

# 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

#### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper  
Tangy, Salty, Rich

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic,  
Peppercorns

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### CHORIZO PICANTE

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

#### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich,  
Smoky, Pimentón

#### CAÑA DE CABRA

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

#### 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

#### 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

#### IBORES

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

#### JAMON IBÉRICO

Castilla Y León, ES  
Aged 36-42 Months Acorn & Pasture Fed  
Ibérico. Marbled, Tender, Nutty, Creamy

#### QUESO DE OVEJA CON FLORES

La Mancha, ES  
Firm, Sheep's Milk, Aged 120 Days.  
Earthy, Nutty, Flower Coated

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo  
Snacks to Pair With Your Anytime Drinks

*Olives, Guindilla Peppers, Patatas Bravas,  
Jamón Serrano, Fuet, Mahón, Idiazábal,  
Almonds*

### TAPAS

#### OLIVE OIL PANCAKES

Membrillo Butter

8.5

#### STEAK AND EGG

Red Chimichurri

15.5

#### VEGETABLE BENEDICT

Asparagus, Cherry Tomato, Red Onions

8.5

#### JAMÓN IBÉRICO ESTRELLADOS

Fries, Fried Egg, Garlic Aioli

11.5

#### SERRANO BENEDICT

Hollandaise

9.5

#### SALMON BENEDICT

Hollandaise

12.5

#### TORRIJAS

Crema Catalana, Blueberry

8

#### SMOKED SALMON MONTADITO

Capers, Olives

13

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

#### ROASTED ZUCCHINI

Caper Gremolata

8.5

#### PAN CON TOMATE

La Boella Olive Oil, Sea Salt

7

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### MARINATED CUCUMBERS

Dill, Radish

8

#### GREEN BEANS

Salsa Bilbaina, Almonds

8.5

#### MUSHROOMS

Salsa Verde

12.5

#### ROASTED CARROTS

Tzatziki

8.5

#### BEETS

Yogurt, Za'atar, Sherry Vinegar

8.5

#### GRILLED CALÇOTS

Almond Romesco

9.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### HUMMUS

Piquillo Peppers, Lavash

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### MUSSELS

Thyme, Fresno

14.5

#### BOQUERONES

Olives, Piquillo Peppers

7

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

#### RAINBOW TROUT

Basil Purée, Aleppo Pepper

14

#### CHICKEN THIGH

Aji Verde

9.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### MORUNO LAMB LOIN

Asparagus Purée

14.5

#### 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

#### BRUNCH FIDEOS

Gaucha, Pork Belly, Fried Egg

16.5

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

#### WHOLE ROASTED BRANZINO

Asparagus, Zucchini

29.5

HALF / FULL

#### PAELLA VERDURAS

Asparagus, Green Beans, Spring Onions, Radish

19 / 38

#### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29 / 58

#### PAELLA SALVAJE

Gaucha, Chicken, Steak, Chickpeas

28 / 56

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Gaucha, 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, Mango

9.5

### EXECUTIVE CHEF EMILIO GARCIA | 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	Xarel-lo Blend	3oz	6oz	bottle
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	5.5	11	44
NV	<b>Tierra Limpia, Brut Rose</b> , Penedes, Spain	Trepat	7.5	15	60
			6.75	13.5	54

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	6.75	13.5	54
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	7.5	15	60
NV	<b>Le Naturel Zero Zero Blanco</b> , Navarra, Spain (Alcohol Free)	Garnacha Blanca, Viura	5.5	11	44
2023	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain	Xarel-lo, Riesling	5.5	11	44
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	6.5	13	52
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6.5	13	52
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6	12	48
2025	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	6.5	13	52
2024	<b>Redentore</b> , Veneto, Italy	Chardonnay	5.5	11	44
2024	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6.5	13	52
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	Grillo	6.25	12.5	50
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Riesling	7	14	56
			7.25	14.5	58

## ROSÉ & SKIN CONTACT

2024	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	3oz	6oz	bottle
2024	<b>Torremilanos, El Porrón de Lara</b> , Castilla Y Leon, Spain	Tempranillo	6	12	48
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	6.75	13.5	54
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	5.5	11	44
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	6.5	13	52
			5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	7	14	56
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.5	9	36
2021	<b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain	Mencia	5.25	10.5	(L) 59
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	7	14	56
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	6.25	12.5	50
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	8	16	64
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	7.5	15	60
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	6.25	12.5	50
2024	<b>Alpataco</b> , Patagonia, Argentina	Cabernet Sauvignon	5.5	11	(L) 62
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	7.25	14.5	58
2021	<b>Polkura</b> , Colchagua, Chile	Cabernet Franc, Malbec	7	14	56
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Syrah	7.5	15	60
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	Pinot Noir	7.25	14.5	58
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	País	6	12	48
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Franc Blend	6.25	12.5	50
		Cabernet Blend	6.75	13.5	54

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	Fino	3oz	bottle
<b>La Cigarrera</b> , 375mL	Manzanilla	6	48
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	9.5	38
<b>Carlos VII</b> , Alvear, 375mL	Amontillado	6.5	52
<b>Península</b> , Lustau, 750mL	Palo Cortado	14	56
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	9	72
<b>Caton</b> , Alvear, 375mL	Oloroso	13	52
		13.5	54

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	11	88
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9.5	76
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	10	40
		17	68

# WINE FLIGHTS

3 Half Glasses

**SHERRY SPECTRUM** La Cigarrera / Los Arcos / 15 Años 15.5  
A progression of dry style sherries, from bright and saline to rich and oxidative.

**BIO-CURIOUS** Diorama / Sotabosc / Biografico 17  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5  
Some relationships are worth celebrating. Wines and people who helped shape our list.

# COCKTAILS

**MIMOSA** 11  
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

**BLOODY MARY** 11  
360 Vodka, Housemade Bloody Mary Mix

**BEES & 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** 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  
Neshaminy Creek, Post Up Pilsner—PA 3.75 7.5  
Troegs, Perpetual IPA—PA 4.25 8.5  
Yards Brewing Co., Philly Pale—PA 3.75 7.5  
New Trail Brewing, Crisp Amber Lager—PA 3.5 7

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7.5  
Yuengling, Lager—PA 6  
Peroni, Lager—Italy 8  
Victory, Prima Pils—PA 8  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Troegs, Dreamweaver Wheat—PA 7.5  
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

