

barcelona

BRUNCH

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

CHORIZO PICANTE

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SPECK

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

SALCHICHÓN DE VIC

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

'NDUJA

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

FINOCCHIONA

California, US
Pork Sausage With Fennel, Red Wine.
Rich, Complex

FUET

California, US
Pork Sausage. Rich, Garlic, Black Pepper

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

MAHÓN

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

AGED MANCHEGO

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

CABRA ROMERO

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

DRUNKEN GOAT

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

SAN SIMÓN

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

CAÑA DE CABRA

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

VALDEÓN

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

JAMÓN MANGALICA

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

QUESO DE TRUFA

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

WAGYU CECINA

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

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, Aged Manchego,
Idiazábal, Pickled Vegetables, Patatas Bravas,
Olives, Guindilla Peppers*

TAPAS

TORRIJAS

Strawberries, Crema Catalana

AVOCADO MONTADITO

Piquillos, Pickled Red Onions

YOGURT PARFAIT

Berries, Granola

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

LEEK & PIQUILLO BENEDICT

Hollandaise

STEAK AND EGGS*

Sunny Side Up Egg, Red Chimichurri

SCRAMBLE EGGS & MORCILLA

Garlic Aioli, Scallions

EGG CARPACCIO

Trufa Cheese, Frites

DOUBLE CUT BACON

Pimentón, Maple Syrup

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

GRILLED SQUASH

Caper Gremolata

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ROASTED MUSHROOMS

Scallions, Sumac

MARINATED BEETS

Skordalia, Dill

SNOW PEAS

Bilbaina Sauce, Almonds

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

ROASTED CARROTS

Spiced Labneh, Sumac

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

ARTICHOKE HUMMUS

Calabrian Chili, Carrots, Red Peppers

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MUSSELS

Parsley, Olive Oil

DORADE*

Vizcaína Sauce

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

CHICKEN THIGH

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

TRUFFLED BIKINI

Jamón Serrano, Mahón

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ARUGULA SALAD

Watermelon, Feta, Honey

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

MUSHROOMS FIDEOS

Porcini Aioli

PAELLA VERDURAS

Snow Peas, Carrots, Squash, Zucchini

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

DESSERTS

FLAN CATALÁN

8

ARROZ CON LECHE

7.5

OLIVE OIL CAKE

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

10.5

EXECUTIVE CHEF JAVIER NARVAEZ EXECUTIVE SOUS CHEF MARC BEAUPLAN

*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	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

			3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain	Albariño	6	13	52
2024	Menade , Rueda, Spain	Verdejo	6.25	12.5	50
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11	44
NV	Le Naturel Zero Zero Blanco , Navarra, Spain (Alcohol Free)	Garnacha Blanca	4.75	9.5	38
2024	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	La Vinyeta, 'Pipa' , Emporda, Spain	Malvasia	6	12	48
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	Clara Sala, Sicilia Bianco , Sicily, Italy	Grillo	6.25	12.5	50
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencia	5.5	11	44
2024	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2024	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	7	14	56
2024	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	Garnacha	4.75	9.5	38
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2019	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13	52
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2022	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14	56
2021	Polkura , Colchagua, Chile	Syrah	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

			3oz	bottle
Jarana , Lustau, 750mL	Fino	5.5	44	
La Cigarrera , 375mL	Manzanilla	8.5	34	
Los Arcos , Lustau, 750mL	Amontillado	6	48	
Península , Lustau, 750mL	Palo Cortado	9	72	
15 Años , El Maestro Sierra, 375mL	Oloroso	13	52	

SWEET

			3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	9	72	
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9.5	38	
Toro Albala , 1994, 750mL	Pedro Ximénez	20	160	
Solera 1927 , Alvear, 375mL	Pedro Ximénez	15	60	

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM

La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS

Diorama / Sotabosc / Biográfico
Many of our wines use Biodynamic farming practices, here are three incredible examples



COCKTAILS

BLOODY MARY

Reyka Vodka, Housemade Bloody Mary Mix

11

MIMOSA

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

11

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

PICA PICA

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

12.5

DOS PENÍNSULAS

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

13

ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

13.5

BOURBON SPICE RACK

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

13

IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

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

Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN

Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

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

SANGRIA

NON-ALC WHITE OR RED SANGRIA

NA Wine, Fever Tree Grapefruit, Lemon, Guava
Nectar, Orange, Mint

glass pitcher
9.5 34

WHITE OR RED SANGRIA

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

glass pitcher
10.5 38

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka,
Peach Nectar, Grapefruit

glass carafe
13 52

BEER

DRAFT

Estrella Galicia, Lager—Spain

caña doble
4.5 9

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT

7

Peroni, Lager—Italy

9

Daura Damm, Gluten-Free Lager—Spain

9

La Tropical, Ambar Lager—FL

9

Dogfish Head, Sea Quench Session Sour—DE

8.5

Inedit Damm—Spain

11.5

Civil Society, Fresh IPA—FL (16oz)

18.5

14

Dogfish Head, 60 Minute IPA—DE

8.5

Sun Lab, Sun Haze IPA—FL (16oz)

14

12

Lagunitas, Maximus IPA—CA

9

Hitachino, Nest White—Japan

16

14.5

Trabanco, Cosecha, Sidra Natural (700mL)—FL

36