

# 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

#### FUET

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

#### SPECK

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

#### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo.  
Rich, Smoky, Pimentón

#### CHORIZO PICANTE

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

#### FINOCCHIONA

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

#### SPECK

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, 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

#### 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

#### MAHÓN

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

#### SAN SIMÓN

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

Menorca, ES  
Aged 8+ Months, Unpasteurized Cow's Milk  
Firm, Nutty, Complex

#### 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

#### APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Manchego,  
Chorizo Picante, Mahón, Marinated Olives,  
Marcona Almonds, Giardiniera*

### TAPAS

#### OLIVE OIL PANCAKES

Maple Butter, Maple Syrup

8

#### CAULIFLOWER

Lemon Vinaigrette, Pimentón

8.5

#### ESTRELLADOS

Fries, Aioli, Mangalica, Sunny Side-Up Egg

11

#### PIQUILLO HUMMUS

Olive Oil, Pimentón

7.5

#### TORRIJAS

Crema Catalana, Blueberries

7.5

#### ROASTED CARROTS

Harissa, Parsley

8.5

#### STEAK & EGG

Red Chimichurri

14.5

#### BURRATA

Peas, Mint, Lemon

11

#### VEGETABLE BENEDICT

Spinach, Piquillo Peppers

6.5

#### POTATO TORTILLA

Chive Sour Cream

7

#### JAMÓN SERRANO BENEDICT

Pan Con Tomate, Hollandaise

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### MARCONA ALMONDS

Sea Salt

6

#### BOQUERONES

Garlic, EVOO, Parsley

6

#### SPINACH CATALAN

Golden Raisins, Pepitas

7.5

#### SEARED SALMON\*

Arugula, Red Onions

15.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

9.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

#### MUSSELS

Salsa Diablo

13.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### SWORDFISH A LA PLANCHA

Salsa Verde

16.5

#### CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

8.5

#### PULPO GALLEGO

Sobrassada, Chickpeas

15.5

#### PAN CON TOMATE

Garlic, Maldon Salt

6.5

#### GRILLED CHICKEN THIGH

Aji Amarillo

9.5

#### ROASTED CARROTS

Harissa Yogurt, Parsley

8.5

#### PORK BELLY

Green Chimichurri

10.5

#### CHAMPIÑONES

Garlic, Scallions

10.5

#### ALBÓNDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### SNAP PEAS

Aleppo Pepper, Lemon

8.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### SPRING ONIONS

Black Garlic Vinaigrette, Aleppo Pepper

9

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### ASPARAGUS

Mojo Picon

8.5

#### PORK LOIN

Sofrito

10.5

#### WHIPPED SHEEP'S CHEESE

Honey, Pimentón

9.5

#### STEAK PAILLARD\*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

9

#### BIBB

Watermelon Radish, Chives

9.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

HALF / FULL

#### PAELLA VERDURAS

Spring Onions, Asparagus, Carrots, Mushrooms

18 / 36

#### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

28 / 56

#### BRUNCH FIDEOS

Pork Belly, Gaucho Sausage, Farm Egg

17 / 34

#### PAELLA SALVAJE

Chicken, Pork Belly, 'Nduja, Sausage, Garlic Aioli

28 / 56

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

### DESSERTS

#### BASQUE BURNT CHEESECAKE

Blueberries

9

#### FLAN CATALÁN

7

#### OLIVE OIL CAKE

Sea Salt

9

#### ARROZ CON LECHE

Coconut Milk, Cinnamon

7

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### EXECUTIVE CHEF COLIN KRUZIC

\*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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Bairrada, Portugal	<i>Trepat</i>	7	14	56
			6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	6.5	13	52
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	7.25	14.5	58
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2024	<b>La Vineyta, 'Pipa'</b> , Montilla-Moriles, Spain	<i>Malvasia</i>	7	14	56
2023	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2025	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2024	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	<i>Grillo</i>	6.5	13	52
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	<i>Riesling</i>	6.25	12.5	50
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
			4.75	9.5	38

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2025	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	7	14	56
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	4.75	9.5 (L)	53
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2023	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	6.25	12.5	50
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	7.5	15	60
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	5	10	40
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	7	14	56
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	6.25	12.5	50
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.5	11 (L)	62
2022	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Sauvignon</i>	6.5	13	52
2022	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2023	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6.25	12.5	50

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8.5	34
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	13.5	54
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
<b>Marques de Poley</b> , Toro Albala, 500mL	<i>Oloroso</i>	12	48
		10	60

### SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	20	80
		16	64

## 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 / Biografico / Sotabosc

Many of our wines use Biodynamic farming practices, here are three incredible examples

### HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte

Some relationships are worth celebrating. Wines and people who helped shape our list.



# COCKTAILS

<b>BLOODY MARY</b>	11
Tito's Vodka, Housemade Bloody Mary Mix	
<b>MIMOSA</b>	11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	
<b>BEES &amp; BAYS</b> (No ABV)	7
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	
<b>TEA TIME</b> (No ABV)	8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	
<b>GIN &amp; JUS</b>	11
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	
<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	
<b>ALEBRIJES</b>	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	
<b>SIDE HUSTLE</b>	13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	
<b>BOURBON SPICE RACK</b>	13
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	
<b>IPANEMA</b>	13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	
<b>LAIRD'S WAY</b>	15
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Stumato Rhubarb Amaro, Orange, Walnut Bitters	
<b>GINTONICS</b>	15
Inspired by three of Spain's most iconic regions.	
<b>CATALAN</b>	
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
<b>VALENCIAN</b>	
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
<b>GALICIAN</b>	
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
<b>SANGRIA</b>	
<b>WHITE OR RED SANGRIA</b>	<b>glass</b> <b>pitcher</b>
Rioja Wine, Elderflower, Citrus Infused	10.5 38
Dark Rum, Guava Nectar	
<b>GUNS &amp; ROSÉS</b>	<b>glass</b> <b>carafe</b>
Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach Nectar, Grapefruit	13 52
<b>BEER</b>	
<b>DRAFT</b>	<b>caña</b> <b>doble</b>
Estrella Galicia, Lager—Spain	4.25 8.5
Glover Park, Witness Belgian Wit—GA	4 8
Creature Comforts, Tropicália IPA—GA	4.5 9
Sweetwater, 420 Pale Ale—GA	4.25 8.5
<b>BOTTLES &amp; CANS</b>	
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Monday Night Brewing, Slap Fight IPA—GA	8.5
Yuengling, Light—PA	6.5
Wild Heaven, Emergency Drinking Beer—GA	7.5
Pabst Blue Ribbon (16oz.)—IL	6
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Three Taverns, Rapturous Raspberry Sour—GA	8.5
Terrapin, Recreation Ale—GA	7
Peroni, Lager—Italy	8
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	11
Isastegi, Sagardo Natural Cider (750mL)—Spain	32