

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	LOMO IBÉRICO DE BELLOTA 15 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
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	QUESO DE TRUFA 8.5 Castilla, La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle
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	BASQUE SALAMI 11.5 Illinois, US Berkshire Pork, Peppery, Fruity
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	APERITIVO BOARD** 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
<i>Jamón Serrano, Fuet, Manchego, 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	GAMBAS AL AJILLO 10.5 Guindilla Pepper, Scallions, Garlic
SERRANO HAM BENEDICT 7.5 Hollandaise, Pimentón	GRILLED PULPO 15.5 Piperade
STEAK & EGGS 14.5 New York Strip, Chimichurri	CHICKEN THIGH A LA PLANCHA 10.5 Labneh, Sumac
HOUSE-MADE FOCACCIA 3 Rosemary, Sea Salt	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
MARINATED OLIVES & GIARDINIERA 6 Thyme, Lemon Zest	CHORIZO W/ SWEET & SOUR FIGS 10.5 Sherry Vinegar, Garlic
CAULIFLOWER 9 Garlic Scape Aioli, Pimentón	BACON-WRAPPED DATES 8.5 Valdeón Mousse
EGGPLANT CAPONATA 6.5 Bell Peppers, Balsamic, Basil	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
BROCCOLINI 9.5 Capers, Chili Flakes	PORK BELLY 10.5 Tomatillo Verde
WHIPPED SHEEP'S CHEESE 8.5 Truffle Honey	STEAK PAILLARD* 14.5 Crispy Potatoes, Red Chimichurri

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce
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LARGE PLATES

FIDEOS	18.5
Chicken, Sausage, Short Rib, Pork Belly & Eggs	
CHICKEN PIMIENTOS	24.5
Potatoes, Lemon, Hot Cherry Peppers	
HALF / FULL	
PAELLA VERDURAS	18 / 36
Corn, Pattypan Squash, Pickled Red Onions, 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
OLIVE OIL CAKE 10 Sea Salt
CREPAS WITH SEASONAL FRUIT** 8.5 Citrus Cream, Strawberries, Pistachios
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>Mencia</i>	6	12	48
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>	7	14	56
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>Mencia</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>	9.5	76
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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	

COCKTAILS

BLOODY MARY 360 Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	14
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LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Paco Pepe Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

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 New France, Modern Ruins Lager—PA East End, Big Hop IPA—PA Hitchhiker, Bane of Existence IPA—PA	caña	doble
	4.5	9
	3.75	7.5
	4.5	9

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany	7
Yuengling, Lager—PA	6
Narragansett Lager (16oz.)—RI	6
Victory, Prima Pils—PA	8
Peroni, Lager—Italy	8
Estrella Damm, Daura Lager—Spain	8.5
Troegs, Dreamweaver Wheat—PA	7.5
East End, Hefeweizen—PA	9.5
Hitachino, Nest White—Japan	13
Founders, All Day IPA—MI	7
Lagunitas, Maximus IPA—CA	8.5
Cinderlands, Full Squish IPA (16oz)—PA	13
East End, Fat Gary, Brown Ale—PA	9.5
Allagash, Tripel—MN	11
Wynridge Cider, Original—PA	9
Ploughman Cider, LummoX—PA	12
Trabanco, Cosecha, Sidra Natural (700mL)—Spain	36