

# 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

#### 'NDUJA

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

#### SPECK

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

#### 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

#### 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

#### 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

#### 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, Fuet, Mahón, Marinated Olives, Marcona Almonds, Giardiniera*

### TAPAS

#### OLIVE OIL PANCAKES

Maple Butter, Maple Syrup

8

#### PIQUILLO HUMMUS

Olive Oil, Pimentón

7.5

#### ESTRELLADOS

Fries, Aioli, Mangalica, Sunny Side-Up Egg

11

#### POTATO TORTILLA

Chive Sour Cream

7

#### TORRIJAS

Crema Catalana, Blueberries

7.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### STEAK & EGG

Red Chimichurri

14.5

#### BOQUERONES

Garlic, EVOO, Parsley

6

#### VEGETABLE BENEDICT

Spinach, Piquillo Peppers

6.5

#### SEARED SALMON\*

Arugula, Red Onions

15.5

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise

8.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

9.5

#### SPINACH CATALAN

Golden Raisins, Pepitas

7.5

#### PULPO GALLEGO

Sobrassada, Chickpeas

15.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

#### MUSSELS

Salsa Diablo

13.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### SWORDFISH A LA PLANCHA

Salsa Verde

16.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

#### GRILLED CHICKEN THIGH

Aji Amarillo

9.5

#### CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

8.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### PAN CON TOMATE

Garlic, Maldon Salt

6.5

#### PORK BELLY

Green Chimichurri

10.5

#### ROASTED CARROTS

Harissa Yogurt, Parsley

8.5

#### ALBÓNDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### CHAMPIÑONES

Garlic, Scallions

10.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### SNAP PEAS

Aleppo Pepper, Lemon

8.5

#### PORK LOIN

Sofrito

10.5

#### WHIPPED SHEEP'S CHEESE

Truffle 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>Bodegas 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 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>Palo Cortado</i>	9	72
<b>Marques de Poley</b> , Toro Albala, 500mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	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
	<i>Pedro Ximénez</i>	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

## BLOODY MARY

Tito's Vodka, Housemade Bloody Mary Mix

11

## MIMOSA

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

11

## BEEES & 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

## DOS PENÍNSULAS

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

13

## GIN & JUS

Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,  
Ginger

11

## SIDE HUSTLE

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

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

## LAIRD'S WAY

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

15

## IPANEMA

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

13

## 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

### WHITE OR RED SANGRIA

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

glass pitcher  
10.5 38

### GUNS & ROSÉS

Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach  
Nectar, Grapefruit

glass carafe  
13 52

## BEER

### DRAFT

Estrella Galicia, Lager—Spain	caña	doble
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

### BOTTLES & CANS

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, Maximum IPA—CA	8.5
Allagash, Tripel—MN	11
Isastegi, Sagardo Natural Cider (750mL)—Spain	32