

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

TORRIJAS

Citrus Cream, Strawberries

HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side Up Egg

SERRANO HAM BENEDICT

Hollandaise, Pimentón

VEGETABLE BENEDICT

Asparagus, Hollandaise

STEAK & EGGS

New York Strip, Chimichurri

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ROASTED CARROTS

Smoked Goat Cheese, Pistachio Picada

CHAMPIÑONES

Garlic, Urfa Pepper

BROCCOLI CROWNS

Capers, Chili Flakes

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

CAULIFLOWER

Basil Aioli

WHIPPED SHEEP'S CHEESE

Truffle Honey

HUMMUS

Piquillo Peppers

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

MARINATED BOQUERONES

Lemon, Piquillo Peppers

SWORDFISH A LA PLANCHA

Salsa Bilbaina

MUSSELS

House-Made Sausage

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON-WRAPPED DATES

Valdeón Mousse

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

PORK BELLY

Mojo Rojo

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

MESCLUN SALAD

Black Garlic Vinaigrette, Sunchokes, Manchego

LARGE PLATES

FIDEOS

Chicken, Sausage, Pork Belly, Eggs

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Baby Carrots, Potatoes, Bilbaina

PAELLA VERDURAS

Onions, Asparagus, Peas, Radish, Basil Aioli

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

PAELLA SALVAJE

Pork Belly, Chicken, Sausage, Chickpeas

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Chorizo Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Coconut, Cinnamon

ARROZ CON LECHE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Apple Cider Poached Pears

ICE CREAM

Vanilla

SORBET

Raspberry

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

		3oz	6oz	bottle
2023	Albet i Noya, Petit Albet, Reserva, Brut , Penedès, Spain	Xarel-lo Blend	7	14 56
NV	Sumarroca, 2CV, Interlat, Brut Nature , Classic Penedès, Spain	Xarel-Lo	7.5	15 60
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	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
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	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	Bodega 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

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencia	6	12 48
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

		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
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, Ultreia 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	Trepat Blend	5.5	11 44
2020	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10 40
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	8	16 64
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	6.25	12.5 50
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	Grenache Blend	8	16 64
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

		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)

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo 16.5
High. Acid. Wines.

BIO-CURIOUS Diorama / Abisso / Biografico 17
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 glass pitcher
Rioja Wine, Elderflower, Citrus Infused 11 39
Dark Rum, Guava Nectar

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

BEER

DRAFT caña doble
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

