

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 for one | 19.5 for three

#### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### SALCHICHON DE VIC

Catalunya, ES  
Pork Sausage with Nutmeg, Oregano, Garlic, and Whole Peppercorns

#### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

#### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

#### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

#### 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

#### SMOKING GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

#### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

#### VALDEÓN

Castilla-León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

#### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

#### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

#### MAXORATA

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

*Jamón Serrano, Fuet, Mahón, Drunken Goat, Pickled Vegetables, Olives, Pickled Guindillas, Patatas Bravas*

### TAPAS

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8

#### POTATO TORTILLA

Chive Sour Cream

7

#### JAMON SERRANO BENEDICT

Pan Con Tomate, Hollandaise, Pimentón

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### VEGGIE BENEDICT

Snap Peas, Hollandaise

6.5

#### ZUCCHINI FRITTERS

Harissa Whipped Sheep's Cheese

8.5

#### YOGURT PARFAIT

Strawberry Mermelada, Blueberries, Granola

7

#### ROASTED CARROTS

Labneh, Sumac

8.5

#### CHORIZO MIGAS

Sunny Side Up Egg, Garlic Aioli

9.5

#### BOQUERONES

Piquillo Peppers, Guindillas

7.5

#### FIDEOS

Sausage, Chicken, Egg, Peas

14.5

#### SEARED SCALLOPS

Green Romesco

18.5

#### TORRIJAS

Blueberries, Crema Catalana

7.5

#### GAMBAS AL AJILLO

Guindillas Peppers, La Boella Olive Oil, Garlic

9.5

#### PORK ESTRELLADO

Fries, Sunny Side Up Egg, Garlic Aioli

11

#### SALMON A LA PLANCHA

Zucchini Ratatouille, Basil Aioli

14.5

#### STEAK AND EGGS

Sunny Side Up Egg, Red Pepper Vinaigrette

14.5

#### MUSSELS

Sofrito

13

#### SMOKED SALMON MONTADITO

Pan de Cristal, House-Made Ricotta, Onions, Capers

12.5

#### CHARCOAL-GRILLED CHICKEN THIGH

Sumac, Aji Verde

9.5

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### BURRATA

Peaches

12.5

#### BACON WRAPPED DATES

Valdeón Mousse

8

#### MUSHROOMS A LA PLANCHA

Scallions, Urfa Pepper

9.5

#### STUFFED PIQUILLOS

Morcilla, Sheep's Cheese, Pine Nuts

11.5

#### HOUSE-MADE FOCACCIA

Pimentón, La Boella Olive Oil

3

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

#### WATERMELON SALAD

Cherry Tomatoes, Basil, Arugula

9

### LARGE PLATES

#### CHARCOAL-GRILLED BRANZINO

Potatoes, Roasted Carrots

26.5

#### PAELLA VERDURAS

Asparagus, Squash, Snap Peas, Herb Aioli

half / full / double

18 / 36 / 64

#### PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

28 / 56 / 98

#### PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

28 / 56 / 98

#### PARILLADA BARCELONA\*

Strip Steak, Chicken Thigh, Pork Loin, Gaucho Sausage

31 / 62 / 108

### DESSERTS

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### OLIVE OIL CAKE

Sea Salt

9

#### FLAN CATALÁN

7

#### BASQUE BURNT CHEESECAKE

Strawberry Mermelada

9

### EXECUTIVE CHEF JAVIER NARVAEZ

### SOUS CHEFS KEARA GARCIA & DAVID BRICEÑO

\*This item is served using raw or undercooked ingredients containing 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

		3oz	6oz	bottle
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52

## WHITE

		3oz	6oz	bottle
2023 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 <b>La Vinyeta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2018 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2023 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2022 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 <b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2022 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	7	14	56

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2022 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2022 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2020 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2017 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	5.75	11.5	46
2022 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.75	11.5	46
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	5.25	10.5	42
2021 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6	12	48
2020 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8.5	34
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	12	48

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38
<b>Toro Albala</b> , 1990, 750mL	<i>Pedro Ximénez</i>	16	128
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

# WINE FLIGHTS

3 Half Glasses

<b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
<b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Cuvée Paul All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	17.5
<b>ACID TRIP</b> Asnella / L'Alpage / Belinda High. Acid. Wines.	15

# COCKTAILS



<b>BLOODY MARY</b> Reyka Vodka, Housemade Bloody Mary Mix	11
<b>MIMOSA</b> Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	11
<b>BEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	6
<b>FLOR DE SAL</b> (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt <b>Porrón for the Table</b> 48	12
<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	14
<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
<b>SUMMER STREET SLING</b> Chamomile Infused Reyka Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	12.5
<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
<b>SMOKED SHERRY MANHATTAN</b> Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	16
<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumat Rhubarb Amaro, Orange, Walnut Bitters	15
<b>GINTONICS</b> Inspired by three of Spain's most iconic regions	15
<b>CATALAN</b> Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
<b>VALENCIAN</b> Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
<b>GALICIAN</b> Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
<b>SANGRIA</b>	
<b>WHITE OR RED SANGRIA</b>	<b>glass pitcher</b>
Rioja Wine, Elderflower, Citrus Infused	9.5 34
Dark Rum, Guava Nectar	
<b>GUNS &amp; ROSÉS</b>	<b>glass carafe</b>
São João Brut Rosé, Lillet Rosé, Big Cypress Vodka	12.5 50
Peach Nectar, Lemon, Grapefruit Bitters	
<b>BEER</b>	
<b>DRAFT</b>	<b>caña doble</b>
Estrella Galicia, Lager - Spain	4.5 9
Green Bench, Postcard Pilsner - FL	4.25 8.5
J Wakefield Brewing, El Jefe - FL	4.75 9
Wynwood Brewing, Laces IPA - FL	4.75 9.5
<b>BOTTLES &amp; CANS</b>	
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT	7
Peroni, Lager - Italy	9
Estrella Damm, Daura Gluten-Free Lager - Spain	9
La Tropical, Ambar Lager - FL	9
Tripping Animals, No Mames, Mexican Lager - FL (16oz)	12.5
Dogfish Head, Sea Quench Session Sour - DE	8.5
Hitachino, Nest White - Japan	14.5
Dogfish 60 Minute IPA - DE	12
Estrella Damm, Inedit - Spain	12
Wynwood Brewing, La Rubia, Blonde - FL	8.5
Civil Society, Fresh IPA - FL (16oz)	14
Veza Sur, South Coast IPA - FL	8.5
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, Pops Porter - FL	8.5
<b>CIDERS</b>	
Trabanco, Cosecha, Sidra Natural (700mL) - Spain	36