

barcelona

BRUNCH

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FINOCCHIONA California, US Pork Sausage With Fennel, Red Wine. Rich, Complex	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	JAMÓN IBÉRICO 17.5 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	FUET California, US Pork Sausage. Rich, Garlic, Black Pepper	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<i>Jamón Serrano, Fuet, Aged Manchego, Idiazábal, Pickled Vegetables, Patatas Bravas, Olives, Guindilla Peppers</i>
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	

TAPAS

TORRIJAS 8 Apples, Crema Catalana	MARINATED BEETS 8.5 Skordalia, Dill
AVOCADO MONTADITO 9.5 Piquillos, Pickled Red Onions	ROASTED MUSHROOMS 10.5 Scallions, Sumac
OLIVE OIL PANCAKES 8.5 Cultured Butter, Maple Syrup	HUMMUS 9.5 Calabrian Chili, Carrots, Red Peppers
JAMÓN SERRANO BENEDICT* 9.5 Pan Con Tomato, Hollandaise, Pimentón	HOUSE MADE FOCACCIA 5 Rosemary, Sea Salt
VEGETABLE BENEDICT* 8.5 Mushrooms, Spinach, Hollandaise	POTATO TORTILLA* 7.5 Chive Sour Cream
SCRAMBLE EGGS & MORCILLA 10.5 Garlic Aioli, Scallions	PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
STEAK AND EGGS* 15.5 Sunny Side Up Egg, Red Chimichurri	BOQUERONES 8 Piquillo Peppers, Olive Oil, Parsley
DOUBLE CUT BACON 10.5 Pimentón, Maple Syrup	SALMON A LA PLANCHA* 14.5 Leeks, Piquillo Peppers
YOGURT PARFAIT 8.5 Berries, Granola	PULPO 18.5 Red Chimichurri, Aji Amarillo
ROASTED CARROTS 8.5 Spiced Labneh, Sumac	GAMBAS AL AJILLO 11.5 Guindilla Peppers, Scallions, Garlic
EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil	CHICKEN THIGH 10.5 Aji Amarilo
SWEET CORN 8.5 Pimenton Butter	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
GRILLED SQUASH 9.5 Caper Gremolata	PORK BELLY 10.5 Mojo Rojo
BROCCOLINI 11.5 Olive Oil, Lemon, Red Chili	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
ROASTED CAULIFLOWER 9.5 Harissa, Tahini	

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	ARUGULA SALAD 9.5 Watermelon, Feta, Honey
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LARGE PLATES

CHICKEN PIMIENTOS 25.5 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED BRANZINO 29.5 Squash, Arugula Salad, Mojo Rojo
HALF / FULL	
PAELLA VERDURAS 19 / 38 Sweet Corn, Carrots, Squash, Zucchini	PAELLA MARISCOS 29 / 58 Shrimp, Clams, Calamari, Mussels
PAELLA SALVAJE 28 / 56 Pork Belly, Chicken, Gaucho Sausage	PARRILLADA BARCELONA* 34.5 / 69 Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

OLIVE OIL CAKE 10.5 Sea Salt	FLAN CATALÁN 8
CHOCOLATE CAKE 9.5 Coffee Crème Anglaise, Almond Crumble	BASQUE BURNT CHEESECAKE 10.5 Blueberries

EXECUTIVE CHEF EMILIO GARCIA

EXECUTIVE SOUS CHEF MARC BEAUPLAN

*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	Sumarroca, 2CV, Interlat, Brut Nature, Penedès, Spain	<i>Xarel-lo</i>	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2025	Mila, Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
2024	Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	Ostatu, Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
NV	Le Naturel Zero Zero Blanco, Navarra, Spain (Alcohol Free)	<i>Garnacha Blanca</i>	4.75	9.5	38
2024	Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	B.R.O.T., Blanc Inicial, Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	7	14	56
2022	Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Bico Amarelo, Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2025	1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso, Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Clara Sala, Sicilia Bianco, Sicily, Italy	<i>Grillo</i>	6.25	12.5	50
2024	Haus Rothenberg, Feinherb, Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2025	Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2026	No Es Pituko, Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2025	Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Bardos, Viñedos de Altura, Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2019	Alberto Orte, A Portela, Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2025	Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2025	Vins de Pedra, Negre de Folls, Conca De Barberá	<i>Trepat Blend</i>	6	12	48
2024	La Vinyeta, 'Juanito', Emporda, Spain	<i>Monastrell</i>	6	12	48
2021	Península, Vino de Montaña, Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2020	Gota, Bergamota, Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo, Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2022	Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2025	Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Garage Wine Company, Revival, Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge, Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38
Toro Albala, 1994, 750mL	<i>Pedro Ximénez</i>	20	160
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS Diorama / Sotabosc / Biográfico
Many of our wines use Biodynamic farming practices, here are three incredible examples

COCKTAILS

BLOODY MARY

Reyka Vodka, Housemade Bloody Mary Mix

MIMOSA

Choice Of: Classic With Fresh Squeezed OJ,
Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BEEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

GIN & JUS

Paco Pepe Andalucian Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

GINTONICS

Inspired by three of Spain's most iconic regions.

CATALAN

Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN

Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

NON-ALC WHITE OR RED SANGRIA

NA Wine, Fever Tree Grapefruit, Lemon, Guava
Nectar, Orange, Mint

WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka,
Peach Nectar, Grapefruit

BEER

DRAFT

Estrella Galicia, Lager—Spain	caña	doble
	4.5	9

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Peroni, Lager—Italy	9
Daura Damm, Gluten-Free Lager—Spain	9
La Tropical, Ambar Lager—FL	9
Dogfish Head, Sea Quench Session Sour—DE	8.5
Inedit Damm—Spain	11.5
Civil Society, Fresh IPA—FL (16oz)	14
Dogfish Head, 60 Minute IPA—DE	8.5
Sun Lab, Sun Haze IPA—FL (16oz)	12
Lagunitas, Maximus IPA—CA	9
Hitachino, Nest White—Japan	14.5
Trabanco, Cosecha, Sidra Natural (700mL)—FL	36