

# 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

#### BASQUE SALAMI

Chicago, US  
Berkshire Pork Peppery, Fruity

#### FUET

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

#### SPECK

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

#### SALCHICHÓN DE VIC

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### CHORIZO PICANTE

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

#### DRUNKEN GOAT

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

#### SMOKIN' GOAT

Islas Canarias, ES  
Pasteurized Semi-Soft Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

#### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

#### 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

#### CABRA ROMERO

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

#### TETILLA

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

#### CAÑA DE CABRA

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

#### JAMÓN IBÉRICO

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

#### HOT COPPA

Andalucia, ES  
Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn

#### 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

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

### TAPAS

#### SHERRY MAPLE BACON

Pedro Ximenez Glaze, Hot Pimentón

10.5

#### BURRATA

Grilled Grapes, Arugula

12.5

#### OLIVE OIL PANCAKES

Whipped Membrillo Butter, Maple Syrup

8.5

#### WHIPPED SHEEP'S CHEESE

Pimentón, Lavash

8.5

#### ESTRELLADOS

Ibérico, Fries, Garlic Aioli

11.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### VEGETABLE BENEDICT

Spinach, Garlic, Hollandaise

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### JAMÓN SERRANO BENEDICT

Tomatoes, Hollandaise

9.5

#### BOQUERONES

Olives, Piquillo Peppers

7

#### STEAK & EGGS\*

Red Chimichurri, Crispy Potatoes

15.5

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

#### TORRIJAS

Macerated Strawberries, Crema Catalana

8

#### PRAWNS A LA PLANCHA

Red Chimichurri

13.5

#### CHORIZO MONTADITO

Scrambled Eggs, Smoked Pepper Aioli, Mahón

9

#### STEAMED CLAMS

Sausage, Black Garlic

15.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

#### MUSSELS

Sofrito

14.5

#### BROCCOLINI

Lemon, Garlic

10.5

#### CRISPY COD

Lemon, Aioli

12.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### STEELHEAD A LA PLANCHA\*

Vizcaina Sauce

14.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### HARISSA CHICKEN THIGH

Aji Verde

10.5

#### ROASTED CARROTS

Mojo Verde Canario

7.5

#### PORK BELLY A LA PLANCHA

Quince Mostarda

10.5

#### RED PEPPER HUMMUS

Piquillo Pepper Purée, Lavash

8.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

11

#### BIBB SALAD

Almond Dressing, Onions, Red Peppers

9.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

#### WHOLE ROASTED BRONZINO

Salsa Verde, Fingerling Potato, Carrots

29.5

#### PAELLA VERDURAS

Cabbage, Mushrooms, Broccoli, Delicata, Garlic Aioli

HALF / FULL

19 / 38

#### PAELLA MARISCOS

Calamari, Prawns, Mussels, Clams, Salmorreta

29 / 58

#### PAELLA SALVAJE

Chicken Thigh, Pork Belly, Chorizo, Chickpeas

28 / 56

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Belly, Gaucho Sausage

34.5 / 69

### DESSERTS

#### OLIVE OIL CAKE

Sea Salt

10.5

#### FLAN CATALÁN

8

#### ARROZ CON LECHE

Cinnamon

10

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

#### BASQUE BURNT CHEESECAKE

Poached Apples

10.5

## EXECUTIVE CHEF EMILIO GARCIA SOUS CHEFS FRANCISCO GUERRA & DEON DAVIS

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

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	13	52
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Alvarinho</i>	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	12	48
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	11	44
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	14	56
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	<b>Uva de Vida, Biografico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	<b>Gota, Bergamota</b> , Douro, Portugal	<i>Touriga Nacional</i>	6	12	48
2023	<b>Caves São João, Baga Nova</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	14	56
2021	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	15	60
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14.5	58
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	6	48
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	9	93
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	13.5	54

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	10	80
<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>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64

# WINE FLIGHTS

3 Half Glasses

<b>SHERRY SPECTRUM</b> La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.		14
<b>BIO-CURIOUS</b> Diorama / Sotabosc / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
<b>HELLO, OLD FRIEND</b> BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.		17.5

# COCKTAILS

<b>BLOODY MARY</b> Mell Vodka, Housemade Bloody Mary Mix		11
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<b>MIMOSA</b> Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon		11
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<b>TEA TIME</b> (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8
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<b>BEEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf		7
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<b>PICA PICA</b> Mell Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5
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<b>GIN &amp; JUS</b> Paco Pepe London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger		11
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<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg		13
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<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit Powder & Tangerine Powder		13.5
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<b>SIDE HUSTLE</b> Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		13
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<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13
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<b>IPANEMA</b> P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon		13
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<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters		14.5
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# GINTONICS

Inspired by three of Spain's most iconic regions.		15
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<b>CATALAN</b> Paco Pepe London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary		
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<b>VALENCIAN</b> Paco Pepe London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme		
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<b>GALICIAN</b> Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint		
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# SANGRIA

<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	<b>glass</b>	<b>pitcher</b>
	10.5	38

<b>GUNS &amp; ROSÉS</b> Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family Vodka, Peach Nectar, Grapefruit	<b>glass</b>	<b>carafe</b>
	13	52

# BEER

<b>DRAFT</b> Ordell, Lagerado—CO Crooked Stave, New Zealand Pilsner—CO Ratio, Repeater Pale Ale—CO Denver Beer Co. Incredible Pedal IPA—CO	<b>caña</b>	<b>doble</b>
	3.75	7.5
	4.25	8.5
	3.75	7.5
	4	8

<b>BOTTLES &amp; CANS</b> Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Peroni, Lager—Italy Estrella Damm, Daura Gluten-Free Lager—Spain Firestone Walker, 805 Cerveza—CA Elevation, 8 Second Kolsch—CO Dry Dock, Apricot Blonde—CO Crooked Stave, Petit Rose Sour—CO Avery, Electric Sunshine Tart Ale—CO Odell, Hazer Tag IPA—CO Melvin Brewing, IPA—WY Ska Brewing, Modus Hoperandi—CO Telluride, Face Down Brown—CO Left Hand, Milk Stout—CO Great Divide, Yeti Imperial Stout—CO Down East Cider, Original—MA Isastegi, Sagardo Natural Cider—Spain (750mL)		
		7
		8
		8.5
		7
		7.5
		8
		10
		8.5
		8.5
		9.5
		8
		8
		9
		9.5
		36

