

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

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

CHORIZO DE PAMPLONA
País Vasco, ES
Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

MARINATED MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

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

SMOKIN' GOAT
Islas Canarias, ES
Semi- Soft Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

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

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

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

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

ALISIOS
Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

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

QUESO DE TRUFFA 8.5
Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

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

Marinated Olives, Patatas Bravas, Guindilla Peppers, Fuet, Manchego, Jamón Serrano, Idiazábal, Marcona Almonds

TAPAS

OLIVE OIL PANCAKES 8
Whipped Butter, Maple Syrup

VERDURA BENEDICT 8.5
Spinach, Mushrooms, Squash, Hollandaise, Pan Con Tomato

SERRANO BENEDICT 8.5
Hollandaise, Pan Con Tomato

YOGURT PARFAIT 7
Honey Whipped Greek Yogurt, Pepita Granola, Apples

SHAKSHUKA 9
Baked Egg, Peppers, Tomatoes

SMOKED SALMON MONTADITO 14.5
Caper, Pickled Onions

MANGALICA ESTRELLADOS 11
Hand Cut Fries, Fried Egg, Garlic Aioli

TORRIJAS 7.5
Crema Catalana, Seasonal Fruit

STEAK & EGG 14.5
Crispy Potatoes, Red Pepper Vinaigrette

BLISTERED SHISHITO PEPPERS 8.5
Lemon, Sea Salt

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

BRUSSELS SPROUTS 8.5
Turmeric Aioli, Pickled Onions

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

PIQUILLO HUMMUS 8.5
Chickpeas, Pimentón, Lavash

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey, Sea Salt

ROASTED CARROTS 9.5
Tzatziki, Za'atar

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7
Chive Sour Cream

BOQUERONES 7
Green Olives, Piquillo Peppers

PULPO ARANCINI 9.5
Squid Ink, Mojo Verde

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

MUSSELS 13
Chorizo, Oregano

RAINBOW TROUT A LA PLANCHA 14.5
Salsa Vierge

SALMON A LA PLANCHA 13
Farro, Butternut Squash, Bell Peppers

CHICKEN PINTXOS 11
Lemon Dill Aioli

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

TRUFFLED BIKINI 9
Jamón Serrano, Mahón

CHORIZO WITH SWEET & SOUR FIGS 9
Balsamic Reduction

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

BACON-WRAPPED DATES 8
Valdeón Mousse

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

SALADS

BEET SALAD 9
Whipped Sheep's Cheese, Pickled Fennel, Pistachios

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

LARGE PLATES

WHOLE ROASTED BRANZINO 26.5
Potatoes, Brussels Sprouts, Salsa Verde

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS half / full / double 18 / 36 / 64
Butternut Squash, Sweet Potatoes, Fennel, Red Onions, Serrano Aioli

PAELLA NEGRA 28 / 56 / 98
Garlic Aioli, Chili Flakes, Calamari

PAELLA MARISCOS 28 / 56 / 98
Gambas, Clams, Mussels, Squid

PAELLA SALVAJE 28 / 56 / 98
Pork Belly, Chicken, Chorizo, Chickpeas

DESSERTS

OLIVE OIL CAKE 9
Sea Salt

FLAN CATALÁN 7

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE 9
Luxardo Cherries

EXECUTIVE CHEF EMILIO GARCIA
SOUS CHEF GERMAN FLORES | SOUS CHEF MORGAN FOSTER

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may incrase 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 BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7.5	15	60
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

WHITE

2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	3oz	6oz	bottle
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	6	12	48
2020 Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
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
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 Evolúció , Tokaj, Hungary	<i>Furmint</i>	5.25	10.5	42
2020 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	7	14	56

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	6.25	12.5	50
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2021 Torremilanos , El Porrón de Lara, Castilla y Leon, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Pedro Gonzalez Mittlebrunn , Castilla y Leon, Spain	<i>Prieto Picudo</i>	5.5	11	44
2020 Bardos , Vinedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marques de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanja , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2019 Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2018 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	8	16	64
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	5.5	11	44
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos	<i>Garnacha, Piñuela</i>	7	14	56
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2020 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
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Dom. des Tourelles , Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7.5	15	60

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Albariza, 750mL	<i>Manzanilla</i>	7.5	60
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6.5	52
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72

SWEET

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

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / Albariza / 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)		
GRENACHE (ON THE ROCKS) Le Naturel / Montana / Domaine Vallot		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	10
360 Vodka, Housemade Bloody Mary Mix	

MIMOSA	10.5
Choice of: Classic with Fresh Squeezed OJ or Orange-Peach-Grapefruit	

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

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

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

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

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	

GINTONICS

Inspired by three of Spain’s most iconic regions	15
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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
Caves São João, Lillet Rosé, Boyd & Blair Vodka	12.5	50
Peach Nectar, Lemon, Angostura Bitters		

BEER

DRAFT	caña	doble
Neshaminy Creek, Post Up Pilsner - PA	3.75	7.5
Ommegang, Witte – NY	4.25	8.5
Troegs, Perpetual IPA - PA	4.25	8.5
Yards Brewing Co., Philly Pale - PA	3.75	7.5

BOTTLES & CANS	
Mahou, Cinco Estrellas, Lager - Spain (16oz)	7
Peroni, Lager - Italy	8
Yuengling, Lager - PA	5
Victory, Prima Pils - PA	7.5
Narragansett Lager (16oz.) - RI	5.5
Dogfish Head, Namaste Witbier - DE	8
Troegs, Dreamweaver Wheat - PA	7.5
Ommegang, Hennepin Farmhouse Ale - NY	12
Founders, All Day IPA - MI	7
Two Roads, Honeyspot White IPA - CT	7.5
2SP Brewing Co., Up and Out IPA - PA	8
Neshaminy Creek, J.A.W.N. APA - PA	8
Lagunitas, Maximus IPA - CA	8.5
Allagash, Tripel Reserve - MN	