

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

DUCK PROSCIUTTO

New York, US
Moultard Dark Breast. Spiced, Tender, Sweet

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, Jamón Serrano, Manchego, Idiazábal

TAPAS

OLIVE OIL PANCAKES

Membrillo Butter

8

HUMMUS

Piquillo Peppers, Pimentón

8.5

VEGGIE BENEDICT

Asparagus, Spinach, Mushroom

7.5

POTATO TORTILLA

Chive Sour Cream

7

SERRANO BENEDICT

Hollandaise

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BAKED EGG

Baked Egg, Peppers, Tomatoes

9

BOQUERONES

Olives, Piquillo Peppers

7

STEAK & EGG

Crispy Potatoes, Red Pepper Vinaigrette

14.5

CRISPY CALAMARI

Piquillos, Chipotle Aioli

11.5

MANGALICA ESTRELLADOS

Fries, Fried Egg, Garlic Aioli

11

RAINBOW TROUT

Olive Relish, Peas

14.5

TORRIJAS

Crema Catalana, Seasonal Fruit

7.5

SALMON A LA PLANCHA

Orzo, English Peas

13

BRUNCH FIDEOS

Chorizo, Guacho, Fried Egg

13.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

MUSSELS

Chorizo, Oregano

13

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

BACON-WRAPPED DATES

Valdeón Mousse

8

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

GRILLED ASPARAGUS

Harissa Vinaigrette

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

MUSHROOMS

Salsa Verde

10

TRUFFLED BIKINI

Jamón Serrano, Mahón

9

CROQUETAS DE HONGOS

Goat Cheese, Mojo Verde

7.5

STEAK PAILLARD

Crispy Potatoes, Chimichurri

14.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

BEET

Arugula, Pistachios

9

SNAP PEAS

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

PARILLADA BARCELONA*

Strip Steak, Chicken, Sausage

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 BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
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

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

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	6	12	48
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	6.25	12.5	50
2022 Torremilanos, El Porrón de Lara , Castilla y Leon, Spain	<i>Tempranillo</i>	6.5	13	52
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
2020 Bardos , Vinedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Pedro González Middlebrunn , Castilla y Leon, Spain	<i>Prieto Picudo</i>	5.5	11	44
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2021 Raul Perez, Ultra St. Jacques , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2020 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	8	16	64
2021 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 Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
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 Garage Wine Company , Revival, Maule, Chile	<i>País</i>	6	12	48
2019 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 , 1L	<i>Manzanilla</i>	9.5	52
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6.5	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72

SWEET

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

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)		
GRENAche (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvee 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	10
360 Vodka, Housemade Bloody Mary Mix	
MIMOSA	10.5
Choice of: Classic with Fresh Squeezed OJ or Orange-Peach-Grapefruit	

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

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

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

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	

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, Faber Vodka Peach Nectar, Lemon, Angostura Bitters	12.5	50

BEER

DRAFT	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

BOTTLES & CANS	
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

CIDER	
Embark, Old Marauder Cider - NY	10.5

