

# 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

**GIVE THE GIFT OF BARCELONA**  
Buy a \$50 gift card and receive a \$10 bonus

- JAMÓN MANGALICA** 15  
Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture  
Fed Mangalica. Marbled, Tender, Nutty
- LOMO IBÉRICO DE BELLOTA** 15  
Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón
- QUESO DE TRUFFA** 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 Torremilanos, Aged  
Manchego, Mahón, Pickled Vegetables,  
Olives, Almonds, Patatas Bravas*

### TAPAS

- YOGURT & GRANOLA** 7  
Poached Pears
- OLIVE OIL PANCAKES** 8  
Maple Syrup, Cinnamon Butter
- TORRIJAS** 7.5  
Citrus Cream, Apples
- VEGETABLE BENEDICT** 7.5  
Broccoli, Hollandaise
- SERRANO HAM BENEDICT** 7.5  
Hollandaise, Pimenton
- HUEVOS ESTRELLADOS** 11  
Mangalica, Garlic Aioli, Sunny Side Up Egg
- GAMBAS & GRITS** 11.5  
Tomato, Aleppo Pepper
- STEAK & EGGS** 14.5  
Ny Strip, Chimichurri
- MARINATED OLIVES & GIARDINIERA** 6  
Thyme, Lemon Zest
- EGGPLANT CAPONATA** 6.5  
Bell Peppers, Balsamic, Basil
- SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions
- CAULIFLOWER** 9  
Spiced Yogurt
- BROCCOLINI** 9.5  
Capers, Chili Flakes
- CARROTS** 8.5  
Smoked Pepper Vinaigrette

- HUMMUS** 7.5  
Sweet Potatoes
- POTATO TORTILLA** 7.5  
Chive Sour Cream
- MARINATED BOQUERONES** 7  
Lemon, Piquillo Peppers
- SWORDFISH A LA PLANCHA** 15.5  
Salsa Bilbaina
- GAMBAS AL AJILLO** 10.5  
Guindilla Pepper, Scallions, Garlic
- CHICKEN THIGH A LA PLANCHA** 10.5  
Labneh, Sumac
- CHORIZO W/ SWEET & SOUR FIGS** 10.5  
Sherry Vinegar, Garlic
- BACON-WRAPPED DATES** 8.5  
Valdeón Mousse
- JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli
- SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce
- PORK BELLY** 10.5  
Cherry Pepper Chimichurri
- STEAK PAILLARD\*** 14.5  
Crispy Potatoes, Red Chimichurri
- ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

### SALADS

- ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce
- MARINATED BEETS** 8.5  
Labneh, Walnuts, Grapefruit
- LARGE PLATES**
- FIDEOS** 18.5  
Chicken, Sausage, Short Rib, Pork Belly & Eggs
- CHICKEN PIMIENTOS** 24.5  
Potatoes, Lemon, Hot Cherry Peppers
- WHOLE ROASTED BRANZINO** 28.5  
Broccoli, Potatoes, Bilbaina
- PAELLA VERDURAS** 18 / 36  
Cauliflower, Squash, Garlic Aioli
- PAELLA SALVAJE** 28 / 56  
Short Rib, Pork Belly, Chicken, Sausage, Chickpeas
- PAELLA MARISCOS** 29 / 58  
Shrimp, Clams, Mussels, Calamari
- PARILLADA BARCELONA\*** 33 / 66  
Steak, Chicken, Pork Loin, Chorizo Sausage

### DESSERTS

- FLAN CATALÁN** 8
- OLIVE OIL CAKE** 10  
Sea Salt
- CREPAS WITH SEASONAL FRUIT** 8.5  
Citrus Cream, Pears, Walnuts
- BASQUE BURNT CHEESECAKE** 10  
Apples
- CHOCOLATE CAKE** 9  
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>	7.5	15	60
			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>	6.5	13	52
2022	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2020	<b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	6	12	48
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2023	<b>Redentore</b> , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<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>Mencia</i>	5.25	10.5	(L) 59
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	6.25	12.5	50
2020	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	5.5	11	44
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	5	10	40
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	7.5	15	60
2022	<b>Alpataco</b> , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	6	12	48
2021	<b>Earth First, Clasico</b> , Mendoza, Argentina	<i>Malbec</i>	7.25	14.5	58
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.75	11.5	46
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	7	14	56
2019	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	5.5	11	44
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7.5	15	60
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	7	14	56
2021	<b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-Du-Rhône	<i>Grenache Blend</i>	6	12	48
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	8	16	64
			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 Cigarera / El Bandarra Vermut  
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  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Vino De Montaña / Cuvée Paul  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / B.R.O.T. / Belinda  
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

**BEEES & 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

