

# 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

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### CHORIZO PICANTE

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

#### 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

#### DRUNKEN GOAT

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

#### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

#### ETXEGARAI

Pais Vasco, ES  
Semi-Firm, Raw, Sheeps Milk,  
Smoked 6 Months, Sharp, Fruity, Smoky

#### 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

#### CAÑA DE OVEJA

Murcia, ES  
Soft-Ripened, Sheep's Milk, Aged 21 Days,  
Thick Mold Rind. Buttery, Tangy

#### ALISIOS

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

#### VALDEÓN

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

#### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months.  
Smoked, Creamy, Mild

#### CABRA ROMERO

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

#### JAMÓN MANGALICA

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

#### WAGYU CECINA

Illinois, US  
Aged 12-16 Weeks, Pressed & Cold Smoked  
Wagyu. Hickory Pepper, Smokey

#### QUESO DE TRUFA

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

#### APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Fuet,  
Manchego, Mahón, Marinated Olives,  
Guindilla Peppers, Marcona Almonds*

### TAPAS

#### OLIVE OIL PANCAKES

Maple Butter, Maple Syrup

8

#### VEGETABLE BENEDICT

Spinach, Mushrooms, Onions

6.5

#### GRILLED VEGETABLE FRITTATA

Basil Aioli, Seasonal Vegetables

10.5

#### SMOKED SALMON MONTADITO

Capers, Red Onions

12.5

#### SHRIMP & GRITS

Tomatoes, Shallots, Cream

11

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Pimentón Hollandaise

8.5

#### TORRIJAS

Crema Catalana, Grapefruit

7.5

#### ESTRELLADOS

Fries, Aioli, Lomo, Sunny Side-Up Egg

11

#### STEAK & EGG

Red Pepper Vinaigrette

14.5

#### BEETS

Ricotta, Walnuts, Basil

8.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

#### BRUSSELS SPROUTS

Bacon Vinaigrette

9

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### CHAMPIÑONES

*Ellijay Farms*  
Garlic, Scallions

12.5

#### CAULIFLOWER

Lemon Vinaigrette, Pimentón

8

#### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

#### BURRATA

Poached Pears, Balsamic

11

#### MEDITERRANEAN HUMMUS

Salsa Verde, Lavash

7.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### POTATO TORTILLA

Chive Sour Cream

7

#### BOQUERONES

Olives, Piquillo Peppers

6

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

9.5

#### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

#### MUSSELS

White Wine, Garlic, Sofrito

13.5

#### GRILLED CHICKEN THIGH

Aji Amarillo

9.5

#### ALBÓNDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### BACON-WRAPPED DATES

Valdeón Mousse

8

#### TRUFFLED BIKINI

Jamón Serrano, Mahón

9

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Guardinera, Little Gem Lettuce

9

#### ARUGULA SALAD

Fennel, Herbs, Lemon Vinaigrette

8

#### KALE & BRUSSELS SPROUTS

Cranberries, Manchego, Maple Mustard Vinaigrette

9

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

#### WHOLE ROASTED BRANZINO

Broccolini, Potatoes, Red Chimichurri

28.5

#### PAELLA VERDURAS

Butternut Squash, Mushrooms, Broccolini, Olives

HALF / FULL

18 / 36

#### PAELLA MARISCOS

Gambas, Calamari, Clams, Mussels

28 / 56

#### PAELLA SALVAJE

Chicken, Chorizo, Gaucho, Pork Belly, Garbanzos

28 / 56

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho, Pork Loin

33 / 66

### DESSERTS

#### FLAN CATALÁN

7

#### OLIVE OIL CAKE

Sea Salt

9

#### BASQUE BURNT CHEESECAKE

Cranberries

9

#### ARROZ CON LECHE

Coconut Milk, Cinnamon

7

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

## EXECUTIVE CHEF ERIC CORONA EXECUTIVE SOUS CHEF JERMAINE WILBEY | SOUS CHEF NICK HADDAD

\*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
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain
NV	<b>Tierra Limpia, Brut Rosé</b> , Bairrada, Portugal

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain
2023	<b>Rezabal</b> , Getariako Txakolina, Spain
2022	<b>Menade</b> , Rueda, Spain
2022	<b>Le Naturel</b> , Navarra, Spain
2023	<b>Pinord, Diorama</b> , Penedès, Spain
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain
2023	<b>La Vineyta, 'Pipa'</b> , Montilla-Moriles, Spain
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain
2022	<b>Asnella</b> , Vinho Verde, Portugal
2024	<b>Aylin</b> , San Antonio, Chile
2023	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay
2023	<b>Iniceri, Abisso</b> , Sicily, Italy
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2023	<b>Christophe Avi</b> , Agenais, France
2023	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain
2023	<b>Glup Glup</b> , Cariñena, Spain
2022	<b>Azul y Garanza</b> , Navarra, Spain
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2023	<b>Sotabosc</b> , Montsant, Spain
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain
2022	<b>Filipe Ferreira</b> , Douro, Portugal
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled
2020	<b>Peñalolen</b> , Maipo, Chile
2021	<b>Polkura</b> , Colchagua, Chile
2023	<b>Casas del Bosque</b> , Casablanca, Chile
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon

# SHERRY

## DRY

<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>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	13.5	54
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
<b>Marques de Poley</b> , Toro Albala, 500mL	<i>Oloroso</i>	10	60

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	20	80
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / Lustau Vermut  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

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

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

<i>Xarel-lo Blend</i>	5.5	11	44
<i>Macabeo Blend</i>	7	14	56
<i>Trepat</i>	6.5	13	52

<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6.25	12.5	50
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Malvasia</i>	6	12	48
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	6	12	48
<i>Arinto, Loureiro</i>	5.5	11	44
<i>Sauvignon Blanc</i>	6	12	48
<i>Chardonnay</i>	5.5	11	44
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Catarratto</i>	6	12	48
<i>Riesling</i>	6.5	13	52

<i>Mencia</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Malvar, Airén</i>	5.5	11	44

<i>Tempranillo</i>	7	14	56
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6.25	12.5	50
<i>Trepat Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6.5	13	52
<i>Tempranillo, Graciano</i>	7	14	56
<i>Bobal</i>	6	12	48
<i>Touriga Nacional Blend</i>	5.75	11.5	46
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Bonarda, Pedro Ximénez</i>	5	10	40
<i>Cabernet Sauvignon</i>	6.75	13.5	54
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5.5	11	44
<i>Cabernet Blend</i>	6.25	12.5	50

<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
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# COCKTAILS

**BLOODY MARY** 11  
Tito's Vodka, Housemade Bloody Mary Mix

**MIMOSA** 11  
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

**BEES & 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  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura  
Bitters, Cucumber

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

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

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

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

**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

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

**GUNS & ROSÉS**  
Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach  
Nectar, Grapefruit 13 52

# BEER

**DRAFT**  
Estrella Galicia, Lager—Spain 4.25 8.5  
Creature Comforts, Tropicália IPA—GA 4.5 9  
Glover Park, Witness Belgian Wit—GA 4 8  
Sweetwater, 420 Pale Ale—GA 4.25 8.5

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Peroni, Lager—Italy 8  
Wild Heaven, Emergency Drinking Beer—GA 7.5  
Yuengling, Light—PA 6.5  
Pabst Blue Ribbon (16oz.)—IL 6  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Three Taverns, Rapturous Raspberry Sour—GA 8.5  
Wild Heaven, White Blackbird—GA 8.5  
Terrapin, Recreation Ale—GA 7  
Monday Night Brewing, Slap Fight IPA—GA 8.5  
Lagunitas, Maximus IPA—CA 8.5  
Allagash, Tripel—MN 11  
Isastegi, Sagardo Natural Cider (750mL)—Spain 32

