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

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

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

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

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

CABRA ROMERO
Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

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

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days.
Creamy, Mild

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

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

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

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

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

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

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, Apple Cider Poached Pears

HUEVOS ESTRELLADOS 11
Mangalica, Garlic Aioli, Sunny Side Up Egg

GAMBAS & GRITS 11.5
Tomato, Aleppo Pepper

SERRANO HAM BENEDICT 8.5
Hollandaise, Pimentón

STEAK & EGGS 14.5
New York Strip, Chimichurri

HOUSE-MADE FOCACCIA 5
Rosemary, Sea Salt

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

CHAMPIÑONES 12 .5
Garlic, Urfa Pepper

CAULIFLOWER 9.5
Pimentón Aioli

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

BURRATA 10.5
Fig, Baby Kale, Sumac Vinaigrette

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

HUMMUS 7.5
Piquillo Peppers

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

MARINATED BOQUERONES 6
Lemon, Piquillo Peppers

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

GRILLED PULPO 15.5
Chermoula, Chickpeas

CHICKEN THIGH A LA PLANCHA 10.5
Labneh, Sumac

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

BACON-WRAPPED DATES 8.5
Valdeón Mousse

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

PORK BELLY 10.5
Mojo Rojo

STEAK PAILLARD* 14.5
Crispy Potatoes, Pepper Vinaigrette

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

CHICORY & BEETS 8.5
Goat Cheese, Pepitas

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
Broccolini, Potatoes, Bilbaina

	HALF / FULL
PAELLA VERDURAS Brussels Sprouts, Kale, Squash, Carrots, Pickled Red Onions, Garlic Aioli	18 / 36
PAELLA MARISCOS Shrimp, Clams, Mussels, Calamari	29 / 58
PAELLA SALVAJE Short Rib, Pork Belly, Chicken, Sausage, Chickpeas	28 / 56
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Chorizo Sausage	33 / 66

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

ARROZ CON LECHE 7
Coconut, Cinnamon

BASQUE BURNT CHEESECAKE 10
Apple Cider Poached Pears

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

ICE CREAM 7
Vanilla

SORBET 7
Raspberry

EXECUTIVE CHEF ANTHONY CASTINE
SOUS CHEF PAOLO BARTOLETTI & 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

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.5	11	44
NV	**Sumarroca, 2CV, Interlat, Brut Nature,** Classic 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
2023	**Mila,** Rías Baixas, Spain	*Albariño*	6.75	13.5	54
2023	**Menade,** Rueda, Spain	*Verdejo*	7	14	56
2023	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5.5	11	44
2022	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	5.5	11	44
2022	**B.R.O.T., Blanc Inicial,** Penedes, Spain	*Xarel-lo, Riesling*	6.5	13	52
2022	**La Vineyta, ' Pipa',** Emporda, Spain	*Malvasia*	6	12	48
2023	**Orto Vins, Les Argiles,** Montsant, Spain	*Macabeo*	7	14	56
2021	**Alvear, 3 Miradas,** Montilla-Moriles, Spain	*Pedro Ximénez*	6.5	13	52
2022	**Asnella,** Vinho Verde, Portugal	*Arinto, Loureiro*	6.25	12.5	50
2023	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2023	**Redentore,** Veneto, Italy	*Chardonnay*	6.5	13	52
2023	**Iniceri, Abisso,** Sicily, Italy	*Catarratto*	6.25	12.5	50
2024	**Bodegas Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5.5	11	44
2023	**Leitz, Feinherb,** Rheingau, Germany	*Riesling*	6.5	13	52
NV	**Leitz, Eins Zwei Zero,** Rheingau, Germany (Alcohol Free)	*Riesling*	4.75	9.5	38

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
2021	**Los Conejos Malditos, Blanco Con Madre,** Toledo, Spain	*Malvar, Airén*	6.25	12.5	50

RED

			3oz	6oz	bottle
2020	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
2020	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	6.5	13	52
2022	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
NV	**Le Naturel Zero Zero Tinto,** Navarra, Spain (Alcohol Free)	*Garnacha*	4.75	9.5	38
2021	**Azul y Garanza,** Navarra, Spain	*Tempranillo*	5.25	10.5	(L) 59
2021	**Raul Perez, Ultreia St. Jacques,** Bierzo, Spain	*Mencía*	7	14	56
2023	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6.25	12.5	50
2023	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	5.5	11	44
2020	**Primitivo Quiles, Cono 4,** Alicante, Spain	*Monastrell*	5	10	40
2018	**Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	6.25	12.5	50
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	**Bodegas Ponce, Clos Lojen,** Manchuela, Spain	*Bobal*	6	12	48
2022	**Alpataco,** Patagonia, Argentina	*Cabernet Sauvignon*	7.25	14.5	58
2021	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	7	14	56
2019	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2022	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7	14	56
2021	**Garage Wine Company, Revival,** Maule, Chile	*País*	6	12	48
2021	**Chat. du Morre du Tendre, Cuvée Paul,** Côtes-Du-Rhône	*Grenache Blend*	8	16	64
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

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut — 14.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

ACID TRIP Asnella / B.R.O.T. / Belinda — 16.5
High. Acid. Wines.

BIO-CURIOUS Diorama / Abisso / Clos Lojen — 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) — 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

PICA PICA — 12.5
360 Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

GIN & JUS — 11
Paco Pepe Andalucían Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

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

ALEBRIJES — 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

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
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

	glass	carafe
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
Lolev, Vespero—PA	4.25	8.5
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