

# 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

#### CHORIZO PICANTE

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### SPECK

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

#### SALCHICHÓN DE VIC

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

#### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

#### FINOCCHIONA

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

#### FUET

California, US  
Pork Sausage. Rich, Garlic, Black Pepper

#### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days.  
Mild, Creamy

#### MAHÓN

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

#### AGED MANCHEGO

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

#### 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

#### 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

#### VALDEÓN

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

#### 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

*Jamón Serrano, Fuet, Aged Manchego,  
Idiazábal, Pickled Vegetables, Patatas Bravas,  
Olives, Guindilla Peppers*

### TAPAS

#### TORRIJAS

Strawberries, Crema Catalana

#### AVOCADO MONTADITO

Piquillos, Pickled Red Onions

#### YOGURT PARFAIT

Berries, Granola

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

#### VEGETABLE BENEDICT

Mushrooms, Spinach, Hollandaise

#### STEAK AND EGGS\*

Sunny Side Up Egg, Red Chimichurri

#### SCRAMBLE EGGS & MORCILLA

Garlic Aioli, Scallions

#### EGG CARPACCIO

Trufa Cheese, Frites

#### DOUBLE CUT BACON

Pimentón, Maple Syrup

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

#### GRILLED SQUASH

Caper Gremolata

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### ROASTED MUSHROOMS

Scallions, Sumac

#### MARINATED BEETS

Skordalia, Dill

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

#### ROASTED CARROTS

Spiced Labneh, Sumac

#### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

#### ARTICHOKE HUMMUS

Calabrian Chili, Carrots, Red Peppers

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### BOQUERONES

Potato Chips, Aioli, Dill

#### MUSSELS

Parsley, Olive Oil

#### DORADE\*

Vizcaína Sauce

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

#### CHICKEN THIGH

Aji Verde

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### MORCILLA

Red Chimichurri

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

### SALADS

#### ARUGULA SALAD

Watermelon, Feta, Honey

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

#### MUSHROOMS FIDEOS

Porcini Aioli

#### PAELLA VERDURAS

Snow Peas, Carrots, Squash, Zucchini

#### PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

### DESSERTS

#### FLAN CATALÁN

8

#### ARROZ CON LECHE

7.5

#### OLIVE OIL CAKE

10.5

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

#### BASQUE BURNT CHEESECAKE

10.5

## EXECUTIVE CHEF JAVIER NARVAEZ EXECUTIVE SOUS CHEF MARC BEAUPLAN

\*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	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13	52

## WHITE

			3oz	6oz	bottle
2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	6	13	52
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6.25	12.5	50
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5.5	11	44
NV	<b>Le Naturel Zero Zero Blanco</b> , Navarra, Spain (Alcohol Free)	Garnacha Blanca	4.75	9.5	38
2024	<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
2024	<b>La Vinyeta, 'Pipa'</b> , Emporda, Spain	Malvasia	6	12	48
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14	56
2022	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2023	<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
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	Grillo	6.25	12.5	50

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11	44
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2024	<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	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
NV	<b>Le Naturel Zero Zero Tinto</b> , Navarra, Spain (Alcohol Free)	Garnacha	4.75	9.5	38
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13	52
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2021	<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	6	12	48
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
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
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	7	14	56
2021	<b>Polkura</b> , Colchagua, Chile	Syrah	7.5	15	60
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	6	12	48
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

# 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>Península</b> , Lustau, 750mL	Palo Cortado	9	72	
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	13	52	

## SWEET

			3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	9	72	
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9.5	38	
<b>Toro Albala</b> , 1994, 750mL	Pedro Ximénez	20	160	
<b>Solera 1927</b> , Alvear, 375mL	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 sheries, 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

# COCKTAILS

## BLOODY MARY

Reyka 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

## ALEBRIJES

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

14

## 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

## MR. ROGERS

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

14

# 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

## NON-ALC WHITE OR RED SANGRIA

NA Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint

glass pitcher  
9.5 34

## 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

## BOTTLES & CANS

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

7

Peroni, Lager—Italy

9

Daura Damm, Gluten-Free Lager—Spain

9

La Tropical, Ambar Lager—FL

9

Dogfish Head, Sea Quench Session Sour—DE

8.5

Inedit Damm—Spain

11.5

Civil Society, Fresh IPA—FL (16oz)

14

Dogfish Head, 60 Minute IPA—DE

8.5

Sun Lab, Sun Haze IPA—FL (16oz)

12

Lagunitas, Maximus IPA—CA

9

Hitachino, Nest White—Japan

14.5

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

36

