

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Segovia, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	SALCHICHÓN DE IBÉRICO Andalucía, ES Pork Sausage. Oregano, Garlic, Peppercorns
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	WOOLY WOOLY BLACK GARLIC Castilla-La Mancha, ES Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CANTIMPALO CHORIZO California, US Beef & Pork Sausage. Smoky, Garlic, Pimentón	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	<i>Jamón Serrano, Fuet, Aged Manchego, Mahón, Guindilla Peppers, Patatas Bravas, Olives</i>
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	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

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	BOQUERONES Garlic, Guindilla Peppers	7.5	ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	SEARED SCALLOPS* Saffron Aioli, Chives	18.5	CUCUMBER SALAD Mint, Pickled Onions, Olive Oil	7.5
MUSHROOMS A LA PLANCHA Garlic Oil, Scallions, Urfa Pepper	12.5	SALMON A LA PLANCHA* Celery, Fennel, Chickpeas	14.5	CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	PRAWNS Truffle, Black Garlic	13	CHARCOAL-GRILLED BRANZINO Cucumber Salad, Squash	29.5
OKRA Cherry Tomato, Sherry Vinegar	10.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11	PAELLA VERDURAS Delicata Squash, Okra, Carrots, Cauliflower	HALF / FULL 19 / 38
SQUASH A LA PLANCHA Gremolata	9.5	MUSSELS Sofrito	14.5	PAELLA MARISCOS Shrimp, Clams, Calamari, Mussels	29 / 58
BEETS Skordalia	9	CHARCOAL-GRILLED PULPO Cherry Piquillos, Fingerling Potatoes	18.5	PAELLA SALVAJE Chicken, Pork Belly, Gaucho Sausage, Chickpeas	28 / 56
GRILLED BROCCOLINI Charred Lemon Vinaigrette	10.5	CHARCOAL-GRILLED CHICKEN THIGH Sumac, Aji Amarillo	10.5	PARRILLADA BARCELONA* NY Strip, Chicken Thigh, Gaucho Sausage, Pork Loin	34.5 / 69
GRILLED CORN Porcini Aioli	7	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5	FLAN CATALÁN	8
CAULIFLOWER Chipotle Lime Aioli	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5	OLIVE OIL CAKE Sea Salt	10.5
HOUSE-MADE FOCACCIA Rosemary, Sea Salt	5	FLANK STEAK Red Chimichurri	15.5	CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
ROASTED CARROTS Labneh, Sumac	8.5	BACON WRAPPED DATES Valdeón Mousse	8	BASQUE BURNT CHEESECAKE Strawberry	10.5
GRILLED SPRING ONIONS Romesco	9.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5	CREMA CATALANA Orange, Gran Gala	8
HUMMUS Aleppo Pepper, Lavash	7.5	PORK BELLY Red Roasted Pepper, Balsamic	10.5	ICE CREAM Vanilla	3
QUESO A LA PLANCHA Spicy Membrillo	10.5			SORBET Mango	4
BURRATA Pears, Red Wine	12.5				
POTATO TORTILLA* Chive Sour Cream	7.5				
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5				

EXECUTIVE CHEF DAVID BRICEÑO | SOUS CHEF MONTERRAY KEYS

*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

2023	Sumarroca, 2CV, Interlat, Brut Nature,	Penedès, Spain	Xarel-lo	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rosé	Penedès, Spain	Trepat	6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

NV	Liquid Geography,	Bierzo, Spain	Mencía	3oz	6oz	bottle
2025	Familia Schroeder, Saurus,	Patagonia, Argentina	Pinot Noir	5	10	40
2024	Christophe Avi,	Agenais, France	Cabernet Sauvignon	6	12	48
2025	No Es Pituko,	Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

RED

2020	Nucerro, Reserva,	Rioja, Spain	Tempranillo	3oz	6oz	bottle
2022	Marqués de Tomares, Crianza,	Rioja, Spain	Tempranillo	6.5	13	52
2023	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	Tempranillo	7	14	56
2025	Glup Glup,	Cariñena, Spain	Garnacha	4.5	9	36
2022	Azul y Garanza,	Navarra, Spain	Tempranillo	4.75	9.5	(L) 53
2021	Alberto Orte, A Portela,	Valdeorras, Spain	Mencía	6.5	13	52
2025	Sotabosc,	Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2021	Coster dels Olivers,	Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2025	Vins de Pedra, Negre de Folls,	Conca De Barberá	Trepat Blend	6	12	48
2025	La Vinyeta, 'Juanito',	Emporda, Spain	Monastrell	6	12	48
2021	Península, Vino de Montaña,	Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2022	Uva de Vida, Biográfico,	Toledo, Spain	Tempranillo, Graciano	7.5	15	60
2023	Caves São João, Baga Novo,	Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2020	Gota, Bergamota,	Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2023	Quieto, Gran Corte,	Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2022	Peñalolen,	Maipo, Chile	Cabernet Sauvignon	7	14	56
2022	Polkura,	Colchagua, Chile	Syrah	7.5	15	60
2025	Casas del Bosque,	Casablanca, Chile	Pinot Noir	7.25	14.5	58
2022	Garage Wine Company, Revival,	Maule, Chile	País	5.75	11.5	46
2022	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
La Cigarrera,	1L	Manzanilla	5.5	44
Los Arcos,	Lustau, 750mL	Amontillado	8.5	93
Península,	Lustau, 750mL	Palo Cortado	6	48
15 Años,	El Maestro Sierra, 375mL	Oloroso	9	72
Catón,	Alvear, 375mL	Oloroso	13	52
			13.5	54

SWEET

East India Solera,	Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar,	Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala,	1999, 750mL	Pedro Ximénez	9.5	38
Solera 1927,	Alvear, 375mL	Pedro Ximénez	20	160
			15	60

WINE FLIGHTS

3 Half Glasses

TRUST FALL	18.5
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.	14
BIO-CURIOUS Diorama / Sotabosc / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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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, Fino Jarana, Lemon	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordes 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, Big Cypress Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT Estrella Galicia, Lager—Spain Funky Buddha, Floridian—FL Prison Pals, Nelson Hazy IPA—FL	caña	doble
	4.5	9
	4.5	9
	4.75	9.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Estrella Galicia 0.0, Non- Alcoholic—Spain	7.5
La Tropical, Ambar Lager—FL	9
Unseen Creatures, Southpoint Lager—FL	9.5
Daura Damm, Gluten-Free Lager—Spain	9
Inedit Damm—Spain	12
Dogfish Head, Sea Quench Session Sour—DE	8.5
Dogfish Head, 60 Minute IPA—DE	8.5
Hitachino, Nest White—Japan	14.5
Peroni, Lager—Italy	9
Estrella Damm, Lager—Spain	9.5
Civil Society, Fresh IPA—FL (16oz)	14
Sun Lab, Sun Haze IPA—FL (16oz)	12
Lagunitas, Maximus IPA—CA	9
Copperpoint, A-10 Red IPA—FL	9
Cigar City, Maduro Brown Ale—FL	8.5
Wynwood Brewing, La Rubia, Blonde—FL	8.5
Trabanco, Cosecha, Sidra Natural (700mL)—Spain	36