

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

TAPAS

OLIVE OIL PANCAKES 8 Maple Syrup, Cinnamon Butter	CHAMPIÑONES 11.5 Garlic, Urfa Pepper
YOGURT & GRANOLA 7 Strawberries	HUMMUS 7.5 Piquillo Peppers
TORRIJAS 7.5 Citrus Cream, Strawberries	PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
HUEVOS ESTRELLADOS 11 Mangalica, Garlic Aioli, Sunny Side Up Egg	POTATO TORTILLA 7.5 Chive Sour Cream
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	GRILLED PULPO 15.5 Piperade
HOUSE-MADE FOCACCIA 3 Rosemary, Sea Salt	CHICKEN THIGH A LA PLANCHA 10.5 Labneh, Sumac
MARINATED OLIVES & GIARDINIERA 6 Thyme, Lemon Zest	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
CAULIFLOWER 9 Garlic Scape Aioli, Pimentón	CHORIZO W/ SWEET & SOUR FIGS 10.5 Sherry Vinegar, Garlic
EGGPLANT CAPONATA 6.5 Bell Peppers, Balsamic, Basil	BACON-WRAPPED DATES 8.5 Valdeón Mousse
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
BROCCOLINI 9.5 Capers, Chili Flakes	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
WHIPPED SHEEP’S CHEESE 8.5 Truffle Honey	PORK BELLY 10.5 Tomatillo Verde
	STEAK PAILLARD* 14.5 Crispy Potatoes, Red Chimichurri

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	CHICORY AND BLOOD ORANGE** 9 Candied Almonds, Idiazábal
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LARGE PLATES

FIDEOS 18.5 Chicken, Sausage, Short Rib, Pork Belly & Eggs	WHOLE ROASTED BRANZINO 28.5 Broccolini, Potatoes, Bilbaina
CHICKEN PIMIENTOS 24.5 Potatoes, Lemon, Hot Cherry Peppers	PAELLA VERDURAS HALF / FULL 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	CREPAS WITH SEASONAL FRUIT** 8.5 Citrus Cream, Strawberries, Pistachios
OLIVE OIL CAKE 10 Sea Salt	BASQUE BURNT CHEESECAKE 10 Blackberry Compote
CHOCOLATE CAKE** 9 Coffee Crème Anglaise, Almond Crumble	

EXECUTIVE CHEF ANTHONY CASTINE

SOUS CHEF PAOLO BARTOLETTI

*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.
Items marked with ** are related to tree nuts. 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
NV	Tierra Limpia, Brut Rose Penedes, Spain	<i>Trepat</i>	6.75	13.5	54

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2023	Menade , Rueda, Spain	<i>Verdejo</i>	7	14	56
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
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>	6.5	13	52
2022	La Vineyta, ' Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2023	Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencía</i>	7	14	56
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2020	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6	12	48
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	<i>Grenache Blend</i>	8	16	64
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<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>	9.5	38
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6.5	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	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. / Belinda High. Acid. Wines.	16.5	
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	

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	
GIN TONICS 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 3.75 4.5	doble 9 7.5 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

