

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

Segovia, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### 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

### FUET

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

### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

### SOPRESSATA

St. Luis, US  
Pork Salami, Paprika, Garlic

### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

### CABRA AL GOFIO

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months, Cornmeal Coated

### MAHÓN

Castilla-La Mancha, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

### DÉLICE DE BOURGOGNE

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

### IDIAZÁBAL

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

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

### DRUNKEN GOAT

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

### VALDEÓN

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

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

### JAMÓN MANGALICA

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

### WAGYU CECINA

Illinois, US  
Cured Beef For 12-16 Weeks, Pressed And Cold Smoked With Hickory Pepperi, Smoky

### SALAME DI MANZO

Illinois, US  
Wagyu Beef, Black Pepper

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas, Pickled Guindillas, Almonds, Fuet, Jamón Serrano, Manchego, Idiazábal*

## TAPAS

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### PICKLED BEETS

Skordalia, Dill

### ROASTED CARROTS

Spiced Labneh

### CRISPY BRUSSEL SPROUTS

Cherry Peppers Chimichurri

### GREEN BEANS

Horseradish Gremolata

### ASPARAGUS

Tahini, Harissa, Lemon

### BRAISED CABBAGE

Queso De Trufa, Migas

### CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

### HUMMUS

Za'atar, Olive Oil

### WHIPPED GOAT CHEESE

Dates

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### MARINATED BOQUERONES

Pickled Guindillas, Olive Oil

### RED SNAPPER CRUDO\*

Blood Orange, Aleppo Pepper

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### STEAMED MUSSELS

Arrabbiata, Gaucho Sausage

### GROUPER CHEEKS

Olive Oil, Garlic, Parsley

### GRILLED PULPO

Peewee Potatoes, Peperonata

### RAINBOW TROUT A LA PLANCHA

Pesto

### CHICKEN THIGH

Tzatziki

### MORUNO PORK

Piquillo Pepper, Red Onions

### NY STRIP

Truffle Vinaigrette

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### PORK BELLY

Spicy Membrillo

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### TRUFFLED BIKINI

Jamón Serrano, Mahón

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### ARUGULA

Manchego, Apples, Cider

## LARGE PLATES

### WHOLE BRANZINO

Asparagus, Arugula, Cider Vinaigrette

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

HALF / FULL

### PAELLA VERDURAS

19 / 36  
Broccolini, Fennel, Cauliflower, Carrots, Mojo Verde Aioli

### PAELLA SALVAJE

28 / 56  
Chicken, Pork Belly, Sausage, Chorizo, Chickpeas

### PAELLA MARISCOS

29 / 58  
Shrimp, Clams, Mussels, Calamari

### PARRILLADA BARCELONA\*

34.5 / 69  
Strip Steak, Chicken, Pork Loin, Sausage

## DESSERTS

### FLAN CATALÁN

8

### CHOCOLATE CAKE

9.5  
Coffee Crème Anglaise, Almond Crumble

### OLIVE OIL CAKE

10.5  
Sea Salt

### BASQUE BURNT CHEESECAKE

10.5  
Apples

## EXECUTIVE CHEF VICTOR M. LOPEZ EXECUTIVE SOUS CHEF ALVARO VAZQUEZ | SOUS CHEF JUAN D. GOMEZ

\*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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11	44
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	Macabeo Blend	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	6	12	48
2023	<b>Gañeta</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6.75	13.5	54
2020	<b>Menade</b> , Rueda, Spain	Verdejo	6.25	12.5	50
2023	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5.5	11	44
2022	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2023	<b>La Vinyeta, 'Pipa'</b> , Emporda, Spain	Malvasia	6	12	48
2022	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2022	<b>Asnella</b> , Vinho Verde, Portugal	Arinto, Loureiro	5.5	11	44
2023	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6	12	48

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencía	5.5	11	44
2022	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2023	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2023	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	Malvar, Airén	5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	7	14	56
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6	12	48
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2023	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2016	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencía	6.5	13	52
2023	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2020	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2022	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	6	12	48
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	6	12	48
2022	<b>Filipe Ferreira</b> , Douro, Portugal	Touriga Nacional Blend	5.75	11.5	46
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	Bonarda, Pedro Ximénez	5	10	40
2020	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	7	14	56
2018	<b>Polkura</b> , Colchagua, Chile	Syrah	6.5	13	52
2022	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5	46
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	6	12	48
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

# SHERRY

## DRY

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

## SWEET

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

# WINE FLIGHTS

3 Half Glasses

**BIO-CURIOUS** Diorama / Abisso / Biografico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**ACID TRIP** Asnella / B.R.O.T. / Belinda  
High. Acid. Wines.

**UNTOXICATED** Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto  
Non alcoholic wines, all made using the process of dealcoholization



# COCKTAILS

**BEEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón For The Table** 48

**PICA PICA** 12.5  
Reyka Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**TYGRA** 14  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura  
Bitters, Cucumber

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Bee Pollen & Dragonfruit Powder

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SIDE HUSTLE** 14  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**LAIRD'S WAY** 15  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Hayman's London Dry Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

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

# SANGRIA

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

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Big Cypress Vodka,  
Peach Nectar, Grapefruit 13 52

# BEER

**DRAFT** caña doble  
Estrella Galicia, Lager 4.50 8.5  
Green Bench, Sunshine City IPA—FL 4.25 8.5  
Hidden Springs, Orange Crush Wheat—FL 4.75 9

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7  
Peroni, Lager—Italy 9  
Estrella Damm, Daura Gluten-Free Lager—Spain 9  
Green Bench, Postcard Pilsner—FL 8.5  
Motorworks, Adoptable, Lager—FL (16oz) 8.5  
Ology, Rainbow Colored Glasses, Sour Ale—FL 12  
Magnanimous Brewing, Juice Lord IPA—FL (16oz) 13.5  
Lagunitas, Maximus IPA—CA 9  
Copperpoint, A-10 Red IPA—FL 9  
3 Daughters, Rod Bender, Red Ale—FL 9  
Coppertail Free Dive, IPA—FL 8.5  
Cigar City, Maduro Brown Ale—FL 8.5  
Cigar City Cider & Meade, Golden—FL 9  
Trabanco, Cosecha, Sidra Natural (700mL)—FL 36