

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	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SPECK Alta Adige, IT Spice-Rubbed Ham. Smoky, Lean	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	JAMÓN LOMO IBÉRICO Cordoba, ES Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty	16
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	QUESO DE TRUFA Castilla La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty		<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras</i>	
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity				

TAPAS

YOGURT PARFAIT Strawberry, Blackberry, Honey	8	LEMON HUMMUS Baked Lavash, Olive Oil	7.5
TORRIJAS Blackberries, Crema Catalana	8	BURRATA Apricot Chutney, Pea Tendrils	13
OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
ASPARAGUS BENEDICT Hollandaise, Pimentón	8.5	POTATO TORTILLA Chive Sour Cream	7.5
JAMÓN SERRANO BENEDICT Pan Con Tomato, Hollandaise, Pimentón	9.5	BOQUERONES Olives, Pickled Guindillas	8
MANGALICA ESTRELLADOS Fries, Garlic Aioli, Sunny Side-Up Egg	11	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11.5
CHORIZO MIGAS Rustic Bread, Sunny Side Up Egg, Garlic Aioli	9.5	BLACK SEA BASS Spring Onion Soubise	14.5
DOUBLE CUT BACON Pimentón, Maple Syrup	10.5	TUNA CRUDO* Valencia Orange, Serrano Peppers	15.5
STEAK & EGGS Sunny Side Up Egg, Chimichurri	15.5	SAUTÉED MUSSELS Mustard Seeds, Fennel	14.5
MONTADITO Ricotta, Smoked Salmon, Capers, Onions	12.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
HOUSE MADE RICOTTA Fennel Pollen, Honey, Grilled Bread	10.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	TRUFFLED BIKINI Jamón Serrano, Mahón	10.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5
		ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
MARINATED BEETS House-Made Ricotta, Mint, Pistachios	8.5
WHOLE ROASTED BRANZINO Arugula Salad, Potatoes	29.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5

	HALF / FULL
PAELLA VERDURAS Peas, Radishes, Spring Onions, Carrots, Aioli Verde	19 / 38
PAELLA MARISCOS Shrimp, Mussels, Clams, Calamari	29 / 58
PAELLA SALVAJE Chicken, Chorizo, Pork Belly, Chickpeas	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
CREPAS WITH SEASONAL FRUIT Strawberries, Pistachios	8.5
BASQUE BURNT CHEESECAKE Blackberry Compote	10.5

EXECUTIVE CHEF MATT DOROUGH

SOUS CHEF DIOGO SOUZA

*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
2022	AT Roca, Reserva, Brut Nature,	Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56

WHITE

2023	Mila,	Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal,	Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade,	Rueda, Spain	<i>Verdejo</i>	6	12	48
2022	Le Naturel,	Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	Pinord, Diorama,	Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial,	Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Orto Vins, Les Argiles,	Montsant, Spain	<i>Macabeo</i>	7	14	56
2020	Alvear, 3 Miradas,	Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	Asnella,	Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin,	San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu,	Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2022	Iniceri, Abisso,	Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb,	Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Christophe Avi,	Agenais, France	<i>Cabernet Sauvignon</i>	3oz	6oz	bottle
2022	Liquid Geography,	Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2022	Los Conejos Malditos, Blanco Con Madre,	Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva,	Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza,	Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	Filipe Ferreira,	Douro, Portugal	<i>Touriga</i>	5.75	11.5	46
2020	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup,	Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza,	Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53
2017	Alberto Orte, A Portela,	Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc,	Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020	Coster dels Olivers,	Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls,	Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo*,	Emporda, Spain	<i>Monastrell</i>	6	12	48
2022	Primitivo Quiles, Cono 4,	Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña,	Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2023	Belinda,	Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2021	Quieto, Gran Corte,	Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020	Peñalolen,	Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019	Polkura,	Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2022	Casas del Bosque,	Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Earth First, Clasico,	Mendoza, Argentina	<i>Malbec</i>	5	10	40
2021	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2022	Garage Wine Company, Revival,	Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena,	Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

Jarana,	Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera,	375mL	<i>Manzanilla</i>	8	32
Los Arcos,	Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII,	Alvear, 375mL	<i>Amontillado</i>	13	52
Península,	Lustau, 750mL	<i>Palo Cortado</i>	8.5	68
15 Años,	El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
Asuncion,	Alvear, 375mL	<i>Oloroso</i>	14	56

SWEET

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

WINE FLIGHTS

3 Half Glasses					
GRENACHE (ON THE ROCKS)	Le Naturel / Vino De Montaña / Coster Dels Olivers	17.5			
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Licorella					
UNTOXICATED	Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto	13.5			
Non alcoholic wines, all made using the process of dealcoholization					

COCKTAILS

MIMOSA	11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach Grapefruit Or Guava-Lavender-Lemon	

BLOODY MARY	11
Tito’s Vodka, Housemade Bloody Mary Mix	

BEES & BAYS (No ABV)	7
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	

TEA TIME (No ABV)	8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	

FLOR DE SAL (Low ABV)	12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	

PICA PICA	12.5
Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	

DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

ALEBRIJES	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	

SIDE HUSTLE	13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	

BOURBON SPICE RACK	13
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

LAIRD’S WAY	14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN	
Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	

VALENCIAN	
Hayman’s London Dry 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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10.5	38

GUNS & ROSÉS	glass	carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Grapefruit	13	52

BEER

DRAFT	caña	doble
Jack’s Abby, Post Shift Pilsner—MA	3.75	7.5
Lord Hobo, 617 White Ale—MA	4	8
Troegs, Perpetual IPA—PA	4.25	8.5
Estrella Galicia, Lager—Spain	4.25	8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Narragansett, Light (16oz.)—RI	7
Lord Hobo, Boom Sauce—MA	13
Von Trapp, Bohemian Pilsner—VT	8
Hitachino, Nest White—Japan	14
Peroni, Lager—Italy	8.5
Founders, All Day IPA—MI	6.5
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Jack’s Abby, Hoponius Union IPL—MA	7.5
Lagunitas, Maximus IPA—CA	8
Allagash, Tripel—ME	10.5
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28