

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

|                                                                                                |                                                                                                              |                                                                                                                      |                                                                                                                                        |
|------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet    | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>ROMAO</b><br>Castilla-La Mancha, ES<br>Raw Sheep's Milk, Aged 9 Months. Rosemary                                  | <b>JAMÓN IBÉRICO</b> 17.5<br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy     |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                  | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy          | <b>BRESAOLA</b> 10.5<br>Lombardy, IT<br>Cured, Eye Round. Soft Texture, Sweet, Tender                                                  |
| <b>FINOCCHIONA</b><br>Tuscany, IT<br>Pork Sausage With Fennel, Red Wine Rich, Complex          | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy                        | <b>GARROTXA</b><br>Catalunya, ES<br>Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty       | <b>WAGYU CECINA</b> 14<br>Illinois, US<br>Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky                         |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón | <b>MARINATED MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil        | <b>IBORES</b><br>Extremadura, ES<br>Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed                       | <b>APERITIVO BOARD</b> 28<br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                                |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                | <b>SAN SIMÓN</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild                | <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón | <i>Jamón Serrano, Soria Chorizo, Aged Manchego, Drunken Goat, Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers</i> |

### TAPAS

|                                                                                  |                                                                    |
|----------------------------------------------------------------------------------|--------------------------------------------------------------------|
| <b>JAMÓN SERRANO BENEDICT*</b> 9.5<br>Pan Con Tomato, Hollandaise, Pimentón      | <b>POTATO TORTILLA*</b> 7.5<br>Chive Sour Cream                    |
| <b>VEGETABLE BENEDICT*</b> 8.5<br>Spinach, Hollandaise                           | <b>BOQUERONES</b> 7<br>Green Olives, Piquillo Peppers              |
| <b>PORK BELLY HASH</b> 12.5<br>Fried Egg, Hollandaise                            | <b>GAMBAS AL AJILLO</b> 10.5<br>Arbol Chili, Garlic Oil, Scallions |
| <b>OLIVE OIL PANCAKES</b> 8.5<br>Membrillo Butter, Maple Syrup                   | <b>SALT COD BUÑUELOS</b> 13.5<br>Chive Aioli                       |
| <b>JAMÓN IBÉRICO ESTRELLADOS*</b> 11.5<br>Fries, Garlic Aioli, Sunny Side-Up Egg | <b>PRAWNS</b> 12.5<br>Red Chimichurri                              |
| <b>SMOKED SALMON</b> 14.5<br>Labneh, Pickled Vegetables                          | <b>SWORDFISH A LA PLANCHA</b> 15.5<br>Pisto                        |
| <b>SHAKSHUKA</b> 11.5<br>Egg, Manchego                                           | <b>MUSSELS</b> 13.5<br>Sobrasada, Sofrito, Lemon                   |
| <b>TORRIJAS</b> 8<br>Spiced Apples, Crema Catalana                               | <b>CHICKEN THIGH</b> 10.5<br>Aji Amarillo                          |
| <b>EGGPLANT CAPONATA</b> 6.5<br>Bell Peppers, Balsamic, Basil                    | <b>LAMB KOFTA</b> 14.5<br>Tahini Yogurt                            |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b> 6<br>Thyme, Lemon Zest                 | <b>SPICED BEEF EMPANADAS</b> 8.5<br>Red Pepper Sauce               |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5<br>Lemon Zest, Cumin, Onions           | <b>BONE MARROW</b> 15.5<br>Serrano, Onions                         |
| <b>CABBAGE</b> 9<br>Jamón Serrano, Apple Cider                                   | <b>ALBONDIGAS</b> 9.5<br>Spiced Meatballs In Jamón-Tomato Sauce    |
| <b>CHAMPIÑONES</b> 12.5<br><i>Fox Farm &amp; Forage</i><br>Sherry, Thyme         | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7.5<br>Garlic Aioli          |
| <b>RED PEPPER HUMMUS</b> 7.5<br>Tahini, Lavash                                   | <b>BACON WRAPPED DATES</b> 8<br>Valdeón Mousse                     |
| <b>WHIPPED SHEEP'S CHEESE</b> 9<br>Pimentón Honey, Sunflower Seeds               | <b>PORK BELLY</b> 10.5<br>Red Pepper Agrodolce                     |
| <b>PATATAS BRAVAS</b> 8.5<br>Salsa Brava, Garlic Aioli                           | <b>PORK RIBS</b> 13.5<br>Smoked Apricot Agrodolce                  |

### SALADS

|                                                                      |
|----------------------------------------------------------------------|
| <b>ENSALADA MIXTA</b> 11<br>Olives, Onions, Giardiniera, Gem Lettuce |
|----------------------------------------------------------------------|

### LARGE PLATES

|                                                                                                             |
|-------------------------------------------------------------------------------------------------------------|
| <b>CHICKEN PIMIENTOS</b> 24.5<br>Potatoes, Lemon, Hot Cherry Peppers                                        |
| <b>PORK BELLY FIDEOS</b> 18.5<br>Cherry Peppers, Mushrooms                                                  |
| <b>WHOLE ROASTED BRANZINO</b> 28.5<br>Haricot Verts, Salsa Verde, Potatoes, Lemon                           |
| <b>HALF / FULL</b>                                                                                          |
| <b>PAELLA VERDURAS</b> 18 / 36<br>Butternut Squash, Parsnips, Fennel, Carrots, Pickled Onions, Garlic Aioli |
| <b>PAELLA MARISCOS</b> 29 / 58<br>Shrimp, Mussels, Calamari, Clams                                          |
| <b>PAELLA SALVAJE</b> 28 / 56<br>Chicken, Pork Belly, Gaucho Sausage, Chickpeas, Olives, Egg                |
| <b>PARRILLADA BARCELONA*</b> 33 / 66<br>Strip Steak, Chicken, Pork Loin, Gaucho Sausage                     |

### DESSERTS

|                                                                               |
|-------------------------------------------------------------------------------|
| <b>FLAN CATALÁN</b> 8                                                         |
| <b>BASQUE BURNT CHEESECAKE</b> 10<br>Spiced Apples                            |
| <b>OLIVE OIL CAKE</b> 11<br>Sea Salt                                          |
| <b>CREPAS WITH SEASONAL FRUIT</b> 8.5<br>Citrus Cream, Spiced Apples, Walnuts |
| <b>CHOCOLATE CAKE</b> 10<br>Coffee Crème Anglaise, Almond Crumble             |

### EXECUTIVE CHEF DAVID ELLIS | EXECUTIVE SOUS CHEF MICHELLE COSMIANO

\*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

|      |                                                               |                       |     |     |        |
|------|---------------------------------------------------------------|-----------------------|-----|-----|--------|
| NV   | <b>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | 3oz | 6oz | bottle |
| 2022 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | <i>Xarel-lo</i>       | 7   | 14  | 56     |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | <i>Trepat</i>         | 6.5 | 13  | 52     |

WHITE

|      |                                                    |                                    |      |      |        |
|------|----------------------------------------------------|------------------------------------|------|------|--------|
| 2025 | <b>Mila</b> , Rías Baixas, Spain                   | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2025 | <b>Ostatu</b> , Rioja, Spain                       | <i>Viura, Malvasia</i>             | 7.25 | 14.5 | 58     |
| 2025 | <b>Le Naturel</b> , Navarra, Spain                 | <i>Garnacha Blanca</i>             | 5.5  | 11   | 44     |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain            | <i>Xarel-lo</i>                    | 4.75 | 9.5  | 38     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal        | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2024 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | <i>Xarel-lo, Riesling</i>          | 6.25 | 12.5 | 50     |
| 2025 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain    | <i>Macabeo</i>                     | 7    | 14   | 56     |
| 2025 | <b>Aylin</b> , San Antonio, Chile                  | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>                  | 5.5  | 11   | 40     |
| 2024 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2025 | <b>Iniceri, Abisso</b> , Sicily, Italy             | <i>Catarratto</i>                  | 6    | 12   | 48     |
| 2024 | <b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy  | <i>Grillo</i>                      | 6.25 | 12.5 | 50     |
| 2021 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain | <i>Pedro Ximénez</i>               | 6.5  | 13   | 52     |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany   | <i>Riesling</i>                    | 6.5  | 13   | 52     |

ROSÉ & SKIN CONTACT

|      |                                                         |                           |      |      |        |
|------|---------------------------------------------------------|---------------------------|------|------|--------|
| 2023 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz  | 6oz  | bottle |
| 2025 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5    | 10   | 40     |
| 2025 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6    | 12   | 48     |
| 2025 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Sauvignon Blanc</i>    | 5.75 | 11.5 | 46     |

RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2023 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2025 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5  | 53     |
| 2021 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5 | 50     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2024 | <b>La Vinyeta, 'Juanito'</b> , Emporda, Spain                          | <i>Monastrell</i>             | 6    | 12   | 48     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6.5  | 13   | 52     |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 | 50     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2024 | <b>Quieto</b> , Mendoza, Argentina                                     | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2022 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 7    | 14   | 56     |
| 2022 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 7.5  | 14   | 60     |
| 2024 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7.25 | 14.5 | 58     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2022 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |
| 2023 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Blend</i>         | 6    | 12   | 48     |

SHERRY

DRY

|                                           |                          |     |        |
|-------------------------------------------|--------------------------|-----|--------|
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>              | 3oz | bottle |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>       | 5.5 | 44     |
| <b>Almacenista</b> , Lustau, 500mL        | <i>Manzanilla Pasada</i> | 6   | 48     |
| <b>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>        | 14  | 84     |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i>      | 8.5 | 34     |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>       | 9   | 72     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>           | 14  | 56     |
|                                           |                          | 13  | 52     |

SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>Bodegas Gómez Nevado</b> , 750mL      | <i>Abocado</i>       | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 10  | 80     |
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 9   | 36     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 72     |
| <b>Toro Albala</b> , 1999, 375mL         | <i>Pedro Ximénez</i> | 16  | 64     |
|                                          |                      | 20  | 80     |

WINE FLIGHTS

3 Half Glasses

|                                                                                                                                                                     |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>TRUST FALL</b><br>Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.                                                | 18.5 |
| <b>SHERRY SPECTRUM</b> La Cigarrera / Los Arcos / 15 Años<br>A progression of dry style sherries, from bright and saline to rich and oxidative.                     | 14   |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Biografico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                          | 16   |
| <b>HELLO, OLD FRIEND</b> BarCava / 1752 Gran Tradicion / Quieto Gran Corte<br>Some relationships are worth celebrating. Wines and people who helped shape our list. | 17.5 |

COCKTAILS

|                                                                                                                          |      |
|--------------------------------------------------------------------------------------------------------------------------|------|
| <b>BLOODY MARY</b><br>360 Vodka, Housemade Bloody Mary Mix                                                               | 11   |
| <b>MIMOSA</b><br>Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon              | 11   |
| <b>BEEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf      | 8    |
| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint        | 9    |
| <b>PASSENGER PRINCESS</b><br>360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters      | 13.5 |
| <b>GIN &amp; JUS</b><br>Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger                                        | 12   |
| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg                             | 13   |
| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders | 14   |
| <b>SIDE HUSTLE</b><br>Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava                                         | 12.5 |
| <b>BOURBON SPICE RACK</b><br>Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters           | 14   |
| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon                                              | 14   |
| <b>MR. ROGERS</b><br>Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon                      | 15   |
| <b>GINTONICS</b><br>Inspired by three of Spain’s most iconic regions.                                                    | 15   |
| <b>CATALAN</b><br>Beefeater Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary                              |      |
| <b>VALENCIAN</b><br>Beefeater Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme                   |      |
| <b>GALICIAN</b><br>Beefeater Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint                                      |      |

SANGRIA

|                                                                                                                 |       |         |
|-----------------------------------------------------------------------------------------------------------------|-------|---------|
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar                | glass | pitcher |
|                                                                                                                 | 11    | 39      |
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills<br>Vodka, Peach Nectar, Grapefruit | glass | carafe  |
|                                                                                                                 | 13    | 52      |

BEER

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |             |              |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|--------------|
| <b>DRAFT</b><br>R & D Brewing, Riviera Lager—NC<br>Raleigh Brewing, Not Another Hazy NE IPA —<br>Tobacco Wood, 565 Amber Ale—NC                                                                                                                                                                                                                                                                                                                                                                  | <b>caña</b> | <b>doble</b> |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | 3.75        | 7.5          |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | 4.25        | 8.5          |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | 4.25        | 8.5          |
| <b>BOTTLES &amp; CANS</b><br>Athletic Brewing, Upside Dawn, Non- Alcoholic—CT<br>Estrella Galicia, Lager—Spain<br>Estrella Damm, Daura Gluten-Free Lager—Spain<br>Peroni, Lager—Italy<br>Fullsteam, Paycheck Pilsner—NC<br>Foothills, Jade IPA—NC<br>Lynnwood Brewing Concern, Blonde Moment—NC<br>Fullsteam, Rocket Science IPA—NC<br>Allagash, Tripel—ME<br>Lynnwood Brewing, Bill & Ted’s Excellent Amber—NC<br>Bull City, Off Main Cider—NC<br>Isastegi, Sagardo Natural Cider—Spain (750mL) |             |              |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |             | 7            |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |             | 8.5          |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |             | 8.5          |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |             | 8.5          |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |             | 8.5          |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |             | 8.5          |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |             | 10.5         |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |             | 9.5          |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |             | 8            |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |             | 28           |

