

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

ESTRELLADOS

Fries, Aioli, Mangalica, Sunny Side-Up Egg

11

TORRIJAS

Crema Catalana, Blueberries

7.5

STEAK & EGG

Red Chimichurri

14.5

VEGETABLE BENEDICT

Spinach, Piquillo Peppers

6.5

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise

8.5

SPINACH CATALAN

Golden Raisins, Pepitas

7.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

8.5

ROASTED CARROTS

Harissa Yogurt, Parsley

8.5

CHAMPIÑONES

Garlic, Scallions

10.5

SPRING ONIONS

Black Garlic Vinaigrette, Aleppo Pepper

9

ASPARAGUS

Mojo Picon

8.5

CAULIFLOWER

Lemon Vinaigrette, Pimentón

8.5

WHIPPED SHEEP'S CHEESE

Honey, Pimentón

9.5

PIQUILLO HUMMUS

Olive Oil, Pimentón

7.5

BURRATA

Peas, Mint, Lemon

11

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BOQUERONES

Garlic, EVOO, Parsley

6

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

9.5

MUSSELS

Salsa Diablo

13.5

SWORDFISH A LA PLANCHA

Salsa Verde

16.5

PULPO GALLEGO

Sobrassada, Chickpeas

15.5

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

PORK BELLY

Green Chimichurri

10.5

ALBÓNDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

PORK LOIN

Sofrito

10.5

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

BRUNCH FIDEOS

Pork Belly, Gaucho Sausage, Farm Egg

17 / 34

HALF / FULL

PAELLA VERDURAS

Spring Onions, Asparagus, Carrots, Mushrooms

18 / 36

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

28 / 56

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

| | | | |
|--|----------------------|-----|--------|
| East India Solera , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| Nectar , Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 9 | 72 |
| Toro Albala , 1999, 375mL | <i>Pedro Ximénez</i> | 9 | 36 |
| Solera 1927 , 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



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

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

GIN & JUS

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

11

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

SIDE HUSTLE

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

13

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,
Stumato Rhubarb Amaro, Orange, Walnut Bitters

15

GINTONICS

Inspired by three of Spain's most iconic regions.

15

CATALAN

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

VALENCIAN

Paco Pepe Andalucian 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 |
| Glover Park, Witness Belgian Wit—GA | 4.25 | 8.5 |
| Creature Comforts, Tropicália IPA—GA | 4 | 8 |
| Sweetwater, 420 Pale Ale—GA | 4.5 | 9 |
| | 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, Maximus IPA—CA | 8.5 |
| Allagash, Tripel—MN | 11 |
| Isastegi, Sagardo Natural Cider (750mL)—Spain | 32 |