

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

FUET

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

CHORIZO DE PAMPLONA

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

SPECK

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

AGED MANCHEGO

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

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

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

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

VALDEÓN

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

JAMÓN MANGALICA

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

DUCK PROSCIUTTO

New York, US
Moultard Dark Breast. Spiced, Tender, Sweet

QUESO DE OVEJA CON FLORES

La Mancha, ES
Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated

APERITIVO BOARD

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

Olives, Patatas Bravas, Chorizo Picante, Almonds, Jamón Serrano, Manchego, Idiazábal, Guindilla Peppers

TAPAS

OLIVE OIL PANCAKES

Membrillo Butter

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

STEAK AND EGGS

Crispy Potatoes, Red Pepper Vinaigrette

15.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

SERRANO BENEDICT

Hollandaise

9.5

POTATO TORTILLA

Chive Sour Cream

7.5

VEGETABLE BENEDICT

Butternut Squash, Spinach

8.5

BOQUERONES

Olives, Piquillo Peppers

7

MANGALICA ESTRELLADOS

Fries, Fried Egg, Garlic Aioli

11.5

RAINBOW TROUT

Celery Root Puree, Aleppo Pepper

14.5

TORRIJAS

Crema Catalan, Pears

8

SEARED SALMON

Braised Lentils, Piquillos, Guindillas

13

BRUNCH FIDEOS

Chorizo, Pork Belly, Fried Egg

16.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

MUSSELS

Chorizo, Oregano

14.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

CHICKEN THIGH

Dill, Lemon

9.5

MUSHROOMS

Salsa Verde

12.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

9

ACORN SQUASH

Almond Romesco, Mint

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

BRUSSELS SPROUTS

Raisins, Pickled Red Onions

9

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

BEETS

Yogurt, Za'atar, Sherry Vinegar

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimenton

8.5

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

HUMMUS

Piquillo Peppers, Lavash

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

SHAVED BRUSSELS SPROUTS

Orange, Sumac, Date Vinaigrette

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Squash, Carrots

29.5

PAELLA VERDURAS

Butternut Squash, Sweet Potato, Red Onions

HALF / FULL

19 / 38

PAELLA SALVAJE

Pork Loin, Chicken, Chorizo, Chickpeas

28 / 56

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

29 / 58

PARILLADA BARCELONA*

Strip Steak, Chicken, Gaucho, Pork Loin

34.5 / 69

DESSERTS

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Poached Apples

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

OLIVE OIL CAKE

Sea Salt

10.5

EXECUTIVE CHEF GERMAN FLORES

*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
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain		Macabeo Blend	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	Aylin , San Antonio, Chile		Sauvignon Blanc	6 12 48
2022	Pinord, Diorama , Penedès, Spain		Xarel-lo	5.5 11 44
2023	Le Naturel , Navarra, Spain		Garnacha Blanca	5.5 11 44
2023	Menade , Rueda, Spain		Verdejo	7 14 56
2023	Leitz, Feinherb , Rheingau, Germany		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
2020	Capítulo 7 , Mendoza, Argentina		Pedro Ximénez	6 12 48
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay		Petit Manseng Blend	6.5 13 52
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		Chardonnay	5.5 11 44
2023	Redentore , Veneto, Italy		Chardonnay	6.5 13 52
2022	Iniceri, Abisso , Sicily, Italy		Catarratto	6.25 12.5 50

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain		Mencia	6 12 48
2023	Torremilanos, El Porrón de Lara , Castilla Y Leon, Spain		Tempranillo	6.75 13.5 54
2023	Christophe Avi , Agenais, France		Cabernet Sauvignon	6.5 13 52
2023	Familia Schroeder, Saurus , Patagonia, Argentina		Pinot Noir	5.5 11 44
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain		Malvar, Airén	6.25 12.5 50

RED

		3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain		Tempranillo	7 14 56
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
2021	Azul y Garanza , Navarra, Spain		Tempranillo	5.25 10.5 (L) 59
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain		Mencia	7 14 56
2023	Vins de Pedra, Negre de Folls , Conca De Barberá		Trepat Blend	5.5 11 44
2020	Península, Vino de Montaña , Sierra De Gredos, Spain		Garnacha, Piñuela	7 14 56
2023	Sotabosc , Montsant, Spain		Garnacha, Cariñena	6.25 12.5 50
2021	Uva de Vida, Biográfico , Toledo, Spain		Tempranillo, Graciano	7.5 15 60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain		Bobal	6 12 48
2019	Polkura , Colchagua, Chile		Syrah	7.5 15 60
2022	Alpataco , Patagonia, Argentina		Cabernet Sauvignon	7.25 14.5 58
2021	Quieto, Gran Corte , Mendoza, Argentina		Cabernet Franc, Malbec	7 14 56
2021	Garage Wine Company, Revival , Maule, Chile		País	6 12 48
2022	Filipe Ferreira , Douro, Portugal		Touriga Nacional Blend	5.75 11.5 46
2018	Alto de la Ballena , Maldonado, Uruguay		Cabernet Franc Blend	6.25 12.5 50
2020	Primitivo Quiles, Cono 4 , Alicante, Spain		Monastrell	5 10 40
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

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)

ACID TRIP Asnella / B.R.O.T. / Negre De Folls
High. Acid. Wines.

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

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

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto
Non alcoholic wines, all made using the process of dealcoholization

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

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

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

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

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

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

GALICIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 11 39
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
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
Ommegang, Witte—NY 4.25 8.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic—Germany 7
Yuengling, Lager—PA 6
Mahou, Cinco Estrellas, Lager—Spain (16oz) 7
Victory, Prima Pils—PA 8
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Troegs, Dreamweaver Wheat—PA 7.5
Ommegang, Hennepin Farmhouse Ale—NY 12
Peroni, Lager—Italy 8
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
Isastegi, Sagardo Natural Cider—Spain (750mL) 32

