

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	CHORIZO DE PAMPLONA País Vasco, ES Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months	QUESO DE OVEJA CON FLORES La Mancha, ES Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated	8
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
SOBRASADA Mallorca, ES Spicy Spreadable Salami	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	<i>Olives, Patatas Bravas, Chorizo Picante, Almonds, Jamón Serrano, Manchego, Idiazábal, Guindilla Peppers</i>	
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper Tangy, Salty, Rich				

TAPAS

OLIVE OIL PANCAKES Membrillo Butter	8.5	MUSHROOMS Salsa Verde	12.5
STEAK AND EGGS Crispy Potatoes, Red Pepper Vinaigrette	15.5	WHIPPED SHEEP'S CHEESE Truffle Honey, Pimenton	8.5
SALMON BENEDICT Hollandaise	12.5	EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
SERRANO BENEDICT Hollandaise	9.5	POTATO TORTILLA Chive Sour Cream	7.5
VEGETABLE BENEDICT Asparagus, Spinach	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
SMOKED SALMON MONTADITO Capers, Olives	13	BOQUERONES Olives, Piquillo Peppers	7
MANGALICA ESTRELLADOS Fries, Fried Egg, Garlic Aioli	11.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
TORRIJAS Crema Catalana, Strawberries	8	CHICKEN THIGH Dill, Lemon	9.5
BRUNCH FIDEOS Chorizo, Pork Belly, Fried Egg	16.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
ROASTED CARROTS Tzatziki	8.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9
MARINATED CUCUMBERS Dill, Radish	8	TRUFFLED BIKINI Jamón Serrano, Mahón	10.5
ASPARAGUS Mojo Verde	9.5	BACON-WRAPPED DATES Valdeón Mousse	8
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
BROCCOLINI Mustard Vinaigrette, Capers	10.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5		
BEETS Yogurt, Za'atar, Sherry Vinegar	8.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
DANDELION Watermelon Radish, Golden Raisin	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Asparagus, Carrots	29.5
	HALF / FULL
PAELLA VERDURAS Asparagus, Red Onions, Spring Onions	19 / 38
PAELLA SALVAJE Pork Belly, Chicken, Chorizo, Chickpeas	28 / 56
PAELLA MARISCOS Shrimp, Clams, Mussels, Calamari	29 / 58
PARILLADA BARCELONA* Strip Steak, Chicken, Gaucho, Pork Loin	34.5 / 69

DESSERTS

FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Luxardo Cherries	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
CREPAS WITH SEASONAL FRUIT Marinated Strawberries	8.5

EXECUTIVE CHEF GERMAN FLORES | 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	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
			7.5	15	60
NV	Tierra Limpia, Brut Rose Penedes, Spain	<i>Trepat</i>	6.75	13.5	54

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.75	13.5	54
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	B.R.O.T., Blanc Inicial , Penedes, Spain	<i>Xarel-lo, Riesling</i>	5.5	11	44
2022	La Vineyta, ' Pipa' , Emporda, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Malvasia</i>	6	12	48
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Macabeo</i>	7	14	56
2022	Asnella , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6.5	13	52
2023	Aylin , San Antonio, Chile	<i>Arinto, Loureiro</i>	6.25	12.5	50
2020	Capítulo 7 , Mendoza, Argentina	<i>Sauvignon Blanc</i>	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Pedro Ximénez</i>	6	12	48
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	Redentore , Veneto, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2022	Iniceri, Abisso , Sicily, Italy	<i>Chardonnay</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	6.25	12.5	50
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
		<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	<i>Tempranillo</i>	6	12	48
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.75	13.5	54
			6.5	13	52

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	7	14	56
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2022	Alpataco , Patagonia, Argentina	<i>Baga</i>	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2019	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>Syrah</i>	7.5	15	60
2018	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	6	12	48
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	6.25	12.5	50
		<i>Cabernet Blend</i>	6.75	13.5	54

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	76
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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)	14.5
BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples	17
ACID TRIP Asnella / B.R.O.T. / Negre De Folls High. Acid. Wines.	16.5
NEW WORLD, OLD SCHOOL 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

BLOODY MARY 360 Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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GIN & JUS Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	14
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

GALICIAN Hayman’s London Dry 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 Neshaminy Creek, Post Up Pilsner—PA Troegs, Perpetual IPA—PA Yards Brewing Co., Philly Pale—PA Ommegang, Witte—NY	caña	doble
	3.75	7.5
	4.25	8.5
	3.75	7.5
	4.25	8.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany	7
Yuengling, Lager—PA	6
Mahou, Cinco Estrellas, Lager—Spain (16oz)	7
Victory, Prima Pils—PA	8
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Ommegang, Hennepin Farmhouse Ale—NY	12
Peroni, Lager—Italy	8
Founders, All Day IPA—MI	7
Narragansett Lager (16oz.)—RI	6
2SP Brewing Co., Up and Out IPA—PA	8
Neshaminy Creek, J.A.W.N. APA—PA	8
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	11
Embark, Old Marauder Cider—NY	10.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	32