

# 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

#### FUET

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

#### SALCHICHÓN DE VIC

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

#### CHORIZO DE PAMPLONA

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

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### AGED MANCHEGO

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

#### IDIAZÁBAL

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

#### DÉLICE DE BOURGOGNE

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

#### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months.  
Pimentón Rubbed

#### DRUNKEN GOAT

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

#### CABRA ROMERO

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

#### 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

#### QUESO DE TRUFA

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

#### WAGYU CECINA

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

#### APERITIVO BOARD

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

*Olives, Guindilla Peppers, Patatas Bravas,  
Jamón Serrano, Fuet, Manchego, Idiazábal,  
Almonds*

### TAPAS

#### OLIVE OIL PANCAKES

Membrillo Butter

8.5

#### HUMMUS

Piquillo Peppers, Lavash

8.5

#### STEAK AND EGG

Red Chimichurri

15.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### VEGETABLE BENEDICT

Spinach, Butternut Squash, Leeks

8.5

#### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

8.5

#### SERRANO BENEDICT

Hollandaise

9.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### TORRIJAS

Crema Catalana, Orange

8

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### MANGALICA ESTRELLADOS

Fries, Fried Egg, Garlic Aioli

11.5

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

#### BRUNCH FIDEOS

Gaucho, Pork Belly, Fried Egg

16.5

#### BOQUERONES

Olives, Piquillo Peppers

7

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### MUSSELS

Thyme, Fresno

14.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

#### RAINBOW TROUT

Basil Purée, Aleppo Pepper

14

#### ROASTED CARROTS

Tzatziki

8.5

#### SEARED SALMON

Scallion Gremolata, Guindillas

13

#### MARINATED PIQUILLOS

Maldon Salt

6.5

#### CHICKEN THIGH

Aji Verde

9.5

#### BEETS

Yogurt, Za'atar, Sherry Vinegar

8.5

#### MUSHROOMS

Salsa Verde

12.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### ACORN SQUASH

Pomegranate, Mint

8.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### SPINACH CATALAN

Golden Raisins, Almonds

8

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### SHAVED BRUSSELS SPROUTS

Apples, Golden Raisins

10.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

#### WHOLE ROASTED BRANZINO

Cauliflower, Acorn Squash

29.5

#### PAELLA VERDURAS

Squash, Sweet Potatoes, Leeks

19 / 38

#### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29 / 58

#### PAELLA SALVAJE

Pork Belly, Chicken, Steak, Chickpeas

28 / 56

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Sausage, Pork Loin

34.5 / 69

### DESSERTS

#### FLAN CATALÁN

8

#### BASQUE BURNT CHEESECAKE

Apples

10.5

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

#### OLIVE OIL CAKE

Sea Salt

10.5

## EXECUTIVE CHEF GERMAN FLORES | EXECUTIVE SOUS CHEF JESUS TORRES

\*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>	5.5	11	44
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , 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>Menade</b> , Rueda, Spain	<i>Verdejo</i>	7	14	56
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
NV	<b>Le Naturel Zero Zero Blanco</b> , Navarra, Spain (Alcohol Free)	<i>Garnacha Blanca, Viura</i>	4.75	9.5	38
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	<b>Redentore</b> , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2024	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2024	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	6	12	48
2024	<b>Torremilanos, El Porrón de Lara</b> , Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	<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>Mencia</i>	7	14	56
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2024	<b>Alpataco</b> , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2021	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2023	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	6	12	48
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2022	<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>	6	48
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	9.5	38
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6.5	52
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	14	56
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
<b>Caton</b> , Alvear, 375mL	<i>Oloroso</i>	13.5	54

### SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	11	88
<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 Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		14.5
<b>BIO-CURIOUS</b> Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples		17
<b>ACID TRIP</b> Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.		16.5
<b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style		14.5

## COCKTAILS

<b>MIMOSA</b> Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon		11
<b>BLOODY MARY</b> 360 Vodka, Housemade Bloody Mary Mix		11
<b>BEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		7
<b>TEA TIME</b> (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8
<b>PICA PICA</b> 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5
<b>GIN &amp; JUS</b> Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger		11
<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		13
<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders		13.5
<b>SIDE HUSTLE</b> Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		14
<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13.5
<b>IPANEMA</b> P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon		14
<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters		15
<b>GINTONICS</b> Inspired by three of Spain's most iconic regions.		15
<b>CATALAN</b> Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary		
<b>VALENCIAN</b> Paco Pepe Andalucían 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		
<b>SANGRIA</b>		
<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	<b>glass</b>	<b>pitcher</b>
	11	39
<b>GUNS &amp; ROSÉS</b> Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit	<b>glass</b>	<b>carafe</b>
	13	52
<b>BEER</b>		
<b>DRAFT</b> Neshaminy Creek, Post Up Pilsner—PA Troegs, Perpetual IPA—PA Yards Brewing Co., Philly Pale—PA New Trail Brewing, Crisp Amber Lager—PA	<b>caña</b>	<b>doble</b>
	3.75	7.5
	4.25	8.5
	3.75	7.5
	3.5	7
<b>BOTTLES &amp; CANS</b> Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Yuengling, Lager—PA Peroni, Lager—Italy Mahou, Cinco Estrellas, Lager—Spain (16oz) Victory, Prima Pils—PA Estrella Damm, Daura Gluten-Free Lager—Spain Troegs, Dreamweaver Wheat—PA Ommegang, Hennepin Farmhouse Ale—NY Founders, All Day IPA—MI Narragansett Lager (16oz.)—RI 2SP Brewing Co., Up and Out IPA—PA Neshaminy Creek, J.A.W.N. APA—PA Lagunitas, Maximus IPA—CA Allagash, Tripel—MN Embark, Old Marauder Cider—NY Trabanco, Natural Cider—Spain (700mL)		
	7.5	
	6	
	8	
	7	
	8	
	8.5	
	7.5	
	12	
	7	
	6	
	8	
	8	
	8.5	
	11	
	10.5	
	36	

