

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 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	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	SALAME DI MANZO Illinois, US Wagyu Beef, Black Pepper	14
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave- Aged 2 Months. Mildly Pungent	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	APERITIVO BOARD** An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	<i>Marinated Olives, Patatas Bravas, Almonds, Guindilla Peppers, Jamón Serrano, Fuet, Manchego, Idiazábal</i>	
SOPRESSATA St. Louis, US Pork Salami, Paprika, Garlic	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex			
SALCHICHÓN DE VIC** Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.				

TAPAS

MARCONA ALMONDS** Sea Salt	6	MARINATED BOQUERONES Piquillo Pepper, Olive Oil	8.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	SWORDFISH A LA PLANCHA Arugula, Pickled Red Onions	15.5
HOUSE MADE FOCACCIA Rosemary, Sea Salt	4.5	TARTARE** Squid, Shrimp, Lime Vinaigrette	13
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GRILLED PULPO Peewee Potatoes, Red Chimichurri	16.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	SAUTÉED MUSSELS Arrabiata, Italian Sausage	14.5
CAULIFLOWER Red Pepper Coulis, Citrus	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
CRISPY BRUSSEL SPROUTS Cherry Pepper Chimichurri	9.5	FAROE ISLAND SALMON Quinoa, Dill	15.5
ROASTED CARROTS Spiced Labneh	8	CHICKEN THIGH Mojo Verde Aioli	10.5
MUSHROOMS Urfa Pepper, Scallions	12.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
BEETS Dill Aioli, Cilantro, Sea Salt	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
CHICKPEAS & SOFRITO Crispy Serrano, Citrus	10.5	TRUFFLED BIKINI Jamón Serrano, Mahón	10.5
SWEET POTATO Salsa Verde	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
HUMMUS Za'atar, Lavash	8.5	MORUNO PORK Piquillo Pepper, Red Onions	10
HOUSE-MADE RICOTTA Date Honey	10	PORK BELLY Spiced Membrillo	10.5
POTATO TORTILLA Chive Sour Cream	7.5	STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	18
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
ARUGULA Manchego, Apples, Cider	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE BRANZINO Green Beans, Arugula, Pickled Red Onions	29.5
HALF / FULL	
PAELLA VERDURAS Roasted Red Pepper, Mushrooms, Sweet Potato, Broccolini, Garlic Aioli	19 / 38
PAELLA SALVAJE Pork Belly, Chicken, Sausage, Chorizo, Chickpeas	28 / 56
PAELLA MARISCOS Shrimp, Clams, Calamari, Mussels	29 / 58
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Sausage	34.5 / 69

DESSERTS

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

EXECUTIVE CHEF EMILIO GARCIA SOUS CHEF JUAN D. GOMEZ & EMMANUEL PIGON

*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.
Items marked with ** are related to tree nuts. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.75	13.5	54
2020	Menade , Rueda, Spain	Verdejo	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11	44
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 Vinyeta, ‘Pipa’ , Emporda, Spain	Malvasia	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2024	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	5.5	11	44
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52
2023	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2022	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12	48
2022	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
2016	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13	52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	6	12	48
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10	40
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
2022	Filipe Ferreira , Douro, Portugal	Touriga Nacional Blend	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14	56
2018	Polkura , Colchagua, Chile	Syrah	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
Los Arcos , Lustau, 750mL	Amontillado	5.5	44
Península , Lustau, 750mL	Palo Cortado	6	48
15 Años , El Maestro Sierra, 375mL		9	72
Asuncion , Alvear, 375mL	Oloroso	13	52
La Cigarrera , 1L	Oloroso	13.5	54
	Manzanilla	8.5	93

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala , 1999, 375mL	Pedro Ximénez	9.5	38
Solera 1927 , Alvear, 375mL	Pedro Ximénez	20	80
		15	60

WINE FLIGHTS

3 Half Glasses			
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.			
BIO-CURIOUS Diorama / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples			
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style			

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS** Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD'S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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GINTONICS

Inspired by three of Spain's most iconic regions.	15
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

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

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

BEER

DRAFT	caña	doble
Estrella Galicia, Lager	4.5	9
Green Bench, Sunshine City IPA—FL	4.25	8.5
Hidden Springs, Orange Crush Wheat—FL	4.50	9

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Green Bench, Postcard Pilsner—FL	8.5
Motorworks, Adoptable, Lager—FL	8.5
Ology, Rainbow Colored Glasses, Sour Ale—FL	12
Coppertail Free Dive, IPA—FL	8.5
Lagunitas, Maximus IPA—CA	9
Magnanimous Brewing, Juice Lord IPA—FL (16oz)	13.5
Copperpoint, Everflow IPA—FL	9
Cigar City, Maduro Brown Ale—FL	8.5
Cigar City Cider & Meade, Golden—FL	9
Peroni, Lager—Italy	9
Trabanco, Cosecha, Sidra Natural (700mL)—FL	36