

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
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón

CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp
TETILLA Galicia Semi-Soft, Cow's Milk, Aged 15-20 Days, Creamy

WOOLY WOOLY BLACK GARLIC Castilla-La Mancha, ES Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet
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
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

JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy	17.5
DUCK PROSCIUTTO New York, US Moultard Dark Breast. Spiced, Tender, Sweet	16
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
<i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Marcona Almonds, Fuet, Jamón Serrano, Mahón, Manchego</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Umin, Onions	8.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
BEETS Skordalia	8.5
MUSHROOMS Garlic, Scallions, Lemon	12.5
SEARED ZUCCHINI Mojo Verde, Pimentón	7.5
BROCCOLINI Idiazábal, Dijon Mustard	10.5
BRUSSELS SPROUTS Maple Agriдолce	9.5
ROASTED CARROTS Arugula Gremolata	8.5
CAULIFLOWER Romesco	9.5
PAN CON TOMATE Vine Tomatoes, Sourdough	7
HUMMUS Za'atar, Lavash	8.5
HOUSE MADE FOCACCIA Rosemary, Maldon Salt	4.5
WHIPPED SHEEP'S CHEESE Truffle Honey	9.5
POTATO TORTILLA* Chive Sour Cream	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5

MARINATED BOQUERONES Garlic, Parsley	7
TUNA CRUDO* Piparra Mignonette	16.5
GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
FAROE ISLAND SALMON Cucumbers, Sweet Peppers, Red Onions	15.5
SALPICON DE PULPO Octopus, Gambas	15
SAUTÉED MUSSELS Coriander, Parsley	14.5
PULPO A LA GALLEGA Creamer Potatoes, Olive Oil, Pimentón	16.5
SEARED SCALLOPS Butternut Squash, Pedro Ximenez	18.5
CHICKEN THIGH Lemon Yogurt	10.5
HANGER STEAK* Red Chimichurri	18
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8
CARRILLERAS Pork Cheeks, Potatoes	16.5
PORK BELLY Cherry Pepper Chimichurri	10.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5

SALADS

ARUGULA Manchego, Apples, Cider	8.5
ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE BRANZINO Carrots, Arugula, Pickled Red Onions	29.5
HALF / FULL	
PAELLA VERDURAS Squash, Mushrooms, Carrots, Red Peppers	19 / 38
PAELLA MARISCOS Shrimp, Calamari, Mussels, Clams	29 / 58
PAELLA SALVAJE Pork Belly, Beef, Chicken	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Belly, Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
ARROZ CON LECHE Cinnamon	7
BASQUE BURNT CHEESECAKE Apples	10.5

EXECUTIVE CHEF RICARDO MIRANDA | SOUS CHEF 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. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

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

WHITE

2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	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
2025	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
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2024	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
2024	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
2024	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>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2021	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
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
2021	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
2025	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
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2025	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
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	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
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
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13.5	54
Catón , Alvear, 375mL	<i>Oloroso</i>	13.5	54

SWEET

Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	3oz	bottle
Toro Albala , 1994, 375mL	<i>Pedro Ximénez</i>	20	80
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.	18.5
BIO-CURIOUS Diorama / Sotabosc / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16

COCKTAILS

TEA TIME (No ABV)
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

BEEES & BAYS (No ABV)
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

PASSENGER PRINCESS
Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters

DOS PENÍNSULAS
Libélula Joven Tequila, Peninsula Palo Cortado
Lemon, Agave, Nutmeg

GIN & JUS
Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger

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

SIDE HUSTLE
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

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

IPANEMA
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

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

SANGRIA

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

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GINTONICS

Inspired by three of Spain’s most iconic regions.

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

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

GALICIAN
Nordes Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

BEER

DRAFT
Estrella Galicia, Lager—Spain
Green Bench, Sunshine City IPA—FL
Hidden Springs, Orange Crush Wheat—FL

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT
Peroni, Lager—Italy
Ology, Rainbow Colored Glasses, Sour Ale—FL
Motorworks, Adoptable, Lager—FL
Cigar City, Fancy Papers Hazy IPA—FL
Green Bench, Postcard Pilsner—FL
Estrella Damm, Daura Gluten-Free Lager—Spain
Coppertail Free Dive, IPA—FL
Lagunitas, Maximus IPA—CA
Magnanimous Brewing, Juice Lord IPA—FL (16oz)
Golden Road, Mango Cart Wheat Ale—CA
Copperpoint, Everflow IPA—FL
Cigar City, Maduro Brown Ale—FL
Keel Farms, Elderberry Cider—FL (16oz)
Trabanco, Cosecha, Sidra Natural (700mL)—FL