK* Crispy Potatoes, Red Chimichurri	14.5

SALADS

ARUGULA SALAD Gorgonzola, Pears, Spiced Cashews	8
ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BEET SALAD Labneh, Dill, Mint	8

LARGE PLATES

FIDEOS Chicken, Sausage, Pork Belly, Eggs	18.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
PAELLA VERDURAS Corn, Peas, Patty Pan Squash, Cherry Tomato, Radish	HALF / FULL 18 / 36
PAELLA MARISCOS Shrimp, Clams, Mussels, Calamari	29 / 58
PAELLA SALVAJE Pork Belly, Chicken, Sausage, Chickpeas	28 / 56
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Chorizo Sausage	33 / 66

DESSERTS

OLIVE OIL CAKE Sea Salt	10
FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Poached Pears	10
ARROZ CON LECHE Coconut, Cinnamon	7
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
ICE CREAM Vanilla	7
SORBET Raspberry	7

EXECUTIVE CHEF ANTHONY CASTINE

SOUS CHEF JACOB HUNT

*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>	5.5	11	44
NV	Sumarroca, 2CV, Interlat, Brut Nature , Classic Penedès, Spain	<i>Xarel-Lo</i>	7.5	15	60
NV	Tierra Limpia, Brut Rose Penedes, Spain	<i>Trepat</i>	6.75	13.5	54

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2024	Columna , Rías Baixas, Spain	<i>Albariño</i>	7.75	15.5	56
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.5	15	60
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2022	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Redentore , Veneto, Italy	<i>Chardonnay</i>	7.5	15	60
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	7.25	14.5	58
2022	B.R.O.T., Blanc Inicial , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	6	12	48
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2025	No Es Pituko , Curico Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5 (L)	59
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencía</i>	7	14	56
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2024	Vinyes Domenech, Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.75	13.5	54
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, 'Juanito' , Emporda, Spain	<i>Monastrell</i>	6	12	48
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2020	Gota Bergamota , Dao, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2022	Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6	12	48
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, from bright and saline to rich and oxidative.

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

COCKTAILS

BLOODY MARY

360 Vodka, Housemade Bloody Mary Mix

MIMOSA

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

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS

360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS

Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon

GINTONICS

Inspired by three of Spain’s most iconic regions.

CATALAN

Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN

Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit

BEER

DRAFT

New France, Modern Ruins Lager—PA	caña	doble
Hitchhiker, Bane of Existence IPA—PA	4.5	9
New Trail, Crisp Lager - PA—PA	4.5	9
	3.75	7.5

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, 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