

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. Louis, 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

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

ROMANESCO

Red Pepper Coulis, Citrus

ZUCCHINNI

White Romesco, Black Salt

ASPARAGUS

Tahini, Harissa, Lemon

MUSHROOMS

Urfa Pepper, Scallions

GREEN BEANS

Horseradish Gremolata

CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

HUMMUS

Za'atar, Olive Oil

WHIPPED GOAT CHEESE

Dates

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

MARINATED BOQUERONES

Pickled Guindillas, Olive Oil

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

SALMON CRUDO*

Orange, Caviar

STEAMED MUSSELS

Arrabbiata, Gaucho Sausage

GROUPER CHEEKS

Olive Oil, Garlic, Parsley

GRILLED PULPO

Peewee Potatoes, Peperonata

RAINBOW TROUT A LA PLANCHA

Pesto

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

CHICKEN THIGH

Verde Aioli

CHISTORAS A LA RIOJA

Red Wine, Parsley

MORUNO PORK

Piquillo Pepper, Red Onions

NY STRIP

Truffle Vinaigrette

PORK BELLY

Spicy Membrillo

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

TRUFFLED BIKINI

Jamón Serrano, Mahón

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

SPRING MESCLUN

Drunken Goat, Granola

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Asparagus, Arugula, Cider Vinaigrette

HALF / FULL

PAELLA VERDURAS

Zucchini, Asparagus, Cauliflower, Mojo Verde Alioli

PAELLA SALVAJE

Chicken, Pork Belly, Sausage, Chorizo, Chickpeas

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Strawberry Cava

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 | BarCava, Brut , Penedès, Spain | Xarel-lo Blend | 3oz | 6oz | bottle |
| 2022 | AT Roca, Reserva, Brut Nature , Classic Penedès, Spain | Macabeo Blend | 5.5 | 11 | 44 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | Trepat | 7 | 14 | 56 |
| | | | 6.5 | 13 | 52 |

WHITE

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

ROSÉ & SKIN CONTACT

| | | | | | |
|------|---|--------------------|-----|-----|--------|
| 2022 | Liquid Geography , Bierzo, Spain | Mencía | 3oz | 6oz | bottle |
| 2022 | Familia Schroeder, Saurus , Patagonia, Argentina | Pinot Noir | 5.5 | 11 | 44 |
| 2023 | Christophe Avi , Agenais, France | Cabernet Sauvignon | 5 | 10 | 40 |
| 2023 | Los Conejos Malditos, Blanco Con Madre , Toledo, Spain | Malvar, Airén | 6 | 12 | 48 |
| | | | 5.5 | 11 | 44 |

RED

| | | | | | |
|------|--|------------------------|------|---------|--------|
| 2019 | Nucerro, Reserva , Rioja, Spain | Tempranillo | 3oz | 6oz | bottle |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain | Tempranillo | 7 | 14 | 56 |
| 2021 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | Tempranillo | 6 | 12 | 48 |
| 2023 | Sotabosc , Montsant, Spain | Tempranillo | 6.5 | 13 | 52 |
| 2023 | Glup Glup , Cariñena, Spain | Garnacha, Cariñena | 6.25 | 12.5 | 50 |
| 2022 | Azul y Garanza , Navarra, Spain | Garnacha | 4.5 | 9 | 36 |
| 2016 | Alberto Orte, A Portela , Valdeorras, Spain | Tempranillo | 4.75 | 9.5 (L) | 53 |
| 2020 | Coster dels Olivers , Priorat, Spain | Mencía | 6.5 | 13 | 52 |
| 2022 | Vins de Pedra, Negre de Folls , Conca De Barberá | Cariñena, Garnacha | 7.5 | 15 | 60 |
| 2021 | Uva de Vida, Biográfico , Toledo, Spain | Trepat Blend | 6 | 12 | 48 |
| 2023 | Bodegas Ponce, Clos Lojen , Manchuela, Spain | Tempranillo, Graciano | 7.5 | 15 | 60 |
| 2022 | Filipe Ferreira , Douro, Portugal | Bobal | 6 | 12 | 48 |
| 2021 | Quieto, Gran Corte , Mendoza, Argentina | Touriga Nacional Blend | 5.75 | 11.5 | 46 |
| 2021 | Belinda , Mendoza, Argentina – Served Chilled | Cabernet Franc, Malbec | 6.5 | 13 | 52 |
| 2020 | Peñalolen , Maipo, Chile | Bonarda, Pedro Ximénez | 5 | 10 | 40 |
| 2018 | Polkura , Colchagua, Chile | Cabernet Sauvignon | 7 | 14 | 56 |
| 2022 | Casas del Bosque , Casablanca, Chile | Syrah | 6.5 | 13 | 52 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | Pinot Noir | 7 | 14 | 56 |
| 2018 | Alto de la Ballena , Maldonado, Uruguay | País | 5.75 | 11.5 | 46 |
| 2021 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | Cabernet Franc Blend | 6 | 12 | 48 |
| | | Cabernet Blend | 6 | 12 | 48 |

SHERRY

DRY

| | | | |
|---|--------------|------|--------|
| Jarana , Lustau, 750mL | Fino | 3oz | bottle |
| Los Arcos , Lustau, 750mL | Amontillado | 5.5 | 44 |
| Península , Lustau, 750mL | Palo Cortado | 6 | 48 |
| 15 Años , El Maestro Sierra, 375mL | Oloroso | 9 | 72 |
| Asuncion , 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, 375mL | Pedro Ximénez | 9.5 | 38 |
| Solera 1927 , Alvear, 375mL | Pedro Ximénez | 20 | 80 |
| | | 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

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

7

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

8

FLOR DE SAL (Low ABV)

La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

12

PICA PICA

Reyka Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

12.5

TYGRA

Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura
Bitters, Cucumber

14

SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

14

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

13

ALEBRIJES

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

13.5

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

13

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

15

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

Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

glass pitcher
10.5 38

BEER

DRAFT

| | | |
|---|------|-------|
| Estrella Galicia , Lager | caña | doble |
| 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 |

