

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

|                                                                                             |                                                                                                             |                                                                                                              |                                                                                                                    |     |
|---------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------|-----|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty                 | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla Y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón    | 16  |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                   | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy                       | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity      | <b>QUESO DE TRUFA</b><br>Castilla, La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle | 8.5 |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                             | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                  | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks               | 28  |
| <b>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky            | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months                 | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked                  | <i>Jamón Serrano, Fuet, Manchego, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>                          |     |

### TAPAS

|                                                                       |      |                                                                |      |
|-----------------------------------------------------------------------|------|----------------------------------------------------------------|------|
| <b>OLIVE OIL PANCAKES</b><br>Maple Syrup, Cinnamon Butter             | 8    | <b>CAULIFLOWER</b><br>Basil Aioli                              | 9.5  |
| <b>TORRIJAS</b><br>Citrus Cream, Strawberries                         | 7.5  | <b>WHIPPED SHEEP'S CHEESE</b><br>Truffle Honey                 | 8.5  |
| <b>SERRANO HAM BENEDICT</b><br>Hollandaise, Pimentón                  | 8.5  | <b>HUMMUS</b><br>Piquillo Peppers                              | 7.5  |
| <b>HUEVOS ESTRELLADOS</b><br>Serrano, Garlic Aioli, Sunny Side Up Egg | 11   | <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli             | 8.5  |
| <b>VEGETABLE BENEDICT</b><br>Broccolini, Hollandaise                  | 7.5  | <b>POTATO TORTILLA</b><br>Chive Sour Cream                     | 7.5  |
| <b>STEAK &amp; EGGS</b><br>New York Strip, Chimichurri                | 14.5 | <b>MARINATED BOQUERONES</b><br>Lemon, Piquillo Peppers         | 6    |
| <b>SALMOREJO</b><br>Egg, Bacon                                        | 8.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic | 10.5 |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil             | 6.5  | <b>MUSSELS</b><br>Sage, Jamón Serrano                          | 13.5 |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest        | 6    | <b>SALMON A LA PLANCHA</b><br>Salsa Bilbaina                   | 15.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions    | 8.5  | <b>CHICKEN THIGH A LA PLANCHA</b><br>Avocado, Tahini           | 10.5 |
| <b>ROASTED CARROTS</b><br>Confit Olive, Mint                          | 9.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli          | 7.5  |
| <b>CHAMPIÑONES</b><br>Garlic, Urfa Pepper                             | 12.5 | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                   | 8.5  |
| <b>BROCCOLI CROWNS</b><br>Capers, Chili Flakes                        | 9.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce    | 9.5  |
| <b>HOUSE-MADE FOCACCIA</b><br>Rosemary, Sea Salt                      | 5    | <b>FLANK STEAK*</b><br>Crispy Potatoes, Red Chimichurri        | 14.5 |

### SALADS

|                                                                   |    |
|-------------------------------------------------------------------|----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 11 |
|-------------------------------------------------------------------|----|

### LARGE PLATES

|                                                                               |                    |
|-------------------------------------------------------------------------------|--------------------|
| <b>FIDEOS</b><br>Chicken, Sausage, Pork Belly, Eggs                           | 18.5               |
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers               | 24.5               |
|                                                                               | <b>HALF / FULL</b> |
| <b>PAELLA VERDURAS</b><br>Corn, Peas, Patty Pan Squash, Cherry Tomato, Radish | 18 / 36            |
| <b>PAELLA MARISCOS</b><br>Shrimp, Clams, Mussels, Calamari                    | 29 / 58            |
| <b>PAELLA SALVAJE</b><br>Pork Belly, Chicken, Sausage, Chickpeas              | 28 / 56            |
| <b>PARRILLADA BARCELONA*</b><br>Steak, Chicken, Pork Loin, Chorizo Sausage    | 33 / 66            |

### DESSERTS

|                                                                |    |
|----------------------------------------------------------------|----|
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10 |
| <b>FLAN CATALÁN</b>                                            | 8  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Strawberries                 | 10 |
| <b>ARROZ CON LECHE</b><br>Coconut, Cinnamon                    | 7  |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9  |
| <b>ICE CREAM</b><br>Vanilla                                    | 7  |
| <b>SORBET</b><br>Raspberry                                     | 7  |

EXECUTIVE CHEF ANTHONY CASTINE  
SOUS CHEF PAOLO BARTOLETTI & JACOB HUNT

\*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         | <i>Xarel-lo Blend</i> | 3oz  | 6oz  | bottle |
| NV | <b>Sumarroca, 2CV, Interlat, Brut Nature,</b> | Classic Penedès, Spain | <i>Xarel-Lo</i>       | 7.5  | 15   | 60     |
| NV | <b>Tierra Limpia, Brut Rose</b>               | Penedes, Spain         | <i>Trepat</i>         | 6.75 | 13.5 | 54     |

WHITE

|      |                                   |                         |                                    |      |      |        |
|------|-----------------------------------|-------------------------|------------------------------------|------|------|--------|
| 2023 | <b>Mila,</b>                      | Rías Baixas, Spain      | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2024 | <b>Columna,</b>                   | Rías Baixas, Spain      | <i>Albariño</i>                    | 7.75 | 15.5 | 56     |
| 2023 | <b>Aylin,</b>                     | San Antonio, Chile      | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2025 | <b>Ostatu,</b>                    | Rioja, Spain            | <i>Viura, Malvasia</i>             | 7.5  | 15   | 60     |
| 2023 | <b>Le Naturel,</b>                | Navarra, Spain          | <i>Garnacha Blanca</i>             | 5.5  | 11   | 44     |
| 2021 | <b>Alvear, 3 Miradas,</b>         | Montilla-Moriles, Spain | <i>Pedro Ximénez</i>               | 6.5  | 13   | 52     |
| 2022 | <b>Bico Amarelo,</b>              | Vinho Verde, Portugal   | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2024 | <b>Redentore,</b>                 | Veneto, Italy           | <i>Chardonnay</i>                  | 7.5  | 15   | 60     |
| 2022 | <b>Pinord, Diorama,</b>           | Penedès, Spain          | <i>Xarel-lo</i>                    | 5.5  | 11   | 44     |
| 2024 | <b>Iniceri, Abisso,</b>           | Sicily, Italy           | <i>Catarratto</i>                  | 6.25 | 12.5 | 50     |
| 2024 | <b>Haus Rothenberg, Feinherb,</b> | Nahe, Germany           | <i>Riesling</i>                    | 7.25 | 14.5 | 58     |
| 2022 | <b>B.R.O.T., Blanc Inicial,</b>   | Penedes, Spain          | <i>Xarel-lo, Riesling</i>          | 6.5  | 13   | 52     |
| 2023 | <b>Orto Vins, Les Argiles,</b>    | Montsant, Spain         | <i>Macabeo</i>                     | 7    | 14   | 56     |
| 2020 | <b>1752 Gran Tradicion,</b>       | Cerro Chapeu, Uruguay   | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2024 | <b>Bodega Cerro Chapeu,</b>       | Cerro Chapeu, Uruguay   | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |

ROSÉ & SKIN CONTACT

|      |                                   |                      |                           |      |      |        |
|------|-----------------------------------|----------------------|---------------------------|------|------|--------|
| 2022 | <b>Liquid Geography,</b>          | Bierzo, Spain        | <i>Mencía</i>             | 3oz  | 6oz  | bottle |
| 2023 | <b>Familia Schroeder, Saurus,</b> | Patagonia, Argentina | <i>Pinot Noir</i>         | 5.5  | 11   | 44     |
| 2023 | <b>Christophe Avi,</b>            | Agenais, France      | <i>Cabernet Sauvignon</i> | 6.5  | 13   | 52     |
| 2025 | <b>No Es Pituko,</b>              | Curico Valley, Chile | <i>Sauvignon Blanc</i>    | 5.75 | 11.5 | 46     |

RED

|      |                                         |                                     |                               |      |      |        |
|------|-----------------------------------------|-------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva,</b>                | Rioja, Spain                        | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2020 | <b>Bardos, Viñedos de Altura,</b>       | Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2020 | <b>Marqués de Tomares, Crianza,</b>     | Rioja, Spain                        | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2022 | <b>Glup Glup,</b>                       | Cariñena, Spain                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2021 | <b>Azul y Garanja,</b>                  | Navarra, Spain                      | <i>Tempranillo</i>            | 5.25 | 10.5 | (L) 59 |
| 2021 | <b>Raul Perez, Ultreia St. Jacques,</b> | Bierzo, Spain                       | <i>Mencía</i>                 | 7    | 14   | 56     |
| 2020 | <b>Coster dels Olivers,</b>             | Priorat, Spain                      | <i>Cariñena, Garnacha</i>     | 8    | 16   | 64     |
| 2024 | <b>Vinyes Domenech, Sotabosc,</b>       | Montsant, Spain                     | <i>Garnacha, Cariñena</i>     | 6.75 | 13.5 | 54     |
| 2023 | <b>Vins de Pedra, Negre de Folls,</b>   | Conca De Barberá                    | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2024 | <b>La Vinyeta, 'Juanito',</b>           | Emporda, Spain                      | <i>Monastrell</i>             | 6    | 12   | 48     |
| 2020 | <b>Península, Vino de Montaña,</b>      | Sierra De Gredos, Spain             | <i>Garnacha, Piñuela</i>      | 7    | 14   | 56     |
| 2021 | <b>Uva de Vida, Biográfico,</b>         | Toledo, Spain                       | <i>Tempranillo, Graciano</i>  | 7.5  | 15   | 60     |
| 2023 | <b>Caves São João, Baga Novo,</b>       | Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2020 | <b>Gota Bergamota,</b>                  | Dao, Portugal                       | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 | 50     |
| 2022 | <b>Alpataco,</b>                        | Patagonia, Argentina                | <i>Cabernet Sauvignon</i>     | 7.25 | 14.5 | 58     |
| 2021 | <b>Quieto, Gran Corte,</b>              | Mendoza, Argentina                  | <i>Cabernet Franc, Malbec</i> | 7    | 14   | 56     |
| 2019 | <b>Polkura,</b>                         | Colchagua, Chile                    | <i>Syrah</i>                  | 7.5  | 15   | 60     |
| 2022 | <b>Casas del Bosque,</b>                | Casablanca, Chile                   | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2021 | <b>Garage Wine Company, Revival,</b>    | Maule, Chile                        | <i>País</i>                   | 6    | 12   | 48     |
| 2018 | <b>Alto de la Ballena,</b>              | Maldonado, Uruguay                  | <i>Cabernet Franc Blend</i>   | 6.25 | 12.5 | 50     |

SHERRY

DRY

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

SWEET

|                           |                       |                      |     |        |
|---------------------------|-----------------------|----------------------|-----|--------|
| <b>East India Solera,</b> | Lustau, 750mL         | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar,</b>            | Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 9.5 | 76     |
| <b>Solera 1927,</b>       | Alvear, 375mL         | <i>Pedro Ximénez</i> | 10  | 40     |
|                           |                       |                      | 17  | 68     |

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

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

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

COCKTAILS

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

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

**BEES & BAYS** (No ABV)  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV)  
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

**PASSENGER PRINCESS**  
360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters

**GIN & JUS**  
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger

**DOS PENÍNSULAS**  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES**  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

**BOURBON SPICE RACK**  
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

**IPANEMA**  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**MR. ROGERS**  
Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon

GINTONICS

Inspired by three of Spain’s most iconic regions.

**CATALAN**  
Paco Pepe Andalucían 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 Andalucían Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

**WHITE OR RED SANGRIA**  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

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

BEER

**DRAFT**  
New France, Modern Ruins Lager—PA  
Hitchhiker, Bane of Existence IPA—PA  
New Trail, Crisp Lager - PA—PA

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany  
Yuengling, Lager—PA  
Narragansett Lager (16oz.)—RI  
Victory, Prima Pils—PA  
Peroni, Lager—Italy  
Estrella Damm, 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

