

# 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

#### FUET

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

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### 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

#### SPECK

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

#### CHORIZO PICANTE

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

#### SOBRASADA

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

#### AGED MANCHEGO

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

#### ALISIOS

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

#### CABRA ROMERO

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

#### SMOKIN' GOAT

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

#### DRUNKEN GOAT

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

#### 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

#### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

#### JAMÓN MANGALICA

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

#### 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

*Olives, Patatas Bravas, Chorizo Picante, Almonds, Jamón Serrano, Manchego, Idiazábal*

### TAPAS

#### OLIVE OIL PANCAKES

Membrillo Butter

8

#### WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

#### VEGGIE BENEDICT

Asparagus, Spinach, Mushroom

7.5

#### HUMMUS

Piquillo Peppers, Pimentón

8.5

#### SERRANO BENEDICT

Hollandaise

8.5

#### POTATO TORTILLA

Chive Sour Cream

7

#### BAKED EGG

Baked Egg, Peppers, Tomatoes

9

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### STEAK & EGG

Crispy Potatoes, Red Pepper Vinaigrette

14.5

#### BOQUERONES

Olives, Piquillo Peppers

7

#### MANGALICA ESTRELLADOS

Fries, Fried Egg, Garlic Aioli

11

#### CRISPY CALAMARI

Piquillos, Chipotle Aioli

11.5

#### SMOKED SALMON MONTADITO

Capers, Olives

13

#### RAINBOW TROUT

Olive Relish, Peas

14.5

#### TORRIJAS

Crema Catalana, Seasonal Fruit

7.5

#### SALMON A LA PLANCHA

Orzo, English Peas

13

#### YOGURT PARFAIT

Pepita Granola, Strawberries

7

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

#### BRUNCH FIDEOS

Chorizo, Guacho, Fried Egg

13.5

#### MUSSELS

Chorizo, Oregano

13

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

#### BACON-WRAPPED DATES

Valdeón Mousse

8

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

#### CHICKEN PINTXOS

Dill, Lemon

9.5

#### CAULIFLOWER

Scallion Vinaigrette

9

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### ROASTED CARROTS

Tzatziki, Za'atar

8.5

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

#### GRILLED ASPARAGUS

Harissa Vinaigrette

9

#### TRUFFLED BIKINI

Jamón Serrano, Mahón

9

#### MUSHROOMS

Salsa Verde

10

#### STEAK PAILLARD

Crispy Potatoes, Chimichurri

14.5

#### CROQUETAS DE HONGOS

Goat Cheese, Mojo Verde

7.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

#### BEET

Arugula, Pistachios

9

#### SNAP PEA

Aleppo Vinaigrette, Raisins

8

### LARGE PLATES

#### WHOLE ROASTED BRANZINO

Carrots, Arugula, Salsa Verde

26.5

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

#### PAELLA VERDURAS

Leeks, Snap Peas, Asparagus

half / full / double  
18 / 36 / 64

#### PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas

28 / 56 / 98

#### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

28 / 56 / 98

#### SQUID INK PAELLA

Garlic Aioli, Calamari

28 / 56 / 98

#### PARILLADA BARCELONA\*

Strip Steak, Chicken, Sausage, Pork Loin

31 / 62 / 108

### DESSERTS

#### OLIVE OIL CAKE

Sea Salt

9

#### FLAN CATALÁN

7

#### BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF JUAN RIVERA  
EXECUTIVE SOUS CHEF GERMAN FLORES

\*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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	7.5	15	60
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

## WHITE

2022 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	44
2022 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2021 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	6	12	48
2022 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2021 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 <b>Redentore</b> , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	7	14	56

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	6	12	48
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	6.25	12.5	50
2022 <b>Torremilanos, El Porrón de Lara</b> , Castilla y Leon, Spain	<i>Tempranillo</i>	6.5	13	52
2021 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020 <b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 <b>Bardos</b> , Vinedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021 <b>Pedro González Middlebrunn</b> , Castilla y Leon, Spain	<i>Prieto Picudo</i>	5.5	11	44
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2021 <b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Garnacha, Cariñena</i>	8	16	64
2021 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	7	14	56
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	6	12	48
2021 <b>Alpataco</b> , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2020 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2021 <b>Garage Wine Company</b> , Revival, Maule, Chile	<i>País</i>	6	12	48
2019 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	8	16	64
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	6	48
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	9.5	52
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6.5	52
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
<b>Pedro Ximénez</b> , 'Nectar' Gonzalez Byass		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>GRENAche (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Cuvee 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

<b>BLOODY MARY</b>	10
360 Vodka, Housemade Bloody Mary Mix	
<b>MIMOSA</b>	10.5
Choice of: Classic with Fresh Squeezed OJ or Orange-Peach-Grapefruit	

<b>BEES &amp; BAYS</b> (No ABV*)	6
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	

<b>ALEBRIJES</b>	13.5
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	

<b>TYGRA</b>	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	

<b>SUMMER STREET SLING</b>	12
Chamomile Infused 360 Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

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

<b>SMOKED SHERRY MANHATTAN</b>	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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<b>CATALAN</b>	
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	

<b>VALENCIAN</b>	
Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	

<b>GALICIAN</b>	
Hayman's London Dry Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

# SANGRIA

<b>RED OR WHITE SANGRIA</b>	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10	34

<b>GUNS &amp; ROSÉS</b>	glass	carafe
Caves São João, Lillet Rosé, Faber Vodka Peach Nectar, Lemon, Angostura Bitters	12.5	50

# BEER

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

<b>BOTTLES &amp; CANS</b>	
Yuengling, Lager - PA	5
Peroni, Lager - Italy	8
Narragansett Lager (16oz.) - RI	5.5
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Victory, Prima Pils - PA	7.5
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	11
Mahou, Cinco Estrellas, Lager (16oz.) - Spain	7

<b>CIDER</b>	
Embark, Old Marauder Cider - NY	10.5

