

# 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

**TORRIJAS**

Citrus Cream, Apple Cider Poached Pears

**HUEVOS ESTRELLADOS**

Mangalica, Garlic Aioli, Sunny Side Up Egg

**VEGETABLE BENEDICT**

Broccolini, Hollandaise

**GAMBAS & GRITS**

Tomato, Aleppo Pepper

**SERRANO HAM BENEDICT**

Hollandaise, Pimentón

**STEAK & EGGS**

New York Strip, Chimichurri

**HOUSE-MADE FOCACCIA**

Rosemary, Sea Salt

**MARINATED OLIVES & GIARDINIERA**

Thyme, Lemon Zest

**CHAMPIÑONES**

Garlic, Urfa Pepper

**BROCCOLINI**

Capers, Chili Flakes

**CAULIFLOWER**

Pimentón Aioli

**EGGPLANT CAPONATA**

Bell Peppers, Balsamic, Basil

**SPINACH & CHICKPEA CAZUELA**

Lemon Zest, Cumin, Onions

**BURRATA**

Fig, Baby Kale, Sumac Vinaigrette

**WHIPPED SHEEP'S CHEESE**

Truffle Honey

**HUMMUS**

Piquillo Peppers

**PATATAS BRAVAS**

Salsa Brava, Garlic Aioli

**POTATO TORTILLA**

Chive Sour Cream

**MARINATED BOQUERONES**

Lemon, Piquillo Peppers

**GAMBAS AL AJILLO**

Guindilla Pepper, Scallions, Garlic

**GRILLED PULPO**

Chermoula, Chickpeas

**CHICKEN THIGH A LA PLANCHA**

Labneh, Sumac

**JAMÓN & MANCHEGO CROQUETAS**

Garlic Aioli

**BACON-WRAPPED DATES**

Valdeón Mousse

**ALBONDIGAS**

Spiced Meatballs In Jamón-Tomato Sauce

**PORK BELLY**

Mojo Rojo

**STEAK PAILLARD\***

Crispy Potatoes, Pepper Vinaigrette

### SALADS

**ENSALADA MIXTA**

Olives, Onions, Giardiniera, Gem Lettuce

**CHICORY & BEETS**

Goat Cheese, Pepitas

### LARGE PLATES

**FIDEOS**

Chicken, Sausage, Short Rib, Pork Belly, Eggs

**CHICKEN PIMIENTOS**

Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO**

Broccolini, Potatoes, Bilbaina

**PAELLA VERDURAS** HALF / FULL  
18 / 36  
Brussels Sprouts, Kale, Squash, Carrots, Pickled Red Onions,  
Garlic Aioli

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

**PAELLA SALVAJE** 28 / 56  
Short Rib, Pork Belly, Chicken, Sausage, Chickpeas

**PARRILLADA BARCELONA\*** 33 / 66  
Steak, Chicken, Pork Loin, Chorizo Sausage

### 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

|    |                                                                       |                       |      |      |        |
|----|-----------------------------------------------------------------------|-----------------------|------|------|--------|
| 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>       | 7.5  | 15   | 60     |
| NV | <b>Tierra Limpia, Brut Rose</b> Penedes, Spain                        | <i>Trepat</i>         | 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>            | 7    | 14   | 56     |
| 2023 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>    | 5.5  | 11   | 44     |
| 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>         | 5.5  | 11   | 44     |
| 2023 | <b>Christophe Avi</b> , Agenais, France                       | <i>Cabernet Sauvignon</i> | 6.5  | 13   | 52     |
| 2021 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Malvar, Airén</i>      | 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>Trepat 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>   | 9.5 | 38     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>  | 6.5 | 52     |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i> | 9   | 72     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>      | 13  | 52     |

## SWEET

|                                          |                      |     |    |
|------------------------------------------|----------------------|-----|----|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 9.5 | 76 |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 10  | 40 |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 17  | 68 |

# WINE FLIGHTS

3 Half Glasses

|                                                                                                                  |      |
|------------------------------------------------------------------------------------------------------------------|------|
| <b>APERITIVOS</b> 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) |      |

|                                               |      |
|-----------------------------------------------|------|
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Belinda | 16.5 |
| High. Acid. Wines.                            |      |

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| <b>BIO-CURIOUS</b> Diorama / Abisso / Clos Lojen                                       | 17 |
| Many of our wines use Biodynamic farming practices, here are three incredible examples |    |

# COCKTAILS

|                                      |    |
|--------------------------------------|----|
| <b>BLOODY MARY</b>                   | 11 |
| 360 Vodka, Housemade Bloody Mary Mix |    |

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| <b>MIMOSA</b>                                                                              | 11 |
| Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon |    |

|                                            |   |
|--------------------------------------------|---|
| <b>BEES &amp; BAYS</b> (No ABV)            | 7 |
| Lime, Salted Honey Syrup, Cardamom Bitters |   |
| Sparkling Water, Torched Bay Leaf          |   |

|                                                                                       |   |
|---------------------------------------------------------------------------------------|---|
| <b>TEA TIME</b> (No ABV)                                                              | 8 |
| Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint |   |

|                                                                     |      |
|---------------------------------------------------------------------|------|
| <b>PICA PICA</b>                                                    | 12.5 |
| 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño |      |

|                                                                      |    |
|----------------------------------------------------------------------|----|
| <b>GIN &amp; JUS</b>                                                 | 11 |
| Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger |    |

|                                             |    |
|---------------------------------------------|----|
| <b>DOS PENÍNSULAS</b>                       | 13 |
| Libélula Joven Tequila, Lustau Palo Cortado |    |
| Lemon, Agave, Nutmeg                        |    |

|                                                                                                      |      |
|------------------------------------------------------------------------------------------------------|------|
| <b>ALEBRIJES</b>                                                                                     | 13.5 |
| Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders |      |

|                                                                      |    |
|----------------------------------------------------------------------|----|
| <b>SIDE HUSTLE</b>                                                   | 14 |
| Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava |    |

|                                                                                |      |
|--------------------------------------------------------------------------------|------|
| <b>BOURBON SPICE RACK</b>                                                      | 13.5 |
| Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters |      |

|                                                                                             |    |
|---------------------------------------------------------------------------------------------|----|
| <b>LAIRD'S WAY</b>                                                                          | 15 |
| Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters |    |

# GINTONICS

|                                                   |    |
|---------------------------------------------------|----|
| Inspired by three of Spain's most iconic regions. | 15 |
|---------------------------------------------------|----|

|                                                                                      |  |
|--------------------------------------------------------------------------------------|--|
| <b>CATALAN</b>                                                                       |  |
| Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary |  |

|                                                                                               |  |
|-----------------------------------------------------------------------------------------------|--|
| <b>VALENCIAN</b>                                                                              |  |
| Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme |  |

|                                                                             |  |
|-----------------------------------------------------------------------------|--|
| <b>GALICIAN</b>                                                             |  |
| Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |

# SANGRIA

|                                                                                |       |         |
|--------------------------------------------------------------------------------|-------|---------|
| <b>NON-ALC WHITE OR RED SANGRIA</b>                                            | glass | pitcher |
| NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint | 9.5   | 34      |

|                                         |       |         |
|-----------------------------------------|-------|---------|
| <b>WHITE OR RED SANGRIA</b>             | glass | pitcher |
| Rioja Wine, Elderflower, Citrus Infused | 11    | 39      |
| Dark Rum, Guava Nectar                  |       |         |

|                                                                             |       |        |
|-----------------------------------------------------------------------------|-------|--------|
| <b>GUNS &amp; ROSÉS</b>                                                     | glass | carafe |
| Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit | 13    | 52     |

# BEER

|                                      |      |       |
|--------------------------------------|------|-------|
| <b>DRAFT</b>                         | 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  |