

# 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

#### 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

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery,  
Mild, Nutty

#### 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

#### YOGURT & GRANOLA

Strawberries

7

#### 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

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

#### VEGETABLE BENEDICT

Kale, Hollandaise

7.5

#### MARINATED BOQUERONES

Lemon, Piquillo Peppers

6

#### 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

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### CHAMPIÑONES

Garlic, Urfa Pepper

12.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### BROCCOLI CROWNS

Capers, Chili Flakes

9.5

#### 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

### 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, Bilbaina

28.5

#### PAELLA VERDURAS

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

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

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	<b>Menade</b> , Rueda, Spain	Verdejo	6.75	13.5	54
2023	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	7	14	56
2022	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	5.5	11	44
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain	Xarel-lo, Riesling	6.5	13	52
2022	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2022	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	Malvasia	6	12	48
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2023	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	48
2023	<b>Redentore</b> , Veneto, Italy	Chardonnay	6.5	13	52
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6.25	12.5	50
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2022	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9	36
NV	<b>Le Naturel Zero Zero Tinto</b> , Navarra, Spain (Alcohol Free)	Garnacha	4.75	9.5	38
2021	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	5.25	10.5	(L) 59
2021	<b>Raul Perez, Ultra St. Jacques</b> , Bierzo, Spain	Mencía	7	14	56
2020	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	8	16	64
2023	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11	44
2020	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	Monastrell	5	10	40
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	6.25	12.5	50
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	7	14	56
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	6	12	48
2020	<b>Gota Bergamota</b> , Dao, Portugal	Touriga Nacional Blend	6.25	12.5	50
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2022	<b>Alpataco</b> , Patagonia, Argentina	Cabernet Sauvignon	7.25	14.5	58
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	7	14	56
2019	<b>Polkura</b> , Colchagua, Chile	Syrah	7.5	15	60
2022	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14	56
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	6	12	48
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6.75	13.5	54

# SHERRY

## DRY

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

## SWEET

<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9.5	76
<b>Solera 1927</b> , 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

