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

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

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

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

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

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

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

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

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

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

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

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

IBORES
Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

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

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

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

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Olives, Guindilla Peppers, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Idiazábal, Almonds

TAPAS

OLIVE OIL PANCAKES 8.5
Membrillo Butter

SERRANO BENEDICT* 9.5
Hollandaise

VEGETABLE BENEDICT* 8.5
Asparagus, Cherry Tomato, Red Onions

JAMÓN IBÉRICO ESTRELLADOS* 11.5
Fries, Fried Egg, Garlic Aioli

STEAK AND EGG 15.5
Red Chimichurri

TORRIJAS 8
Crema Catalana, Apple Compote

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

MARINATED PIQUILLOS 6.5
Maldon Salt

CAULIFLOWER 9.5
Fennel Salad

ROASTED CARROTS 8.5
Tzatziki

GRILLED CALÇOTS 9.5
Almond Romesco

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

BRUSSELS SPROUTS 10.5
Aleppo Vinaigrette, Pickled Red Onions

BEETS 8.5
Yogurt, Za'atar, Sherry Vinegar

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey, Pimentón

MUSHROOMS 12.5
Salsa Verde

HUMMUS 8.5
Piquillo Peppers, Lavash

POTATO TORTILLA* 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 7
Olives, Piquillo Peppers

RAINBOW TROUT 14
Basil Purée, Aleppo Pepper

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

CHICKEN THIGH 9.5
Aji Verde

PORK BELLY A LA PLANCHA 10.5
Cherry Pepper Chimichurri

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

TRUFFLED BIKINI 10.5
Jamón Serrano, Mahón

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ARUGULA 7.5
Raisins, Asparagus, Radish

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

BRUNCH FIDEOS 16.5
Gaucho, Pork Belly, Fried Egg

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

HALF / FULL

PAELLA VERDURAS 19 / 38
Butternut Squash, Brussels Sprouts, Sweet Potato, Red Onions

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

PAELLA SALVAJE 28 / 56
Gaucho, Chicken, Steak, Chickpeas

PARRILLADA BARCELONA* 34.5 / 69
Strip Steak, Chicken Thigh, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN 8

BASQUE BURNT CHEESECAKE 10.5
Marinated Blueberries

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10.5
Sea Salt

GELATO 9.5
Dolcissimo Desserts
Cinnamon

EXECUTIVE CHEF JESUS TORRES | SOUS CHEF RENE MOORE
SOUS CHEF MICHAEL OLADELE

*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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Buy a $50 gift card and receive a $10 bonus

WINES BY THE GLASS

SPARKLING

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.5	11	44
2023	**Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain	*Xarel-lo*	7.5	15	60
NV	**Tierra Limpia, Brut Rose** Penedes, Spain	*Trepat*	6.75	13.5	54

WHITE

			3oz	6oz	bottle
2025	**Mila,** Rías Baixas, Spain	*Albariño*	6.75	13.5	54
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7.5	15	60
2025	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5.5	11	44
2025	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	5.5	11	44
2024	**B.R.O.T., Blanc Inicial,** Penedes, Spain	*Xarel-lo, Riesling*	6.5	13	52
2025	**Orto Vins, Les Argiles,** Montsant, Spain	*Macabeo*	7	14	56
2025	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2025	**Redentore,** Veneto, Italy	*Chardonnay*	6.5	13	52
2024	**Iniceri, Abisso,** Sicily, Italy	*Catarratto*	6.25	12.5	50
2025	**Clara Sala, Sicilia Bianco,** Sicily, Italy	*Grillo*	7	14	56
2025	**Haus Rothenberg, Feinherb,** Nahe, Germany	*Riesling*	7.25	14.5	58
NV	**Le Naturel Zero Zero Blanco,** Navarra, Spain (Alcohol Free)	*Garnacha Blanca, Viura*	4.75	9.5	38

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
NV	**Liquid Geography,** Bierzo, Spain	*Mencía*	6	12	48
2024	**Torremilanos, El Porron de Lara,** Castilla Y Leon, Spain	*Tempranillo*	6.75	13.5	54
2025	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5.5	11	44
2025	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6.5	13	52
2026	**No Es Pituko,** Curicó Valley, Chile	*Sauvignon Blanc*	5.75	11.5	46

RED

			3oz	6oz	bottle
2020	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
2025	**DeLibro,** Rioja, Spain	*Tempranillo, Garnacha*	5.5	11	44
2023	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	7	14	56
2025	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2021	**Raul Perez, Ultreia St. Jacques,** Bierzo, Spain	*Mencía*	7	14	56
2024	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6.25	12.5	50
2021	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	8	16	64
2025	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	5.5	11	44
2025	**La Vinyeta, 'Juanito',** Emporda, Spain	*Monastrell*	6	12	48
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	7	14	56
2022	**Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7.5	15	60
2020	**Gota, Bergamota,** Dão, Portugal	*Touriga Nacional Blend*	6.25	12.5	50
2023	**Caves São João, Baga Novo,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2024	**Alpataco,** Patagonia, Argentina	*Cabernet Sauvignon*	7.25	14.5	58
2023	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	7	14	56
2021	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2025	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7.25	14.5	58
2022	**Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	6.25	12.5	50
2022	**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
Carlos VII, Alvear, 375mL	*Amontillado*	14	56
Península, Lustau, 750mL	*Palo Cortado*	9	72
15 Años, El Maestro Sierra, 375mL	*Oloroso*	13	52
Caton, Alvear, 375mL	*Oloroso*	13.5	54

SWEET

		3oz	bottle
Bodegas Gómez Nevado, 750mL	*Abocado*	11	88
East India Solera, Lustau, 750mL	*Oloroso Dulce*	9.5	76
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	17	68
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	10	40

WINE FLIGHTS

3 Half Glasses

RIOJA IN THREE Ostatu Blanco / DeLibro / Marqués De Tomares — 18
Three wines, three perspectives on one of Spain's most celebrated wine regions.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años — 15.5
A progression of dry style sherries, from bright and saline to rich and oxidative.

TRUST FALL — 18.5
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.



COCKTAILS

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

BLOODY MARY — 11
360 Vodka, Housemade Bloody Mary Mix

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
Fords 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

SIDE HUSTLE — 12.5
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

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
Fords Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Fords Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Fords 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

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

BEER

DRAFT

	caña	doble
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
New Trail Brewing, Crisp Amber Lager—PA	3.5	7

BOTTLES & CANS

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