

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

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

CHORIZO DE PAMPLONA

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.
Smoked, Sharp, Fruity

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

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 TRUFA

Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months.
Savory, Black Truffle

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked
Wagyu. Hickory Pepper, Smoky

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

GRILLED CALÇOTS

Almond Romesco

9.5

STEAK AND EGG

Red Chimichurri

15.5

ASPARAGUS

Porcini Aioli

10.5

VEGETABLE BENEDICT

Asparagus, Spinach, Red Onions

8.5

HUMMUS

Piquillo Peppers, Lavash

8.5

MARINATED PIQUILLOS

Maldon Salt

6.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

8.5

JAMÓN IBÉRICO ESTRELLADOS

Fries, Fried Egg, Garlic Aioli

11.5

POTATO TORTILLA

Chive Sour Cream

7.5

SERRANO BENEDICT

Hollandaise

9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

TORRIJAS

Crema Catalana, Strawberries

8

BOQUERONES

Olives, Piquillo Peppers

7

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

ROASTED ZUCCHINI

Caper Gremolata

8.5

MUSSELS

Thyme, Fresno

14.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

SEARED COD

Watercress Salad

16.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

RAINBOW TROUT

Basil Purée, Aleppo Pepper

14

MARINATED CUCUMBERS

Dill, Radish

8

SEARED SALMON

Scallion Gremolata, Guindillas

13

GREEN BEANS

Salsa Bilbaina, Almonds

8.5

CHICKEN THIGH

Aji Verde

9.5

ROASTED CARROTS

Tzatziki

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

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, Cauliflower

29.5

PAELLA VERDURAS

Asparagus, Green Beans, Spring Onions, Radish

HALF / FULL

19 / 38

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29 / 58

PAELLA SALVAJE

Pork Belly, 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

9.5

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

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	6.75	13.5	54
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	7.5	15	60
NV	Le Naturel Zero Zero Blanco , Navarra, Spain (Alcohol Free)	<i>Garnacha Blanca, Viura</i>	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedes, Spain	<i>Xarel-lo, Riesling</i>	5.5	11	44
2024	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6.5	13	52
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6.5	13	52
2024	Aylin , San Antonio, Chile	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Redentore , Veneto, Italy	<i>Chardonnay</i>	5.5	11	44
2023	Clara Sala, Sicilia Bianco , Sicily, Italy	<i>Chardonnay</i>	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Grillo</i>	7	14	56
		<i>Riesling</i>	7.25	14.5	58

ROSÉ & SKIN CONTACT

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

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
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2024	Sotabosc , Montsant, Spain	<i>Mencia</i>	7	14	56
2021	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	8	16	64
2023	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
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Bobal</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2024	Alpataco , Patagonia, Argentina	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2021	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	7	14	56
2024	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	6	12	48
2022	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
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6.5	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Caton , Alvear, 375mL	<i>Oloroso</i>	13	52
	<i>Oloroso</i>	13.5	54

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	11	88
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

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 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
Rioja Wine, Elderflower, Citrus Infused 11
Dark Rum, Guava Nectar 39

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

BEER

DRAFT
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
Mahou, Cinco Estrellas, Lager—Spain (16oz) 7
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
Trabanco, Natural Cider—Spain (700mL) 36

