

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	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	CHORIZO DE PAMPLONA País Vasco, ES Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	DUCK PROSCIUTTO New York, US Moulard Dark Breast. Spiced, Tender, Sweet	14
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	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	QUESO DE OVEJA CON FLORES La Mancha, ES Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated	8.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper Tangy, Salty, Rich	SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	APERITIVO BOARD** An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	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	<i>Olives, Patatas Bravas, Fuet, Almonds, Jamón Serrano, Drunken Goat, Idiazábal, Guindilla Peppers</i>	
	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón			

TAPAS

OLIVE OIL PANCAKES Membrillo Butter	8.5	WHIPPED SHEEP'S CHEESE Truffle Honey, Pimentón	8.5
STEAK AND EGGS Crispy Potatoes, Red Pepper Vinaigrette	15.5	POTATO TORTILLA Chive Sour Cream	7.5
SERRANO BENEDICT Hollandaise	9.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
SALMON BENEDICT Hollandaise	12.5	BOQUERONES Olives, Piquillo Peppers	7
VEGETABLE BENEDICT Cherry Tomato, Spinach, Corn	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
MANGALICA ESTRELLADOS Fries, Fried Egg, Garlic Aioli	11.5	RAINBOW TROUT Basil Purée, Aleppo Pepper	14
SMOKED SALMON MONTADITO Capers, Olives	13	SEARED SALMON Scallion Gremolata, Guindillas	13
TORRIJAS Crema Catalana, Peaches	8	MUSSELS Thyme, Fresno	14.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	CHICKEN THIGH Dill, Lemon	9.5
ROASTED CORN ** Squash, Almond Romesco	9	CRISPY PORK BELLY Cherry Pepper Chimichurri	10.5
MARINATED CUCUMBERS Dill, Radish	8	BACON-WRAPPED DATES Valdeón Mousse	8
BEETS Yogurt, Za'atar, Sherry Vinegar	8.5	TRUFFLED BIKINI Jamón Serrano, Mahón	10.5
BROCCOLINI Mustard Vinaigrette, Capers	10.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	BRUNCH FIDEOS Chorizo, Pork Belly, Fried Egg	16.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
MUSHROOMS Salsa Verde	12.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
HUMMUS Piquillo Peppers, Lavash	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
		STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
WATERMELON Cherry Tomato, Cava Vinaigrette	8.5
HEIRLOOM TOMATOES Figs, Basil	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Zucchini, Corn	29.5
PAELLA VERDURAS Zucchini, Corn, Squash, Red Onions	HALF / FULL 19 / 38
PAELLA SALVAJE Pork Belly, Chicken, Chorizo, Chickpeas	28 / 56
PAELLA MARISCOS Shrimp, Clams, Mussels, Calamari	29 / 58
PARRILLADA BARCELONA* Strip Steak, Chicken, Gaucho, Pork Loin	34.5 / 69

DESSERTS

FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Peach Compote	10.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
CREPAS WITH SEASONAL FRUIT Marinated Strawberries	8.5
SORBET Lemon, Passionfruit	9.5

EXECUTIVE CHEF GERMAN FLORES | 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.
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
2023	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
			7.5	15	60
NV	Tierra Limpia, Brut Rose Penedes, Spain	<i>Trepat</i>	6.75	13.5	54

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.75	13.5	54
			7	14	56
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	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
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
			6	12	48
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2024	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
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
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
			4.5	9	36
2022	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
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6	12	48
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
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>	6	48
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	9.5	38
Península , Lustau, 750mL	<i>Palo Cortado</i>	6.5	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		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
ACID TRIP Asnella / B.R.O.T. / Negre De Folls High. Acid. Wines.		16.5
BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples		17
NEW WORLD, OLD SCHOOL Ballena Cab Franc Blend / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style		14.5

COCKTAILS

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon		11
BLOODY MARY 360 Vodka, Housemade Bloody Mary Mix		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
PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5
GIN & JUS** Paco Pepe Andalucian 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 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		
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	11	39
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52
BEER		
DRAFT Neshaminy Creek, Post Up Pilsner—PA Troegs, Perpetual IPA—PA Yards Brewing Co., Philly Pale—PA Ommegang, Witte—NY	caña	doble
	3.75	7.5
	4.25	8.5
	3.75	7.5
	4.25	8.5
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Yuengling, Lager—PA Mahou, Cinco Estrellas, Lager—Spain (16oz) Victory, Prima Pils—PA Estrella Damm, Daura Gluten-Free Lager—Spain Troegs, Dreamweaver Wheat—PA Ommegang, Hennepin Farmhouse Ale—NY Peroni, Lager—Italy Founders, All Day IPA—MI Narragansett Lager (16oz.)—RI 2SP Brewing Co., Up and Out IPA—PA Neshaminy Creek, J.A.W.N. APA—PA Lagunitas, Maximus IPA—CA Allagash, Tripel—MN Embark, Old Marauder Cider—NY Isastegi, Sagardo Natural Cider—Spain (750mL)		
		7.5
		6
		7
		8
		8.5
		7.5
		12
		8
		7
		6
		8
		8
		8.5
		11
		10.5
		32

