

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FUET Catalonia, ES Pork Sausage. Rich, Garlic, Black Pepper	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	SALCHICHÓN DE IBÉRICO Andalucía, ES Pork Sausage. Oregano, Garlic, Peppercorns	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	BRESAOLA Valtellina, IT Top Round Beef, Aged 90 Days. Deep, Robust, Lean	11
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine. Rich, Complex	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked		<i>Patatas Bravas, Jamón Serrano, Fuet, Idiazábal, Manchego, Almonds, Olives, Guindillas</i>	

TAPAS

OMELETTE Mushrooms, Queso De Trufa	9.5	HUMMUS Piquillos, Lavash	9.5
SERRANO ESTRELLADOS* Fries, Egg, Garlic Aioli	11.5	WHIPPED SHEEP'S CHEESE Truffle Honey	8.5
OLIVE OIL PANCAKES Maple Syrup, Cinnamon Butter	8.5	POTATO TORTILLA Chive Sour Cream	7
MUSHROOM BENEDICT* Tomatoes, Hollandaise	7.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
STEAK & EGG Red Chimichurri, Sunny Side Up Egg	15.5	BOQUERONES Confit Garlic, Parsley	7
TORRIJAS Strawberries	7.5	GAMBAS AL AJILLO Guindilla Peppers, Garlic	10.5
SERRANO HAM BENEDICT* Tomatoes, Hollandaise	8.5	PULPO A LA GALLEGA Creamer Potatoes, Olive Oil, Pimentón	15.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5	SEA SCALLOPS Carrot Purée	18.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	SALMON Jicama Slaw	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	CHICKEN THIGH Lemon Yogurt	9.5
ROASTED CARROTS Arugula Gremolata	9.5	TRUFFLED BIKINI Serrano, Mahón	9.5
ROASTED RADISHES Skordalia	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
ROASTED CABBAGE Idiazábal Dressing	7.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
HARICOT VERTS Lemon Vinaigrette, Pickled Onions	8.5	PORK BELLY Aji Amarillo	10.5
CREAMED LEEKS Migas	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BEETS Yogurt, Dill, Almonds	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Carrots, Mixed Greens	28.5
	HALF / FULL
PAELLA VERDURAS Sweet Potato, Haricot Verts, Brussels Sprouts	18 / 36
PAELLA MARISCOS Calamari, Clams, Shrimp, PEI Mussels	29 / 58
PAELLA SALVAJE Pork Belly, Chicken, Beef, Pickled Onions	28 / 56
FIDEOS Calamari, Shrimp, Squid Ink	17/34
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

OLIVE OIL CAKE Sea Salt	10
ARROZ CON LECHE Coconut Milk, Cinnamon	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Strawberries	10

EXECUTIVE CHEF RICARDO MIRANDA | SOUS CHEF BRYANT FRANCE

*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.

BARCELONA IS A CASHLESS RESTAURANT. CREDIT AND DEBIT ACCEPTED.

