

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

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

TORRIJAS

Citrus Cream, Apple Cider Poached Pears

7.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side Up Egg

11

HUMMUS

Piquillo Peppers

7.5

GAMBAS & GRITS

Tomato, Aleppo Pepper

11.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

SERRANO HAM BENEDICT

Hollandaise, Pimentón

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

VEGETABLE BENEDICT

Kale, Hollandaise

7.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

STEAK & EGGS

New York Strip, Chimichurri

14.5

CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

10.5

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

BACON-WRAPPED DATES

Valdeón Mousse

8.5

BABY CARROTS

Smoked Pepper Vinaigrette

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

CHAMPIÑONES

Garlic, Urfa Pepper

12.5

PORK BELLY

Mojo Rojo

10.5

CAULIFLOWER

Pimentón Aioli

9.5

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

CHICORY & BEETS

Goat Cheese, Pepitas

8.5

LARGE PLATES

FIDEOS

Chicken, Sausage, Pork Belly, Eggs

18.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Baby Carrots, Potatoes, Bilbao

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

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

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Apple Cider Poached Pears

10

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 | BarCava, Brut , Penedès, Spain | Xarel-lo Blend | 3oz | 6oz | bottle |
| NV | Sumarroca, 2CV, Interlat, Brut Nature , Classic Penedès, Spain | Xarel-Lo | 5.5 | 11 | 44 |
| NV | Tierra Limpia, Brut Rose , Penedes, Spain | Trepat | 7.5 | 15 | 60 |
| | | | 6.75 | 13.5 | 54 |

WHITE

| | | | | | |
|------|---|-----------------------------|------|------|--------|
| 2023 | Mila , Rías Baixas, Spain | Albariño | 3oz | 6oz | bottle |
| 2023 | Menade , Rueda, Spain | Verdejo | 6.75 | 13.5 | 54 |
| 2023 | Le Naturel , Navarra, Spain | Garnacha Blanca | 7 | 14 | 56 |
| 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 | Bico Amarelo , Vinho Verde, Portugal | Loureiro, Alvarinho, Avesso | 4.5 | 9 | 36 |
| 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 |
| 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

| | | | | | |
|------|---|--------------------|------|------|--------|
| 2022 | Liquid Geography , Bierzo, Spain | Mencia | 3oz | 6oz | bottle |
| 2023 | Torremilanos, El Porrón de Lara , Castilla Y Leon, Spain *Served Chilled | Tempranillo | 6.75 | 13.5 | 54 |
| 2023 | Familia Schroeder, Saurus , Patagonia, Argentina | Pinot Noir | 5.5 | 11 | 44 |
| 2023 | Christophe Avi , Agenais, France | Cabernet Sauvignon | 6.5 | 13 | 52 |
| 2025 | No Es Pituko , Curico Valley, Chile | Sauvignon Blanc | 5.75 | 11.5 | 46 |

RED

| | | | | | |
|------|--|------------------------|------|------|--------|
| 2019 | Nucerro, Reserva , Rioja, Spain | Tempranillo | 3oz | 6oz | bottle |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain | Tempranillo | 7 | 14 | 56 |
| 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 | Mencia | 7 | 14 | 56 |
| 2020 | Coster dels Olivers , Priorat, Spain | Cariñena, Garnacha | 8 | 16 | 64 |
| 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 |
| 2020 | Gota Bergamota , Dao, Portugal | Touriga Nacional Blend | 6.25 | 12.5 | 50 |
| 2023 | Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled | Baga | 5.5 | 11 | (L) 62 |
| 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 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | Cabernet Blend | 6.75 | 13.5 | 54 |

SHERRY

DRY

| | | | |
|---|--------------|-----|--------|
| Jarana , Lustau, 750mL | Fino | 3oz | bottle |
| La Cigarrera , 375mL | Manzanilla | 6 | 48 |
| Los Arcos , Lustau, 750mL | Amontillado | 9.5 | 38 |
| Península , Lustau, 750mL | Palo Cortado | 6.5 | 52 |
| 15 Años , El Maestro Sierra, 375mL | Oloroso | 9 | 72 |
| | | 13 | 52 |

SWEET

| | | | |
|--|---------------|-----|--------|
| East India Solera , Lustau, 750mL | Oloroso Dulce | 3oz | bottle |
| Nectar , Gonzalez Byass, 375mL | Pedro Ximénez | 9.5 | 76 |
| Solera 1927 , Alvear, 375mL | Pedro Ximénez | 10 | 40 |
| | | 17 | 68 |

WINE FLIGHTS

3 Half Glasses

APERITIVOS 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)

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

BIO-CURIOUS Diorama / Abisso / Clos Lojen
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

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

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
Hitchhiker, Bane of Existence IPA—PA 4.5 9
New Trail, Crisp Lager - PA—PA 3.75 7.5

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, 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

