

# 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

#### SPECK

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

#### FUET

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

#### FINOCCHIONA

Georgia, US  
Pork Sausage With Fennel, Red Wine.  
Rich, Complex

#### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo.  
Rich, Smoky, Pimentón

#### CHORIZO PICANTE

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

#### 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

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery,  
Mild, Nutty

#### CAÑA DE OVEJA

Murcia, ES  
Soft-Ripened, Sheep's Milk, Aged 21 Days,  
Thick Mold Rind. Buttery, Tangy

#### DRUNKEN GOAT

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

#### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months.  
Smoked, Creamy, Mild

#### ROMAO

Castilla-La Mancha, ES  
Semi-Firm, Raw Sheep's Milk, Aged 9 Months.  
Rosemary Coated, Buttery

#### 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,  
Fuet, Idiazábal, Marinated Olives,  
Giardiniera*

### TAPAS

#### OLIVE OIL PANCAKES

Maple Butter, Maple Syrup

8

#### PAN CON TOMATE

Garlic, Maldon Salt

6.5

#### ESTRELLADOS

Fries, Aioli, Mangalica, Sunny Side-Up Egg

11

#### WHIPPED SHEEP'S CHEESE

Honey, Pimentón

9.5

#### TORRIJAS

Crema Catalana, Blueberries

7.5

#### PIQUILLO HUMMUS

Olive Oil, Pimentón

7.5

#### STEAK & EGG

Red Chimichurri

14.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### VEGETABLE BENEDICT

Spinach, Piquillo Peppers

6.5

#### POTATO TORTILLA

Chive Sour Cream

7

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise

8.5

#### BOQUERONES

Garlic, EVOO, Parsley

6

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

#### MUSSELS

Salsa Diablo

13.5

#### CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

8.5

#### SEARED SALMON\*

Beets, Green Onion Gremolata

15.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

9.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### MONKFISH

Pepperonata

15.5

#### CHAMPIÑONES

Garlic, Scallions

10.5

#### GRILLED CHICKEN THIGH

Aji Amarillo

9.5

#### CAULIFLOWER

Lemon Vinaigrette, Pimentón

8.5

#### PORK BELLY

Green Chimichurri

10.5

#### SUMMER SQUASH

Mojo Picon

8.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### SPINACH CATALAN

Golden Raisins, Pepitas

7.5

#### PORK LOIN

Saffron, Sofrito

10.5

#### ROASTED CARROTS

Harissa Yogurt, Parsley

8.5

#### ALBÓNDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### BURRATA

Grilled Eggplant, Calabrian Peppers

11

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Guardiniera, Little Gem Lettuce

9

#### BIBB

Watermelon Radish, Chives

9.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

HALF / FULL

#### BRUNCH FIDEOS

Pork Belly, Farm Egg

17 / 34

#### PAELLA VERDURAS

Spring Onions, Asparagus, Carrots, Mushrooms

18 / 36

#### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

28 / 56

#### PAELLA SALVAJE

Chicken, 'Nduja, Pork Belly, Pickled Red Onions

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 EMILIO GARCIA

\*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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11 44
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14 56
NV	<b>Tierra Limpia, Brut Rosé</b> , Bairrada, Portugal	Trepat	6.5	13 52

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

		3oz	bottle
	<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	9 72
	<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9 36
	<b>Toro Albala</b> , 1999, 375mL	Pedro Ximénez	20 80
	<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	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

8

## TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

9

## DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

13

## GIN & JUS

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

12

## ALEBRIJES

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

14

## PICA PICA

Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

12.5

## SIDE HUSTLE

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

12.5

## 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,  
Sfumato 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

## 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