

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	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	BASQUE SALAMI Illinois, US Pork Sausage, Peppery, Fruity	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	DUCK PROSCIUTTO New York, US Moulard Dark Breast. Spiced, Tender, Sweet	14
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	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<i>Olives, Patatas Bravas, Chorizo Picante, Almonds, Jamón Serrano, Manchego, Idiazábal, Fuet, Guindilla Peppers</i>	
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper Tangy, Salty, Rich	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked			
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón				

TAPAS

OLIVE OIL PANCAKES Membrillo Butter	8.5	HUMMUS Piquillo Peppers, Lavash	8.5
STEAK AND EGGS Crispy Potatoes, Red Pepper Vinaigrette	15.5	POTATO TORTILLA Chive Sour Cream	7.5
SERRANO BENEDICT Hollandaise	9.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
SALMON BENEDICT Hollandaise	12.5	BOQUERONES Olives, Piquillo Peppers	7
VEGETABLE BENEDICT Asparagus, Spinach	8.5	SEARED SALMON Braised Lentils, Piquillos, Guindillas	13
MANGALICA ESTRELLADOS Fries, Fried Egg, Garlic Aioli	11.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
TORRIJAS Crema Catalana, Strawberries	8	RAINBOW TROUT Basil Purée, Aleppo Pepper	14
GRILLED SPRING ONIONS Almond Romesco	7	MUSSELS Chorizo, Oregano	14.5
ROASTED CARROTS Tzatziki	8.5	CHICKEN THIGH Dill, Lemon	9.5
MARINATED CUCUMBERS Dill, Radish	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
BEETS Yogurt, Za'atar, Sherry Vinegar	8.5	TRUFFLED BIKINI Jamón Serrano, Mahón	10.5
BROCCOLINI Mustard Vinaigrette, Capers	10.5	BACON-WRAPPED DATES Valdeón Mousse	8
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9
ASPARAGUS Mojo Verde	9.5	CRISPY PORK BELLY Cherry Pepper Chimichurri	10.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
MUSHROOMS Salsa Verde	12.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	14.5

SALADS

DANDELION Watermelon Radish, Golden Raisin	9.5
ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
WHOLE ROASTED BRANZINO Asparagus, Carrots	29.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
PAELLA VERDURAS Asparagus, Red Onions, Spring Onions	HALF / FULL 19 / 38
PAELLA SALVAJE Pork Belly, Chicken, Chorizo, Chickpeas	28 / 56
PAELLA MARISCOS Shrimp, Clams, Mussels, Calamari	29 / 58
PARRILLADA BARCELONA* Strip Steak, Chicken, Gaucho, Pork Loin	34.5 / 69

DESSERTS

FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Blueberry Compote	10.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
CREPAS WITH SEASONAL FRUIT** Marinated Strawberries	8.5
OLIVE OIL CAKE Sea Salt	10.5
SORBET Lemon	9.5

EXECUTIVE CHEF GERMAN FLORES | SOUS CHEF JESUS TORRES

*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.
Items marked with ** are related to tree nuts. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV	Tierra Limpia, Brut Rose	Penedes, Spain	Trepat	3oz	6oz	bottle
				6.75	13.5	54

WHITE

2023	Mila ,	Rías Baixas, Spain	Albariño	3oz	6oz	bottle
				6.75	13.5	54
2023	Menade ,	Rueda, Spain	Verdejo		7	14
						56
2023	Le Naturel ,	Navarra, Spain	Garnacha Blanca		5.5	11
						44
2022	Pinord, Diorama ,	Penedès, Spain	Xarel-lo		5.5	11
						44
2022	B.R.O.T., Blanc Inicial ,	Penedes, Spain	Xarel-lo, Riesling		6.5	13
						52
2022	Asnella ,	Vinho Verde, Portugal	Arinto, Loureiro		6.25	12.5
						50
2022	La Vineyta, ' Pipa' ,	Emporda, Spain	Malvasia		6	12
						48
2023	Orto Vins, Les Argiles ,	Montsant, Spain	Macabeo		7	14
						56
2020	Alvear, 3 Miradas ,	Montilla-Moriles, Spain	Pedro Ximénez		6.5	13
						52
2023	Aylin ,	San Antonio, Chile	Sauvignon Blanc		6	12
						48
2020	Capítulo 7 ,	Mendoza, Argentina	Pedro Ximénez		6	12
						48
2024	Bodegas Cerro Chapeu ,	Cerro Chapeu, Uruguay	Chardonnay		5.5	11
						44
2023	1752 Gran Tradicion ,	Cerro Chapeu, Uruguay	Petit Manseng Blend		6.5	13
						52
2023	Redentore ,	Veneto, Italy	Chardonnay		6.5	13
						52
2022	Iniceri, Abisso ,	Sicily, Italy	Catarratto		6.25	12.5
						50
2023	Leitz, Feinherb ,	Rheingau, Germany	Riesling		6.5	13
						52
NV	Leitz, Eins Zwei Zero ,	Rheingau, Germany (Alcohol Free)	Riesling		4.75	9.5
						38

ROSÉ & SKIN CONTACT

2022	Familia Schroeder, Saurus ,	Patagonia, Argentina	Pinot Noir	3oz	6oz	bottle
				5.5	11	44
2023	Liquid Geography ,	Bierzo, Spain	Mencía		6	12
						48
2023	Christophe Avi ,	Agenais, France	Cabernet Sauvignon		6.5	13
						52

RED

2019	Nucerro, Reserva ,	Rioja, Spain	Tempranillo	3oz	6oz	bottle
				7	14	56
2021	Marqués de Tomares, Crianza ,	Rioja, Spain	Tempranillo		6.5	13
						52
2022	Bardos, Viñedos de Altura ,	Ribera Del Duero, Spain	Tempranillo		6.5	13
						52
2022	Glup Glup ,	Cariñena, Spain	Garnacha		4.5	9
						36
2022	Azul y Garanza ,	Navarra, Spain	Tempranillo		5.25	10.5 (L)
						59
2021	Raul Perez, Ultreia St. Jacques ,	Bierzo, Spain	Mencía		7	14
						56
2023	Sotabosc ,	Montsant, Spain	Garnacha, Cariñena		6.25	12.5
						50
2023	Vins de Pedra, Negre de Folls ,	Conca De Barberá	Trepat Blend		5.5	11
						44
2021	Uva de Vida, Biográfico ,	Toledo, Spain	Tempranillo, Graciano		7.5	15
						60
2022	Primitivo Quiles, Cono 4 ,	Alicante, Spain	Monastrell		5	10
						40
2021	Península, Vino de Montaña ,	Sierra De Gredos, Spain	Garnacha, Piñuela		7	14
						56
2023	Bodegas Ponce, Clos Lojen ,	Manchuela, Spain	Bobal		6	12
						48
2022	Filipe Ferreira ,	Douro, Portugal	Touriga Nacional Blend		5.75	11.5
						46
2023	Caves São João, Baga Novo ,	Bairrada, Portugal – Served Chilled	Baga		5.5	11 (L)
						62
2022	Alpataco ,	Patagonia, Argentina	Cabernet Sauvignon		7.25	14.5
						58
2021	Quieto, Gran Corte ,	Mendoza, Argentina	Cabernet Franc, Malbec		7	14
						56
2019	Polkura ,	Colchagua, Chile	Syrah		7.5	15
						60
2022	Casas del Bosque ,	Casablanca, Chile	Pinot Noir		7	14
						56
2022	Garage Wine Company, Revival ,	Maule, Chile	País		6	12
						48
2018	Alto de la Ballena ,	Maldonado, Uruguay	Cabernet Franc Blend		6.25	12.5
						50
2021	Dom. des Tourelles, Bekaa Rouge ,	Bekaa Valley, Lebanon	Cabernet Blend		6.75	13.5
						54

SHERRY

DRY

Jarana ,	Lustau, 750mL	Fino	3oz	bottle
			6	48
La Cigarrera ,	375mL	Manzanilla		9.5
				38
Los Arcos ,	Lustau, 750mL	Amontillado		6.5
				52
Península ,	Lustau, 750mL	Palo Cortado		9
				72
15 Años ,	El Maestro Sierra, 375mL	Oloroso		13
				52

SWEET

East India Solera ,	Lustau, 750mL	Oloroso Dulce	3oz	bottle
			9.5	76
Nectar ,	Gonzalez Byass, 375mL	Pedro Ximénez		10
				40
Solera 1927 ,	Alvear, 375mL	Pedro Ximénez		17
				68

WINE FLIGHTS

3 Half Glasses				
ACID TRIP	Asnella / B.R.O.T. / Negre De Folls			16.5
	High. Acid. Wines.			
NEW WORLD, OLD SCHOOL	Cerro Chapeu Chardonnay / Saurus Rosé / Revival País			14.5
	Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.			

COCKTAILS

BLOODY MARY	11
360 Vodka, Housemade Bloody Mary Mix	

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

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	

GIN & JUS**	11
Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	

PICA PICA	12.5
360 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	14
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	

BOURBON SPICE RACK	13.5
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

IPANEMA	14
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	

LAIRD'S WAY**	15
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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VALENCIAN	
Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	

CATALAN	
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	

GALICIAN	
Hayman's London Dry 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	11	39

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

BEER

DRAFT	caña	doble
Neshaminy Creek, Post Up Pilsner—PA	3.75	7.5
Troegs, Perpetual IPA—PA	4.25	8.5
Yards Brewing Co., Philly Pale—PA	3.75	7.5
Ommegang, Witte—NY	4.25	8.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany	7
Yuengling, Lager—PA	6
Mahou, Cinco Estrellas, Lager—Spain (16oz)	7
Victory, Prima Pils—PA	8
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Ommegang, Hennepin Farmhouse Ale—NY	12
Peroni, Lager—Italy	8
Founders, All Day IPA—MI	7
Narragansett Lager (16oz.)—RI	6
2SP Brewing Co., Up and Out IPA—PA	8
Neshaminy Creek, J.A.W.N. APA—PA	8
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	11
Embark, Old Marauder Cider—NY	10.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	32