

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

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

CAÑA DE CABRA

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

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, Strawberries

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

SERRANO HAM BENEDICT

Hollandaise, Pimentón

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

VEGETABLE BENEDICT

Asparagus, Hollandaise

7.5

POTATO TORTILLA

Chive Sour Cream

7.5

STEAK & EGGS

New York Strip, Chimichurri

14.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

5

MARINATED BOQUERONES

Lemon, Piquillo Peppers

6

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

10.5

ROASTED CARROTS

Smoked Goat Cheese, Pistachio Picada

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

CHAMPIÑONES

Garlic, Urfa Pepper

12.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

BROCCOLI CROWNS

Capers, Chili Flakes

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

CAULIFLOWER

Basil Aioli

9.5

PORK BELLY

Mojo Rojo

10.5

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

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

Spring Onions, Asparagus, Peas, Fiddleheads, Radish, Basil
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	Trepap	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, Ultra 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	Trepap 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 Bico Amarelo / B.R.O.T. / Baga Novo
High. Acid. Wines.

BIO-CURIOUS Diorama / Abisso / Biografico
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 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

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
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

