

# 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 DE PAMPLONA

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

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### CHORIZO PICANTE

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

#### 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

#### IBORÉS

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

#### VALDEÓN

Castilla Y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged  
2 Months

#### 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

#### 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

#### MUSHROOMS

Salsa Verde

12.5

#### STEAK AND EGG

Red Chimichurri

15.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### VEGETABLE BENEDICT

Aparagus, Spinach, Red Onion

8.5

#### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

8.5

#### SERRANO BENEDICT

Hollandaise

9.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### SALMON BENEDICT

Hollandaise

12.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### TORRIJAS

Crema Catalana, Orange

8

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

#### MANGALICA ESTRELLADOS

Fries, Fried Egg, Garlic Aioli

11.5

#### BOQUERONES

Olives, Piquillo Peppers

7

#### BRUNCH FIDEOS

Gaucho, Pork Belly, Fried Egg

16.5

#### RAINBOW TROUT

Basil Purée, Aleppo Pepper

14

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### MUSSELS

Thyme, Fresno

14.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

#### SEARED SALMON

Scallion Gremolata, Guindillas

13

#### ASPARAGUS

Porcini Aioli

10.5

#### CHICKEN THIGH

Aji Verde

9.5

#### GRILLED CALÇOTS

Almond Romesco

9.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### ROASTED CARROTS

Tzatziki

8.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### MARINATED PIQUILLOS

Maldon Salt

6.5

#### 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

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

HALF / FULL

#### PAELLA VERDURAS

Asparagus, Green Beans, Spring Onions, Radish

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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7.5	15	60
NV	<b>Tierra Limpia, Brut Rose</b> , Penedes, Spain	<i>Trepat</i>	6.75	13.5	54

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
NV	<b>Le Naturel Zero Zero Blanco</b> , Navarra, Spain (Alcohol Free)	<i>Garnacha Blanca, Viura</i>	4.75	9.5	38
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	<b>Redentore</b> , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	<i>Grillo</i>	7	14	56
2024	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2024	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	6	12	48
2024	<b>Torremilanos, El Porrón de Lara</b> , Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2021	<b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain	<i>Mencia</i>	7	14	56
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2024	<b>Alpataco</b> , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2021	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2023	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	6	12	48
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	6	48
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	9.5	38
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6.5	52
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	14	56
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
<b>Caton</b> , Alvear, 375mL	<i>Oloroso</i>	13.5	54

### SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	11	88
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	17	68

## WINE FLIGHTS

3 Half Glasses

<b>APERITIVOS</b> 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)	14.5
<b>BIO-CURIOUS</b> Diorama / Sotabosc / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples	17
<b>ACID TRIP</b> Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.	16.5
<b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style	14.5

# COCKTAILS

<b>MIMOSA</b> Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
<b>BLOODY MARY</b> 360 Vodka, Housemade Bloody Mary Mix	11
<b>BEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
<b>TEA TIME</b> (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
<b>PICA PICA</b> 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
<b>GIN &amp; JUS</b> Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
<b>SIDE HUSTLE</b> Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
<b>IPANEMA</b> P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	14
<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
<b>GINTONICS</b> Inspired by three of Spain's most iconic regions.	15
<b>CATALAN</b> Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
<b>VALENCIAN</b> Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
<b>GALICIAN</b> Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
<b>SANGRIA</b>	
<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 11 pitcher 39
<b>GUNS &amp; ROSÉS</b> Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit	glass 13 carafe 52
<b>BEER</b>	
<b>DRAFT</b> Neshaminy Creek, Post Up Pilsner—PA Troegs, Perpetual IPA—PA Yards Brewing Co., Philly Pale—PA New Trail Brewing, Crisp Amber Lager—PA	caña 3.75 doble 7.5 3.75 8.5 3.75 7.5 3.5 7
<b>BOTTLES &amp; CANS</b> Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Yuengling, Lager—PA Peroni, Lager—Italy Mahou, Cinco Estrellas, Lager—Spain (16oz) Victory, Prima Pils—PA Estrella Damm, Daura Gluten-Free Lager—Spain Troegs, Dreamweaver Wheat—PA Ommegang, Hennepin Farmhouse Ale—NY Founders, All Day IPA—MI Narragansett Lager (16oz.)—RI 2SP Brewing Co., Up and Out IPA—PA Neshaminy Creek, J.A.W.N. APA—PA Lagunitas, Maximus IPA—CA Allagash, Tripel—MN Embark, Old Marauder Cider—NY Trabanco, Natural Cider—Spain (700mL)	7.5 6 8 7 8 8.5 7.5 12 7 6 8 8 8.5 11 10.5 36

