

# 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-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

#### JAMÓN MANGALICA

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

#### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón

#### WAGYU CECINA

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

#### QUESO DE TRUFA

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

#### APERITIVO BOARD

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

Maple Syrup, Cinnamon Butter

8

#### WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

#### TORRIJAS

Citrus Cream, Apple Cider Poached Pears

7.5

#### HUMMUS

Piquillo Peppers

7.5

#### HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side Up Egg

11

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### GAMBAS & GRITS

Tomato, Aleppo Pepper

11.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### SERRANO HAM BENEDICT

Hollandaise, Pimentón

8.5

#### MARINATED BOQUERONES

Lemon, Piquillo Peppers

6

#### VEGETABLE BENEDICT

Broccolini, Hollandaise

7.5

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

#### STEAK & EGGS

New York Strip, Chimichurri

14.5

#### GRILLED PULPO

Chermoula, Chickpeas

15.5

#### HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

5

#### CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

10.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### CHAMPIÑONES

Garlic, Urfa Pepper

12.5

#### BACON-WRAPPED DATES

Valdeón Mousse

8.5

#### BROCCOLINI

Capers, Chili Flakes

9.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### CAULIFLOWER

Pimentón Aioli

9.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

#### PORK BELLY

Mojo Rojo

10.5

#### BURRATA

Fig, Baby Kale, Sumac Vinaigrette

10.5

#### STEAK PAILLARD\*

Crispy Potatoes, Pepper Vinaigrette

14.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### CHICORY & BEETS

Goat Cheese, Pepitas

8.5

### LARGE PLATES

#### FIDEOS

Chicken, Sausage, Short Rib, Pork Belly, Eggs

18.5

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

#### WHOLE ROASTED BRANZINO

Broccolini, Potatoes, Bilbaina

28.5

#### PAELLA VERDURAS

Brussels Sprouts, Kale, Squash, Carrots, Pickled Red Onions,  
Garlic Aioli

HALF / FULL

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

Sea Salt

8

#### OLIVE OIL CAKE

Sea Salt

10

#### ARROZ CON LECHE

Coconut, Cinnamon

7

#### BASQUE BURNT CHEESECAKE

Apple Cider Poached Pears

10

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### ICE CREAM

Vanilla

7

#### SORBET

Raspberry

7

## 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

NV	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Classic Penedès, Spain	<i>Xarel-Lo</i>	5.5	11	44
NV	<b>Tierra Limpia, Brut Rose</b> , Penedes, Spain	<i>Trepap</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
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
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	6	12	48
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

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

**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  
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

