

# 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

#### CHORIZO PICANTE

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

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months.  
Buttery, Nutty, Complex

#### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days,  
Rosemary. Mildly Tart, Creamy

#### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months.  
Red Wine-Soaked

#### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days.  
Creamy, Mild

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months.  
Buttery, Mild, Nutty

#### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO  
Rubbed. Salty, Sharp

#### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days.  
Mild, Creamy

#### IDIAZÁBAL

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

#### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk,  
Cave-Aged 2 Months

#### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky,  
Pimentón 12

#### JAMON MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed  
Mangalica. Marbled, Tender, Nutty 14

#### FERMIN SALCHICHÓN DE IBÉRICO

Castilla y León, ES  
Mountain Air-Cured Ibérico Pork Sausage,  
Peppery, Rich 14

#### MAXORATA

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months.  
Buttery, Tangy 8.5

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo  
Snacks to Pair with Your Anytime Drinks 26

*Jamón Serrano, Fuet, Aged Manchego,  
Mahón, Pickled Vegetables, Olives,  
Almonds, Patatas Bravas*

### TAPAS

#### YOGURT & GRANOLA

Pomegranate, Apples, Pepitas 7

#### OLIVE OIL PANCAKES

Maple Syrup, Butter 8

#### TORRIJAS

Citrus Cream, Strawberries 7.5

#### VEGGIE BENEDICT

Asparagus, Hollandaise 7.5

#### SERRANO HAM BENEDICT

Hollandaise, Pimentón 8.5

#### HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side Up 11

#### GAMBAS & GRITS

Tomatoes, Aleppo Pepper 11.5

#### HUEVOS A LA FLAMENCA

Piperade 8.5

#### STEAK AND EGG

NY Strip, Chimichurri 14.5

#### HOUSE-MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera 5

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon 8.5

#### HOUSE-MADE FOCACCIA

Rosemary, Olive Oil 3

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil 5.5

#### LABNEH

Tahini, Sumac 7.5

#### ASPARAGUS

Romesco 8

#### CRISPY ARTICHOKE

Hazelnut Picada 8.5

#### CAULIFLOWER

Spiced Yogurt 9

#### BROCCOLINI

Capers, Chili Flakes 9.5

#### TRI-COLORED CARROTS

Smoked Pepper Vinaigrette 8.5

#### BURRATA

Spring Onion Jam 11.5

#### HUMMUS

Piquillo Pepper 6.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

#### POTATO TORTILLA

Chive Sour Cream 7

#### MARINATED BOQUERONES

Lemon, Piquillo Peppers 7

#### HALIBUT A LA PLANCHA

Salsa Bilbaina 15.5

#### TUNA CRUDO\*

Salsa Verde, Capers 15.5

#### CRISPY COD

Lemon Aioli 11.5

#### CHICKEN THIGH A LA PLANCHA

Aji Verde 9.5

#### BACON-WRAPPED DATES

Valdeón Mousse 8.5

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce 8

#### PORK BELLY

Cherry Pepper Chimichurri 10.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 9

#### MARINATED BEETS

Labneh, Pistachios, Blood Orange 7.5

#### FARRO

Watermelon Radish, Sheep's Cheese, Snap Peas 9.5

### LARGE PLATES

#### FIDEOS

Steak, Pork Belly, Chicken, Eggs 18.5

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

#### PAELLA VERDURAS

English Peas, Fava Beans, Cauliflower, Garlic Aioli 18 / 36 / 64

#### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari 28 / 56 / 98

#### PAELLA SALVAJE

Steak, Pork Belly, Chicken, Chickpeas 28 / 56 / 98

#### PARILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho Sausage 31 / 62 / 108

### DESSERTS

#### OLIVE OIL CAKE

Sea Salt 9

#### BURNT BASQUE CHEESECAKE

Seasonal Berry Compote 9

#### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios 8

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

#### FLAN CATALÁN

7

### EXECUTIVE CHEF JUAN RIVERA

### SOUS CHEF BREDIN BEACH | 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. Please inform your server if a person in your party has a food allergy.

# WINES BY THE GLASS

## SPARKLING

		3oz	6oz	bottle	
NV	BarCava, Brut, Penedès, Spain		5	10	40
2021	AT Roca, Reserva, Brut Nature, Classic Penedès, Spain		7.5	15	60
2021	Caves São João, Brut Rosé, Bairrada, Portugal		6.75	13.5	54

## WHITE

		3oz	6oz	bottle	
2022	Menade, Rueda, Spain		7	14	56
2022	Le Naturel, Navarra, Spain		5.5	11	44
2022	Pinord, Diorama, Penedès, Spain		5.5	11	44
2022	Orto Vins, Les Argiles, Montsant, Spain		7	14	56
2022	La Vineyta, 'Pipa', Emporda, Spain		5.75	11.5	46
2020	Alvear, 3 Miradas, Montilla-Moriles, Spain		6.25	12.5	50
2022	Asnella, Vinho Verde, Portugal		5.75	11.5	46
2020	Capítulo 7, Mendoza, Argentina		6	12	48
2023	Aylin, San Antonio, Chile		5.75	11.5	46
2022	Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay		5.25	10.5	42
2020	1752 Gran Tradicion, Cerro Chapeu, Uruguay		6.5	13	52
2020	Iniceri, 'Abisso', Sicily,		6	12	48
2020	Leitz, Feinherb, Rheingau, Germany		6.25	12.5	50
2022	Redentore, Veneto, Italy		6.5	13	52
2021	L'Alpage, Mont-sur-Rolle, Switzerland		7	14	56

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle	
2021	Liquid Geography, Bierzo, Spain		6	12	48
2022	Familia Schroeder, Saurus, Patagonia, Argentina		5.75	11.5	46
2022	Torremilanos, El Porrón de Lara, Castilla y Leon, Spain		6.5	13	52
2021	Christophe Avi, Agenais, France		6.25	12.5	50
2021	Los Conejos Malditos, Blanco Con Madre, Toledo, Spain		6.25	12.5	50

## RED

		3oz	6oz	bottle	
2018	Nucerro, Reserva, Rioja, Spain		7	14	56
2020	Marqués de Tomares, Crianza, Rioja Spain		6.5	13	52
2021	Pedro González Mittelbrunn, Castilla y León, Spain		5.5	11	44
2020	Bardos, Romántica, Ribera del Duero, Spain		6.5	13	52
2022	Glup Glup, Cariñena, Spain		4.5	9	36
2021	Azul y Garanza, Navarra, Spain		5.25	10.5	(L) 59
2021	Raul Perez, Ultra St. Jacques, Bierzo, Spain		6.75	13.5	54
2020	Sotabosc, Montsant, Spain		6.25	12.5	50
2022	Vins de Pedra, Negre de Folls, Conca de Barberá		5.5	11	44
2022	Primitivo Quiles, Cono 4, Alicante, Spain		4.75	9.5	38
2022	Alpataco, Patagonia, Argentina		7.25	14.5	58
2020	Península, Vino de Montaña, Sierra de Gredos, Spain		7	14	56
2020	Uva de Vida, Biográfico, Toledo, Spain		7	14	56
2021	Earth First, Classic, Mendoza, Argentina		5.75	11.5	46
2020	Quieto, Gran Corte, Mendoza, Argentina		7	14	56
2020	Belinda, Mendoza, Argentina - served chilled		5	10	40
2019	Polkura, Colchagua, Chile		7.5	15	60
2021	Garage Wine Company, Revival, Maule, Chile		6	12	48
2018	Alto de la Ballena, Maldonado, Uruguay		6.25	12.5	50
2021	Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône		8	16	64
2021	Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon		6.75	13.5	54

# SHERRY

## DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	6	48
La Cigarrera, 375mL	Manzanilla	9.5	38
Los Arcos, Lustau, 750mL	Amontillado	6.5	52
Carlos VII, Alvear, 375mL	Amontillado	13	54
Península, Lustau, 750mL	Palo Cortado	9	72
Asuncion, Alvear, 375mL	Oloroso	13	54

## SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	9.5	76
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	10	40

# WINE FLIGHTS

3 Half Glasses

<b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut	14.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	
<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico	17
Many of our wines use Biodynamic farming practices, here are three incredible examples	
<b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Cuvée Paul	18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
<b>ACID TRIP</b> Asnella / L'Alpage / Belinda	16.5
High. Acid. Wines.	



# COCKTAILS

**BLOODY MARY** 11  
360 Vodka, Housemade Bloody Mary Mix

**MIMOSA** 11  
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

**BEES & BAYS** (No ABV) 6  
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón for the Table** 48

**SUMMER STREET SLING** 12  
Chamomile Infused 360 Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

**BOURBON SPICE RACK** 12.5  
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**  
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

**RED OR WHITE SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar 10 34

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Faber Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

# BEER

**DRAFT** caña doble  
Dancing Gnome, Not Always Present Kolsch - PA 4 8  
East End, Big Hop IPA - PA 3.75 7.5  
Hitchhiker, Bane of Existence IPA - PA 4.5 9

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 7  
Yuengling, Lager - PA 5  
Peroni, Lager - Italy 8  
Narragansett Lager (16oz.) - RI 6  
Victory, Prima Pils - PA 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  
11<sup>th</sup> Hour, New Cult NE IPA (16oz) - PA 14  
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  
Left Hand, Milk Stout - CO 10  
Estrella Damm, Lager - Spain 8.5

**CIDERS**  
Wynridge Cider, Original - PA 9  
Ploughman Cider, Lummo - PA 12  
Trabanco, Cosecha, Sidra Natural (700mL) - Spain 36