

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For One | 19.5 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

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

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

CABRA ROMERO

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days.
Creamy, Mild

DRUNKEN GOAT

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

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

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

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

QUESO DE TRUFFA

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 Torremilanos, Aged
Manchego, Drunken Goat, Pickled
Vegetables, Olives, Almonds, Patatas Bravas*

15

15

8.5

28

TAPAS

OLIVE OIL PANCAKES

Maple Syrup, Cinnamon Butter

8

YOGURT & GRANOLA

Poached Pears

7

TORRIJAS

Citrus Cream, Apples

7.5

HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side Up Egg

11

VEGETABLE BENEDICT

Broccolini, Hollandaise

7.5

GAMBAS & GRITS

Tomato, Aleppo Pepper

11.5

SERRANO HAM BENEDICT

Hollandaise, Pimentón

7.5

STEAK & EGGS

New York Strip, Chimichurri

14.5

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

3

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

BRUSSELS SPROUTS

Pickled Fresno, Lemon Vinaigrette

9.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

CAULIFLOWER

Garlic Scape Aioli, Pimentón

9

BROCCOLINI

Capers, Chili Flakes

9.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

CHAMPIÑONES

Garlic, Urfa Pepper

11.5

HUMMUS

Piquillo Peppers

7.5

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

MARINATED BOQUERONES

Lemon, Piquillo Peppers

7

SWORDFISH A LA PLANCHA

Salsa Bilbaina

15.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

10.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

10.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

PORK BELLY

Cherry Pepper Chimichurri

10.5

STEAK PAILLARD*

Crispy Potatoes, Red Chimichurri

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

MARINATED BEETS

Labneh, Walnuts, Grapefruit

8.5

LARGE PLATES

FIDEOS

Chicken, Sausage, Short Rib, Pork Belly & Eggs

18.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Broccolini, Potatoes, Bilbaina

28.5

PAELLA VERDURAS

Sugar Snap Peas, Carrots, Cauliflower, Green
Beans, Garlic Aioli

HALF / FULL

18 / 36

PAELLA SALVAJE

Short Rib, Pork Belly, Chicken, Sausage, Chickpeas

28 / 56

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

29 / 58

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Chorizo Sausage

33 / 66

DESSERTS

FLAN CATALÁN

Sea Salt

8

OLIVE OIL CAKE

Sea Salt

10

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Pistachios

8.5

BASQUE BURNT CHEESECAKE

Apples

10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF PAOLO BATOLETTI | SOUS CHEF SEAN GORDON

*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	5.5	11	44
NV	Tierra Limpia, Brut Rose , Penedes, Spain	Trepat	6.75	13.5	54

WHITE

			3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	Albariño	6.75	13.5	54
2023	Menade , Rueda, Spain	Verdejo	7	14	56
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11	44
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	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
2022	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	6.25	12.5	50
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
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencía	6	12	48
2023	Torremilanos, El Porrón de Lara , Castilla Y Leon, Spain	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
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	6.25	12.5	50

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13	52
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2022	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	Tempranillo	5.25	10.5 (L)	59
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	Mencía	7	14	56
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
2022	Alpataco , Patagonia, Argentina	Cabernet Sauvignon	7.25	14.5	58
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	7	14	56
2023	Belinda , Mendoza, Argentina – Served Chilled	Bonarda, Pedro Ximénez	5.5	11	44
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	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	Grenache Blend	8	16	64
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6.75	13.5	54

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses

APERITIVOS 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)

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

GRENA CHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Cuvée Paul 18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / B.R.O.T. / Belinda 16.5
High. Acid. Wines.

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

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

PICA PICA 12.5
360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

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
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Hayman's London Dry 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
New France, Modern Ruins Lager—PA 4.5 9
East End, Big Hop IPA—PA 3.75 7.5
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

