

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	'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	ETXEGARAI Pais Vasco, ES Semi-Firm, Raw, Sheep's Milk, Smoked 6 Months, Sharp, Fruity, Smoky	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	26
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	<i>Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Marinated Olives, Guindilla Peppers, Marcona Almonds</i>	
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy		
FINOCCHIONA Georgia, US Pork Sausage With Fennel, Red Wine. Rich, Complex				
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity				

TAPAS

OLIVE OIL PANCAKES Maple Butter, Maple Syrup	8	ASPARAGUS Mustard Vinaigrette	8.5	ENSALADA MIXTA Olives, Onions, Guardiniera, Little Gem Lettuce	9
VEGETABLE BENEDICT Spinach, Mushrooms, Onions	6.5	WHIPPED SHEEP'S CHEESE Truffle Honey, Pimentón	9.5	ARUGULA SALAD Asparagus, Radish, Lemon Vinaigrette	8
GRILLED VEGETABLE FRITTATA Basil Aioli, Seasonal Vegetables	10.5	MEDITERRANEAN HUMMUS Salsa Verde, Lavash	7.5		
JAMÓN SERRANO BENEDICT Pan Con Tomato, Pimentón Hollandaise	8.5	POTATO TORTILLA Chive Sour Cream	7		
TORRIJAS Crema Catalana, Grapefruit	7.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8		
ESTRELLADOS Fries, Aioli, Mangalica, Sunny Side-Up Egg	11	BOQUERONES Olives, Piquillo Peppers	6		HALF / FULL
BEETS Ricotta, Basil	8.5	GRILLED PULPO Pepperonata	15.5	PAELLA VERDURAS Peas, Carrots, Mushrooms, Broccolini, Onions, Asparagus	18 / 36
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5	CRISPY CALAMARI Piquillos, Smoked Pepper Aioli	11.5	PAELLA MARISCOS Gambas, Calamari, Clams, Mussels	28 / 56
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	5.5	MUSSELS White Wine, Garlic, Sofrito	13.5	PAELLA SALVAJE Chicken, Chorizo, Gaucho, Pork Belly, Garbanzos	28 / 56
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GRILLED CHICKEN THIGH Aji Amarillo	9.5	PARRILLADA BARCELONA* Strip Steak, Chicken, Gaucho, Pork Loin	33 / 66
CHAMPIÑONES <i>Ellijay Farms</i> Garlic, Scallions	12.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9		
SNAP PEAS Aleppo Pepper, Lemon	8.5	ALBÓNDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5		
CAULIFLOWER Lemon Vinaigrette, Pimentón	8	SPICED BEEF EMPANADAS Red Pepper Sauce	8		
BROCCOLINI Calabrian Pepper, Garlic	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7		
		BACON-WRAPPED DATES Valdeón Mousse	8		
				BASQUE BURNT CHEESECAKE Strawberry Rhubarb	9

EXECUTIVE CHEF ERIC CORONA

SOUS CHEF NICK HADDAD

*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

