

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

SPECK

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

FUET

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

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

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

CHORIZO DE PAMPLONA

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

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

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

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

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

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

STEAK AND EGG

Red Chimichurri

15.5

VEGETABLE BENEDICT

Asparagus, Spinach, Red Onion

8.5

SERRANO BENEDICT

Hollandaise

9.5

TORRIJAS

Crema Catalana, Strawberries

8

MANGALICA ESTRELLADOS

Fries, Fried Egg, Garlic Aioli

11.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

MARINATED CUCUMBERS

Dill, Radish

8

MARINATED PIQUILLOS

Maldon Salt

6.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

GRILLED CALÇOTS

Almond Romesco

9.5

ROASTED CARROTS

Tzatziki

8.5

MUSHROOMS

Salsa Verde

12.5

HUMMUS

Piquillo Peppers, Lavash

8.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

BOQUERONES

Olives, Piquillo Peppers

7

MUSSELS

Thyme, Fresno

14.5

RAINBOW TROUT

Basil Purée, Aleppo Pepper

14

SEARED SALMON

Scallion Gremolata, Guindillas

13

CHICKEN THIGH

Aji Verde

9.5

MORUNO LAMB LOIN

Asparagus Purée

14.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

SALADS

ARUGULA

Raisins, Asparagus, Radish

7.5

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

LARGE PLATES

BRUNCH FIDEOS

Gaucha, Pork Belly, Fried Egg

16.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Asparagus, Cauliflower

29.5

PAELLA VERDURAS

Asparagus, Green Beans, Spring Onions, Radish

HALF / FULL

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

Marinated Strawberries

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

OLIVE OIL CAKE

Sea Salt

10.5

SORBET

Lemon

9.5

ICE CREAM

Coconut

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	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rose , Penedes, Spain	Trepas	7.5	15	60
			6.75	13.5	54

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2025	Ostatu , Rioja, Spain	Viura, Malvasia	6.75	13.5	54
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	7.5	15	60
NV	Le Naturel Zero Zero Blanco , Navarra, Spain (Alcohol Free)	Garnacha Blanca, Viura	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedes, Spain	Xarel-lo, Riesling	5.5	11	44
2024	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	6.5	13	52
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6	12	48
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6.5	13	52
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	Redentore , Veneto, Italy	Petit Manseng Blend	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Chardonnay	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	4.75	9.5	38
		Riesling	7.25	14.5	58

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	Mencia	3oz	6oz	bottle
2024	Torremilanos, El Porrón de Lara , Castilla Y Leon, Spain	Tempranillo	6	12	48
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6.75	13.5	54
2023	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	6.5	13	52
			5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	Glup Glup , Cariñena, Spain	Tempranillo	7	14	56
2022	Azul y Garanza , Navarra, Spain	Garnacha	4.5	9	36
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	Tempranillo	5.25	10.5 (L)	59
2024	Sotabosc , Montsant, Spain	Mencia	7	14	56
2021	Coster dels Oliveras , Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Cariñena, Garnacha	8	16	64
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	Trepas Blend	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Monastrell	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	Garnacha, Piñuela	7	14	56
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Tempranillo, Graciano	7.5	15	60
2020	Gota, Bergamota , Dão, Portugal	Bobal	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6.25	12.5	50
2024	Alpataco , Patagonia, Argentina	Baga	5.5	11 (L)	62
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Sauvignon	7.25	14.5	58
2021	Polkura , Colchagua, Chile	Cabernet Franc, Malbec	7	14	56
2024	Casas del Bosque , Casablanca, Chile	Syrah	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7.25	14.5	58
2020	Alto de la Ballena , Maldonado, Uruguay	País	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	6.25	12.5	50
		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
Carlos VII , Alvear, 375mL	Amontillado	6.5	52
Península , Lustau, 750mL	Palo Cortado	14	56
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
Caton , Alvear, 375mL	Oloroso	13	52
		13.5	54

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	11	88
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9.5	76
Solera 1927 , Alvear, 375mL	Pedro Ximénez	10	40
		17	68

WINE FLIGHTS

3 Half Glasses

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años 15.5
A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS Diorama / Sotabosc / Biografico 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5
Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BLOODY MARY 11
360 Vodka, Housemade Bloody Mary Mix

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 Andalucian 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

IPANEMA 14
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

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 Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

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

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit 13 52

BEER

DRAFT
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
New Trail Brewing, Crisp Amber Lager—PA 3.5 7

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7.5
Yuengling, Lager—PA 6
Peroni, Lager—Italy 8
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
Founders, All Day IPA—MI 7
Narragansett Lager (16oz.)—RI 6
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
Trabanco, Natural Cider—Spain (700mL) 36

