

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

#### JAMÓN SERRANO

Segovia, Spain  
Dry-cured Spanish ham

#### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky & garlicky

#### SOBRASADA

Majorca  
Soft, spreadable chorizo

#### COPPA SERRANA

Salamanca, Spain  
Cured pork, pimentón, oregano

#### CHORIZO CANTIMPALO

United States  
Spanish style dry-cured sausage

#### CHORIZO PICANTE

La Rioja  
Smoky, spicy, dry-cured sausage

#### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

#### FUET

Catalonia  
Dry-cured pork sausage

#### CAÑA DE OVEJA

Murcia, Spain  
Soft-ripened sheep's milk, buttery & tangy

#### CABRA ROMERO

Murcia, Spain  
Goat's milk cheese coated with rosemary

#### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk soaked in red wine

#### SAN SIMON

Galicia, Spain  
Smoked cow's milk cheese creamy & buttery

#### ETXEGARAI

Basque Country  
Smoked raw sheep's milk cheese aged 6 months

#### 6-MONTH AGED MANCHEGO

La Mancha, Spain  
Firm, cured sheep's milk, sharp & piquant

#### 4-MONTH AGED MAHÓN

Spain  
Semi-soft cow's milk

#### VALDEÓN

Castilla-León  
Cow & goat's milk blue cheese, tangy & spicy

#### IBORES

Extremadura  
Semi-firm raw goat's cheese rubbed with pimentón

#### APERITIVO BOARD

22  
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Olives, Marcona Almonds, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Manchego, Etxegarai*

### TAPAS

#### TORRIJAS

7.5  
Grapefruit, Crème Catalan

#### OLIVE OIL PANCAKES

8  
Whipped Butter, Maple Syrup

#### STEAK & EGGS

12  
Red Chimichurri

#### SHRIMP & GRITS

11  
Peppers, Sherry

#### SERRANO BENEDICT

8.5  
Pimentón Hollandaise

#### MARINATED OLIVES

5  
Pickled Vegetables, Garlic, Thyme, Citrus

#### BLISTERED SHISHITOS

8  
Lime, Sea Salt

#### CONFIT PIQUILLO PEPPER

8  
Olive Oil, Orange Zest, Garlic

#### EGGPLANT CAPONATA

5.5  
Sweet Peppers, Basil

#### SPINACH & CHICKPEA CAZUELA

8  
Cumin, Roasted Onions, Lemon

#### GRILLED BROCCOLINI

8.5  
Garlic-Chili Oil, Lemon

#### ROASTED CREMINI MUSHROOMS

11.5  
Scallions, Garlic

#### CHILLED GREEN BEANS

8.5  
Aioli Maltese, Marcona Almonds, Sea Salt

#### POTATO TORTILLA

6  
Chive Sour Cream

#### WHIPPED SHEEPS CHEESE

8.5  
Fennel Honey, Black Pepper, Grilled Bread

#### DRUNKEN GOAT A LA PLANCHA

8.5  
Sweet & Sour Membrillo, Almonds

#### MEDITERRANEAN HERB HUMMUS

7.5  
Pita Chips, Salsa Verde

#### PATATAS BRAVAS

7.5  
Salsa Brava, Garlic Aioli

#### BOQUERONES

6  
Parsley, Garlic, Extra Virgin Olive Oil

#### TROUT A LA PLANCHA

14.5  
Salsa Verde

#### CRISPY CALAMARI

11.5  
Shishito Peppers, Piquillos, Smoked Pepper Aioli

#### P.E.I. MUSSELS

12  
White Wine, Lemon, Garlic, Parsley

#### ALBONDIGAS

8.5  
Spiced Meatballs, Jamón-Tomato Sauce

#### JAMÓN & MANCHEGO CROQUETAS

6.5  
Garlic Aioli

#### SPICED BEEF EMPANADAS

7  
Red Pepper Sauce

#### CRISPY PORK BELLY

9.5  
Cherry Pepper Chimichurri

#### CHORIZO W/ SWEET & SOUR FIGS

9  
Balsamic Reduction

### SALADS

#### ENSALADA MIXTA

8  
Olives, Onions, Tomatoes, Little Gem Lettuce

#### BEET SALAD

8.5  
Lemon Herb Ricotta, Toasted Pistachio

#### SHAVED ASPARAGUS

8.5  
Fennel, Arugula, Lemon, Shaved Manchego

### LARGE PLATES

#### CHICKEN PIMIENTOS

23  
Potatoes, Lemon, Hot Cherry Peppers

#### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Belly, Sausage

half / full / double  
31 / 62 / 108

#### PAELLA VERDURAS

18 / 36 / 64  
Spring Onions, Green Beans, Asparagus

#### PAELLA MARISCOS

28 / 56 / 98  
Prawns, Mussels, Clams, Calamari

#### PAELLA SALVAJE

28 / 56 / 98  
Pork Belly, Chorizo, Pickled Onions, Garlic Aioli

### DESSERTS

#### FLAN CATALÁN

7

#### CREPAS WITH SEASONAL FRUIT

8  
Citrus Cream, Bartlett Pears, Walnuts

#### OLIVE OIL CAKE

9  
Sea Salt

#### CHOCOLATE CAKE

9  
Coffee Crème Anglaise, Almond Crumble

#### BURNT BASQUE CHEESECAKE

9  
Luxardo Cherries

EXECUTIVE CHEF AXTON JARVIS | SOUS CHEF DANIEL BOGGS | SOUS CHEF W. BRIAN FRY

\*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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.75	13.5	54

### WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airen</i>	5	10	40
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2018 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.75	13.5	54

### ROSÉ

		3oz	6oz	bottle
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.75	9.5	38
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

### RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.75	9.5	38
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	7	14	56
2018 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	5.5	11	44
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.5	13	52
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga Nacional Blend</i>	4.25	8.5	34
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

## SHERRY

### DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Delgado Zuleta, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
La Cigarrera, 375mL	<i>Manzanilla</i>	9	38
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillado</i>	14	84
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6.5	52
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	12.5	50
Don Nuño, Lustau, 750mL	<i>Oloroso</i>	9.5	76
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	9	54

### SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	10	80

## COCKTAILS



<b>MIMOSA</b>	10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	

<b>BEEES &amp; BAYS (No ABV*)</b>	5
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	

<b>SUMMER STREET SLING</b>	10
Chamomile Infused Tito's Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

<b>RICHMOND GIMLET</b>	10
Greenall's Gin, Lime, Mint	

<b>TYGRA</b>	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	

<b>DOS PENÍNSULAS</b>	11
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

<b>ALEBRIJES</b>	13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	

<b>BOURBON SPICE RACK</b>	12
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

<b>LAIRD'S WAY</b>	14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

## GINTONICS

Inspired by the Biodynamic calendar, featuring Greenall's Gin.	14
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<b>FRUIT</b>	
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	

<b>LEAF</b>	
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	

<b>FLOWER</b>	
Fever Tree Elderflower, Rosebud, Lime, Cucumber	

<b>CLASSIC BARCELONA GINTONIC</b>	
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	

## SANGRIA

<b>RED OR WHITE SANGRIA</b>	glass	pitcher
Rioja Wine, Elderflower, Guava Nectar, Citrus Infused Dark Rum	9	31

<b>GUNS &amp; ROSÉS</b>	glass	carafe
Naveran Rosé, Lillet Rosé, 360 Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12	48

## BEER

<b>BOTTLES &amp; CANS</b>	
Estrella Galicia, Lager - Spain	8
Peroni, Lager - Italy	7.5
Ye Haw, Dunkel Dark Lager- TN	7
Wild Heaven, White Blackbird Saison - GA	8.5
Yazoo, Hefeweizen - TN	7.5
Dogfish Head, Sea Quench Session Sour - DE	8.5
Founders, All Day IPA - MI	7.5
Wiseacre, Bow Echo Hazy IPA - TN	11
Blackstone, Adam Bomb IPA - TN	7.5
Jackalope, Thunder Ann Pale Ale - TN	6.5
Lagunitas, Maximus IPA - CA	8.5
Kentucky Ale, Bourbon Barrel Ale - KY	12
Jackalope, Bearwalker Maple Brown - TN	7.5

<b>CIDERS</b>	
Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Pomarina Brut Sidra (750mL) - Spain	42