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

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

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

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

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

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

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

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

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Créme, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

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

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

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

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

LOMO IBÉRICO DE BELLOTA 16
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

QUESO DE TRUFA 8.5
Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

APERITIVO BOARD 28
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Jamón Serrano, Fuet, Manchego, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

OLIVE OIL PANCAKES 8
Maple Syrup, Cinnamon Butter

TORRIJAS 7.5
Citrus Cream, Poached Pears

SERRANO HAM BENEDICT* 8.5
Hollandaise, Pimentón

HUEVOS ESTRELLADOS* 11
Ibérico, Garlic Aioli, Sunny Side Up Egg

VEGETABLE BENEDICT* 7.5
Broccolini, Hollandaise

STEAK & EGGS* 14.5
Flank Steak, Chimichurri

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

CAULIFLOWER 9.5
Pimenton Aioli

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

ROASTED CARROTS 9.5
Confit Olive, Mint

CHAMPIÑONES 12.5
Garlic, Urfa Pepper

BROCCOLINI 9.5
Kombucha Squash, Dukkah

HOUSE-MADE FOCACCIA 5
Rosemary, Sea Salt

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

HUMMUS 7.5
Piquillo Peppers

POTATO TORTILLA* 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

MARINATED BOQUERONES 6
Lemon, Piquillo Peppers

SALMON A LA PLANCHA 15.5
Salsa Bilbaina

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

GRILLED PULPO 15.5
Aji Amarillo

CHICKEN THIGH A LA PLANCHA 10.5
Labneh, Sumac

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

PORK BELLY 11.5
Mojo Rojo

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

FLANK STEAK* 14.5
Crispy Potatoes, Red Chimichurri

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

ARUGULA SALAD 8
Gorgonzola, Pears, Spiced Cashews

LARGE PLATES

FIDEOS 18.5
Chicken, Sausage, Pork Belly, Eggs

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

HALF / FULL

PAELLA VERDURAS 18 / 36
Carrots, Cauliflower, Acorn Squash, Brussel Sprouts, Aioli

PAELLA MARISCOS 29 / 58
Shrimp, Clams, Mussels, Calamari

PAELLA SALVAJE 28 / 56
Pork Belly, Chicken, Sausage, Chickpeas

PARRILLADA BARCELONA* 33 / 66
Steak, Chicken, Pork Loin, Chorizo Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

BASQUE BURNT CHEESECAKE 10
Poached Pears

ARROZ CON LECHE 7
Coconut, Cinnamon

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

ICE CREAM 7
Vanilla

SORBET 7
Raspberry

EXECUTIVE CHEF ANTHONY CASTINE
SOUS CHEF JACOB HUNT & SPENCER DIBIASE

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy

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WINES BY THE GLASS

SPARKLING

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.5	11	44
NV	**Tierra Limpia, Brut Rose** Penedes, Spain	*Trepat*	6.75	13.5	54

WHITE

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

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	**Liquid Geography,** Bierzo, Spain	*Mencía*	6	12	48
2023	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5.5	11	44
2023	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6.5	13	52
2025	**No Es Pituko,** Curico Valley, Chile	*Sauvignon Blanc*	5.75	11.5	46

RED

			3oz	6oz	bottle
2019	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2018	**Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	6.25	12.5	50
2024	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	7	14	56
2023	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6.25	12.5	50
2023	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	7	14	56
2022	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2020	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	8	16	64
2024	**Vinyes Domenech, Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6.75	13.5	54
2020	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	8	16	64
2024	**La Vinyeta, 'Juanito',** Emporda, Spain	*Monastrell*	6	12	48
2020	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	7	14	56
2021	**Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7.5	15	60
2023	**Caves São João, Baga Novo,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2020	**Gota Bergamota,** Dao, Portugal	*Touriga Nacional Blend*	6.25	12.5	50
2022	**Alpataco,** Patagonia, Argentina	*Cabernet Sauvignon*	7.25	14.5	58
2019	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2022	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7	14	56
2021	**Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	6.75	13.5	54

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses

TRUST FALL 18.5
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 15.5
A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS Diorama / Abisso / Biografico 17
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) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
360 Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Paco Pepe Andalucían Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

BOURBON SPICE RACK 13.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA 14
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

MR. ROGERS 15
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

GINTONICS

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

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

	glass	pitcher
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	11	39
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit	13	52

BEER

DRAFT

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