

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

SPECK

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky,
Garlicky

CHORIZO PICANTE

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

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

CAÑA DE CABRA

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

DRUNKEN GOAT

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

VALDEÓN

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

TETILLA

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

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

IDIAZÁBAL

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

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

JAMON MANGALICA

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

LOMO IBÉRICO DE BELLOTA

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

QUESO DE TRUFFA

Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months.
Savory, Black Truffle

APERITIVO BOARD

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

*Jamón Serrano, Picante, Aged Manchego,
Drunken Goat, Pickled Vegetables, Olives,
Almonds, Patatas Bravas*

14

12

8.5

26

TAPAS

YOGURT & GRANOLA

Strawberries, Pepitas

OLIVE OIL PANCAKES

Maple Syrup, Cinnamon Butter

TORRIJAS

Citrus Cream, Strawberries

VEGGIE BENEDICT

Asparagus, Hollandaise

SERRANO HAM BENEDICT

Hollandaise, Pimentón

HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side Up

GAMBAS & GRITS

Tomatoes, Aleppo Pepper

HUEVOS A LA FLAMENCA

Piperade

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

LABNEH

Tahini, Sumac

CHAMPIÑONES

Garlic, Urfa Pepper

CAULIFLOWER

Spiced Yogurt

ASPARAGUS

Romesco

BROCCOLINI

Capers, Chili Flakes

CARROTS

Smoked Pepper Vinaigrette

CRISPY ARTICHOKE

Hazelnut Picada

7

8

7.5

7.5

8.5

11

11.5

8.5

5

5.5

3

7.5

11.5

9

8

9.5

8.5

8.5

HUMMUS

Piquillo Peppers

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

MARINATED BOQUERONES

Lemon, Piquillo Peppers

TUNA CRUDO*

Salsa Verde, Capers

CRISPY COD

Lemon Aioli

SWORDFISH A LA PLANCHA

Salsa Bilbaina

GRILLED PULPO

Piperade

CHICKEN THIGH A LA PLANCHA

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON-WRAPPED DATES

Valdeón Mousse

PORK BELLY

Cherry Pepper Chimichurri

CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

6.5

7

8

9.5

7

15.5

11.5

15.5

15.5

9.5

7

8.5

10.5

9

9.5

8

14.5

SALADS

MARINATED BEETS

Labneh, Pistachios, Blood Orange

WATERMELON

Feta, Mint, Olive Oil

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

LARGE PLATES

FIDEOS

Steak, Chicken, Sausage, Eggs

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Asparagus, Potatoes, Bilbaina

PAELLA VERDURAS

English Peas, Cauliflower, Garlic Aioli

PAELLA SALVAJE

Steak, Pork Loin, Chicken, Chickpeas

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

PARILLADA BARCELONA*

Steak, Chicken, Pork Loin, Pork Belly

half / full / double

18 / 36 / 64

28 / 56 / 98

28 / 56 / 98

31 / 62 / 108

DESSERTS

OLIVE OIL CAKE

Sea Salt

BURNT BASQUE CHEESECAKE

Seasonal Berry Compote

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

9

9

8

EXECUTIVE CHEF JUAN RIVERA SOUS CHEF PAOLO BARTOLETTI | SOUS CHEF SEAN GORDON

*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	<i>Xarel-lo Blend</i>	5	10	40
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7.5	15	60
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

WHITE

		3oz	6oz	bottle
2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2022 Menade , Rueda, Spain	<i>Verdejo</i>	7	14	56
2022 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 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Alvear , 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	6	12	48
2023 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2020 Iniceri, 'Abisso' , Sicily,	<i>Italy Catarratto</i>	6	12	48
2020 Leitz , Feinherb, Rheingau,	<i>Germany Riesling</i>	6	12	48
2022 Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	7	14	56

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	6	12	48
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2021 Los Conejos Malditos , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	5.5	11	44
2020 Bardos, Romántica , 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, Ultra St. Jacques , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2020 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	5.5	11	44
2022 Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2022 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2020 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
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

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

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76

WINE FLIGHTS

3 Half Glasses

APERITIVOS 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)

BIO-CURIOUS Diorama / Abisso/ Biográfico 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENAICHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul 18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP 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

TEA TIME (No ABV) 7
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

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

PICA PICA 12.5
360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

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

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

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE 14
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 12.5
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry

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, 10 34
Guava Nectar

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

BEER

DRAFT caña doble
East End, Big Hop IPA - PA 3.75 7.5
Dancing Gnome, Not Always Present Kolsch - PA 4.25 8.5
Hitchhiker, Bane of Existence IPA - PA 4.5 9

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 7
Yuengling, Lager - PA 6
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
11th Hour, Doughboy Hazy Pale Ale (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
Wynridge Cider, Original - PA 9
Trabanco, Cosecha, Sidra Natural (700mL) - Spain 36

