

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	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months	JAMÓN MANGALICA 15 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	LOMO IBÉRICO DE BELLOTA 15 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	QUESO DE TRUFFA 8.5 Castilla, La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper Tangy, Salty, Rich	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	<i>Jamón Serrano, Fuet Torremilanos, Aged Manchego, Drunken Goat, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic			

TAPAS

OLIVE OIL PANCAKES 8 Maple Syrup, Cinnamon Butter	CHAMPIÑONES 11.5 Garlic, Urfa Pepper
YOGURT & GRANOLA 7 Poached Pears	HUMMUS 7.5 Piquillo Peppers
TORRIJAS 7.5 Citrus Cream, Apples	POTATO TORTILLA 7.5 Chive Sour Cream
HUEVOS ESTRELLADOS 11 Mangalica, Garlic Aioli, Sunny Side Up Egg	PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
VEGETABLE BENEDICT 7.5 Broccolini, Hollandaise	MARINATED BOQUERONES 7 Lemon, Piquillo Peppers
GAMBAS & GRITS 11.5 Tomato, Aleppo Pepper	SWORDFISH A LA PLANCHA 15.5 Salsa Bilbaina
SERRANO HAM BENEDICT 7.5 Hollandaise, Pimentón	GAMBAS AL AJILLO 10.5 Guindilla Pepper, Scallions, Garlic
STEAK & EGGS 14.5 New York Strip, Chimichurri	CHICKEN THIGH A LA PLANCHA 10.5 Labneh, Sumac
HOUSE-MADE FOCACCIA 3 Rosemary, Sea Salt	CHORIZO W/ SWEET & SOUR FIGS 10.5 Sherry Vinegar, Garlic
MARINATED OLIVES & GIARDINIERA 6 Thyme, Lemon Zest	BACON-WRAPPED DATES 8.5 Valdeón Mousse
EGGPLANT CAPONATA 6.5 Bell Peppers, Balsamic, Basil	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
CAULIFLOWER 9 Garlic Scape Aioli, Pimentón	PORK BELLY 10.5 Cherry Pepper Chimichurri
BROCCOLINI 9.5 Capers, Chili Flakes	STEAK PAILLARD* 14.5 Crispy Potatoes, Red Chimichurri
WHIPPED SHEEP'S CHEESE 8.5 Truffle Honey	

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	CHICORY AND BLOOD ORANGE 9 Candied Almonds, Idiazábal
FIDEOS 18.5 Chicken, Sausage, Short Rib, Pork Belly & Eggs	CHICKEN PIMIENTOS 24.5 Potatoes, Lemon, Hot Cherry Peppers
WHOLE ROASTED BRANZINO 28.5 Broccolini, Potatoes, Bilbaina	PAELLA VERDURAS 18 / 36 Sugar Snap Peas, Carrots, Cauliflower, Green Beans, Garlic Aioli
PAELLA SALVAJE 28 / 56 Short Rib, Pork Belly, Chicken, Sausage, Chickpeas	PAELLA MARISCOS 29 / 58 Shrimp, Clams, Mussels, Calamari
PARRILLADA BARCELONA* 33 / 66 Steak, Chicken, Pork Loin, Chorizo Sausage	

DESSERTS

FLAN CATALÁN 8 Sea Salt	OLIVE OIL CAKE 10 Sea Salt
CREPAS WITH SEASONAL FRUIT 8.5 Citrus Cream, Pears, Pistachios	BASQUE BURNT CHEESECAKE 10 Apples
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble	

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	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rose , Penedes, Spain	Trepat	6.75	13.5	54

WHITE

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

2022	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
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

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
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

Jarana , Lustau, 750mL	Fino	3oz	bottle
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

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)	14.5
BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples	17
GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Cuvée Paul All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	18.5
ACID TRIP Asnella / B.R.O.T. / Belinda High. Acid. Wines.	16.5

COCKTAILS

BLOODY MARY 360 Vodka, Housemade Bloody Mary Mix	11
MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
GIN & JUS Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	14
LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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 Dark Rum, Guava Nectar	glass 11 pitcher 39
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit	glass 13 carafe 52
BEER	
DRAFT New France, Modern Ruins Lager—PA East End, Big Hop IPA—PA Hitchhiker, Bane of Existence IPA—PA	caña 4.5 doble 9 3.75 7.5 4.5 9
BOTTLES & CANS Clausthaler, Non-Alcoholic—Germany Yuengling, Lager—PA Narragansett Lager (16oz.)—RI Victory, Prima Pils—PA Peroni, Lager—Italy Estrella Damm, Daura Lager—Spain Troegs, Dreamweaver Wheat—PA East End, Hefeweizen—PA Hitachino, Nest White—Japan Founders, All Day IPA—MI Lagunitas, Maximus IPA—CA Cinderlands, Full Squish IPA (16oz)—PA East End, Fat Gary, Brown Ale—PA Allagash, Tripel—MN Wynridge Cider, Original—PA Ploughman Cider, LummoX—PA Trabanco, Cosecha, Sidra Natural (700mL)—Spain	7 6 6 8 8 8.5 7.5 9.5 13 7 8.5 13 9.5 11 9 12 36

