

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

SPECK

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

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

FUET

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

MAHÓN

Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

WOOLY WOOLY BLACK GARLIC

Castilla-La Mancha, ES
Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

DRUNKEN GOAT

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

DÉLICE DE BOURGOGNE

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

JAMÓN IBÉRICO

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Marinated Olives, Patatas Bravas, Guindilla Peppers, Marcona Almonds, Fuet, Jamón Serrano, Mahón, Manchego

TAPAS

PARFAIT

Granola, Blueberries, Honey

7

MUSHROOMS

Urfa Pepper, Scallions

12.5

TORRIJAS

Citrus Cream, Blueberries

7.5

ROASTED CABBAGE

Cherry Pepper Chimichurri

8.5

STEAK & EGGS

Red Chimichurri, Vital Farm Egg

15.5

WATERMELON RADISH

Citrus, Mint, Kohlrabi Purée

10.5

OLIVE OIL PANCAKES

Membrillo Butter, Maple Syrup

8

BEETS

Tzatziki

8.5

ESTRELLADOS

Fries, Sunny Side Up Egg, Lomo Ibérico

11.5

ZUCCHINI

Green Chermoula, Pimentón

7.5

VEGETABLE BENEDICT

Mushrooms, Mesclun, Hollandaise

8.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

9.5

SHAKSHOUKA

Tomato, Egg

13.5

POTATO TORTILLA

Chive Sour Cream

7.5

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

4.5

MARINATED BOQUERONES

Grapefruit, Fennel

8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

FAROE ISLAND SALMON

Cucumbers, Sweet Peppers, Red Onions

15.5

MARCONA ALMONDS

Sea Salt

6

SWORDFISH A LA PLANCHA

Spring Mesclun, Pickled Red Onions

15.5

CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

10.5

CHICKEN THIGH

Hummus, Za'atar, Lemon

10.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

ROASTED CARROTS

Spiced Labneh

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

CAULIFLOWER

Mojo Rojo

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

ARTICHOKE

Harissa, Yogurt

12

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

ARUGULA

Manchego, Apples, Cider

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE BRANZINO

Carrots, Spring Mesclun, Pickled Red Onions

29.5

HALF / FULL

PARRILLADA BARCELONA*

Chicken, Pork Loin, Strip Steak, Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

ARROZ CON LECHE

Cinnamon

7

BASQUE BURNT CHEESECAKE

Blueberries

10.5

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

EXECUTIVE CHEF EMMANUEL ECHEVERRY | SOUS CHEF JUAN D. GOMEZ

*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	Xarel-lo Blend	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	6.5	13	52
2024	Menade , Rueda, Spain	Verdejo	6.25	12.5	50
2024	Ostatu , Rioja, Spain	Viura, Malvasia	7.25	14.5	58
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11	44
2025	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	La Vinyeta, 'Pipa' , Emporda, Spain	Malvasia	6	12	48
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Clara Sala, Sicilia Bianco , Sicily, Italy	Grillo	6.25	12.5	50
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	3oz	6oz	bottle
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	Glup Glup , Cariñena, Spain	Tempranillo	7	14	56
2022	Azul y Garanza , Navarra, Spain	Garnacha	4.5	9	36
2019	Alberto Orte, A Portela , Valdeorras, Spain	Tempranillo	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	Mencia	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Trepat Blend	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	Garnacha, Piñuela	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Tempranillo, Graciano	7.5	15	60
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6.25	12.5	50
2022	Peñalolen , Maipo, Chile	Baga	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Sauvignon	7	14	56
2018	Polkura , Colchagua, Chile	Cabernet Franc, Malbec	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	Syrah	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	País	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	6	12	48
		Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 1L	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8.5	93
Península , Lustau, 750mL	Palo Cortado	6	48
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
Catón , Alvear, 375mL	Oloroso	13	52
East India Solera , Lustau, 750mL	Oloroso	13.5	54
Asuncion , Alvear, 375mL	Oloroso Dulce	9	72
	Oloroso	13.5	54

SWEET

Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	3oz	bottle
Toro Albala , 1999, 375mL	Pedro Ximénez	9.5	38
Solera 1927 , Alvear, 375mL	Pedro Ximénez	20	80
	Pedro Ximénez	15	60

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 / Sotabosc / Biográfico
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

Reyka Vodka, Housemade Bloody Mary Mix

MIMOSA

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

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV)

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

GIN & JUS

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

DOS PENÍNSULAS

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

ALEBRIJES

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

SIDE HUSTLE

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

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon

GINTONICS

Inspired by three of Spain's most iconic regions.

CATALAN

Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN

Citadel Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

Nordes 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 Brut Rosé, Lillet Rosé, Big Cypress Vodka, Peach Nectar, Grapefruit

glass carafe
13 52

BEER

DRAFT

Estrella Galicia, Lager—Spain

caña doble
4.5 9

Hidden Springs, Orange Crush Wheat—FL

4.5 9

Green Bench, Sunshine City IPA—FL

4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT

7

Peroni, Lager—Italy

9

Green Bench, Postcard Pilsner—FL

8.5

Ology, Rainbow Colored Glasses—FL

12

Motorworks, Adoptable, Lager—FL (16oz)

8.5

Lagunitas, Maximus IPA—CA

9

Coppertail Free Dive, IPA—FL

8.5

Copperpoint, Everflow IPA—FL

9

Magnanimous Brewing, Juice Lord IPA—FL (16oz)

13.5

Cigar City, Maduro Brown Ale—FL

8.5

Cigar City Cider & Meade, Golden—FL

9

Estrella Damm, Daura Gluten-Free Lager—Spain

9

Trabanco, Cosecha, Sidra Natural (700mL)—FL

36

