

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	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	JAMÓN MANGALICA 14 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	WAGYU CECINA 14 Chicago, US Cured Beef For 12-16 Weeks, Pressed And Cold Smoked With Hickory Peppery, Smoky
SOPPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	FERMÍN SALCHICHÓN DE IBÉRICO 14 Castilla Y León, ES Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild	APERITIVO BOARD 26 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Marcona Almonds, Marinated Olives, Guindilla Peppers</i>

TAPAS

OLIVE OIL PANCAKES 8 Salted Butter, Maple Syrup	BRUSSELS SPROUTS 8.5 Maple-Sherry Vinaigrette	ENSALADA MIXTA 9 Olives, Onions, Giardiniera, Gem Lettuce
GRILLED VEGETABLE FRITTATA 10.5 Basil Aioli	CAULIFLOWER 9 Olive Tapenade	ARUGULA 8.5 Cranberry, Pepitas, Balsamic
VEGETABLE BENEDICT 8.5 Squash, Mushrooms, Hollandaise	CHAMPIÑONES 12.5 <i>Ellijay Farms</i> Garlic, Scallions	KALE 9 Manchego, Anchovy Vinaigrette, Migas
TORRIJAS 7.5 Apples, Cinnamon	WHIPPED SHEEP'S CHEESE 9.5 Truffle Honey, Pimentón	
SHRIMP & GRITS 11 Roasted Peppers, Shallots	PIQUILLO PEPPER HUMMUS 9 Lavash	
JAMÓN SERRANO BENEDICT 9.5 Tomato, Hollandaise	POTATO TORTILLA 7 Chive Sour Cream	CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers
STEAK & EGGS 14.5 Sunny Side Up Egg, Chimichurri	PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	PAELLA VERDURAS 18 / 36 Green Beans, Mushrooms, Squash
SMOKED SALMON MONTADITO 12.5 Cream Cheese, Capers, Red Onions	BOQUERONES 6 Garlic, Lemon, Parsley, Raisins	PAELLA MARISCOS 28 / 56 Gambas, Mussels, Clams, Calamari
HUEVOS ESTRELLADOS 11 Mangalica, Garlic Aioli, Sunny Side-Up Egg	MUSSELS 13.5 Salsa Diablo	PAELLA SALVAJE 28 / 56 Ground Pork, Chicken, Chorizo, Garbanzo Beans
CHORIZO MIGAS 9.5 Fried Egg, Garlic Aioli	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Scallions, Garlic	PARRILLADA BARCELONA* 31 / 62 Steak, Chicken, Pork Loin, Gaucho Sausage
GRILLED BROCCOLINI 9 Grain Mustard Aioli	PRAWNS A LA PARRILLA 12.5 Piperade	
EGGPLANT CAPONATA 5.5 Bell Peppers, Balsamic, Basil	GRILLED CHICKEN THIGH 9.5 Aji Amarillo	
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	SPICED BEEF EMPANADAS 8 Red Pepper Sauce	
BEETS CARPACCIO 9 Apple Gremolata	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli	FLAN CATALÁN 7
SEARED CABBAGE 9 Romesco	CHORIZO W/ SWEET & SOUR FIGS 9 Sherry Vinegar, Garlic	BASQUE BURNT CHEESECAKE 9 Cherries
	BACON-WRAPPED DATES 9 Valdeón Mousse	CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble

CHEF JAMES BURGE | EXECUTIVE SOUS CHEF TYLER WALLACE

*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		Xarel-lo Blend	5.5 11 44
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain		Macabeo Blend	7 14 56
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal		Trepat	6.5 13 52

WHITE

		3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain		Albariño	6 12 48
2023	Rezabal , Getariako Txakolina, Spain		Hondarribi Zuri	6.5 13 52
2023	Menade , Rueda, Spain		Verdejo	6.25 12.5 50
2023	Le Naturel , Navarra, Spain		Garnacha Blanca	5 10 40
2022	Pinord, Diorama , Penedès, Spain		Xarel-lo	4.75 9.5 38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain		Xarel-lo, Riesling	6.25 12.5 50
2023	La Vineyta, 'Pipa' , Montilla-Moriles, Spain		Malvasia	6 12 48
2021	Orto Vins, Les Argiles , Montsant, Spain		Macabeo	7 14 56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain		Pedro Ximénez	6 12 48
2023	Asnella , Vinho Verde, Portugal		Arinto, Loureiro	5.5 11 44
2020	Capítulo 7 , Mendoza, Argentina		Pedro Ximénez	5 10 40
2024	Aylin , San Antonio, Chile		Sauvignon Blanc	6 12 48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		Chardonnay	5.5 11 44
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay		Petit Manseng Blend	6.5 13 52
2022	Iniceri, Abisso , Sicily, Italy		Catarratto	6 12 48
2023	Leitz, Feinherb , Rheingau, Germany		Riesling	6.5 13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain		Mencía	5.5 11 44
2023	Familia Schroeder, Saurus , Patagonia, Argentina		Pinot Noir	5 10 40
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain		Malvar, Airén	5.5 11 44
2023	Christophe Avi , Agenais, France		Cabernet Sauvignon	6 12 48

RED

		3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain		Tempranillo	7 14 56
2020	Marqués de Tomares, Crianza , Rioja, Spain		Tempranillo	6 12 48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain		Tempranillo	6.5 13 52
2023	Glup Glup , Cariñena, Spain		Garnacha	4.5 9 36
2022	Azul y Garanza , Navarra, Spain		Tempranillo	4.75 9.5 (L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain		Mencía	6.5 13 52
2023	Sotabosc , Montsant, Spain		Garnacha, Cariñena	6.25 12.5 50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá		Trepat Blend	5.5 11 44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain		Monastrell	5 10 40
2022	Camino de Navaherros , Sierra De Gredos, Spain		Garnacha	6.25 12.5 50
2021	Uva de Vida, Biográfico , Toledo, Spain		Tempranillo, Graciano	7 14 56
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain		Bobal	6 12 48
2022	Filipe Ferreira , Douro, Portugal		Touriga Nacional Blend	5.75 11.5 46
2021	Quieto, Gran Corte , Mendoza, Argentina		Cabernet Franc, Malbec	6.5 13 52
2023	Belinda , Mendoza, Argentina – Served Chilled		Bonarda, Pedro Ximénez	5 10 40
2020	Peñalolen , Maipo, Chile		Cabernet Sauvignon	6.75 13.5 54
2019	Polkura , Colchagua, Chile		Syrah	6.5 13 52
2023	Casas del Bosque , Casablanca, Chile		Pinot Noir	7 14 56
2022	Garage Wine Company, Revival , Maule, Chile		País	5.75 11.5 46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon		Cabernet Blend	6.25 12.5 50

SHERRY

DRY

		3oz	bottle
	Jarana , Lustau, 750mL		Fino 5.5 44
	La Cigarrera , 375mL		Manzanilla 8.5 34
	Los Arcos , Lustau, 750mL		Amontillado 6 48
	Carlos VII , Alvear, 375mL		Amontillado 13.5 54
	Península , Lustau, 750mL		Palo Cortado 9 72
	15 Años , El Maestro Sierra, 375mL		Oloroso 12 48
	Marques de Poley , Toro Albala, 500mL		Oloroso 10 60

SWEET

		3oz	bottle
	East India Solera , Lustau, 750mL		Oloroso Dulce 9 72
	Nectar , Gonzalez Byass, 375mL		Pedro Ximénez 9 36
	Toro Albala , 1999, 375mL		Pedro Ximénez 20 80
	Solera 1927 , Alvear, 375mL		Pedro Ximénez 16 64

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / Lustau Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Clos Lojen 15
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / B.R.O.T. / Belinda 15
High. Acid. Wines.

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto 13.5
Non alcoholic wines, all made using the process of dealcoholization



COCKTAILS

BLOODY MARY 11
Tito's 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) 7
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
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
Tito's 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 13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
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
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA glass pitcher 38
Rioja Wine, Elderflower, Citrus Infused 10.5
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe 52
Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach Nectar, Grapefruit 13

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7

Peroni, Lager—Italy 8

Wild Heaven, Emergency Drinking Beer—GA 7.5

Pabst Blue Ribbon (16oz.)—IL 6

Three Taverns, Rapturous Raspberry Sour—GA 8.5

Wild Heaven, White Blackbird—GA 8.5

Terrapin, Recreation Ale—GA 7

Monday Night Brewing, Slap Fight IPA—GA 8.5

Jekyll Brewing, Hop Dang Diggity IPA—GA 8

Lagunitas, Maximus IPA—CA 8.5

Allagash, Tripel—MN 11

Left Hand, Milk Stout—CO 9.5

Isastegi, Sagardo Natural Cider (750mL)—Spain 32

