

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	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	MAHÓN Islas Baleares, 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	FERMÍN SALCHICHÓN DE IBÉRICO Castilla Y León, ES Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich	16
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	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	WOOLY WOOLY BLACK GARLIC Castilla-La Mancha, ES Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<i>Jamón Serrano, Chorizo Blanco, Mahón, Aged Manchego, Pickled Vegetables, Olives, Pickled Guindillas, Patatas Bravas</i>	
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	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. Mildly Pungent		
CANTIMPALO CHORIZO California, US Beef & Pork Sausage. Smoky, Garlic, Pimentón				

TAPAS

OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	8.5	MUSHROOMS A LA PLANCHA Scallions, Urfa Pepper	12.5
MANGALICA ESTRELLADOS Fries, Sunny Side Up Egg, Garlic Aioli	11.5	POTATO TORTILLA Chive Sour Cream	7.5
VEGETABLE BENEDICT Spinach, Hollandaise	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
TORRIJAS Strawberries, Crema Catalana	8	BOQUERONES Garlic, Guindilla Peppers	7.5
JAMÓN SERRANO BENEDICT Pan Con Tomato, Hollandaise, Pimentón	9.5	SALMON A LA PLANCHA* Arugula, Fennel, Onions	14.5
STEAK AND EGGS* Sunny Side Up Egg, Red Chimichurri	15.5	CHARCOAL-GRILLED PULPO Fresno, Fingerling Potatoes	16.5
FIDEOS Sausage, Chicken, Egg, Pickled Fennel	16.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11
BEET SALAD Skordalia	9	MUSSELS Garlic, Lemon, Parsley	14.5
HOUSE-MADE FOCCACIA Rosemary, Sea Salt	5	CHARCOAL-GRILLED CHICKEN THIGH Sumac, Aji Amarillo	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	6.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
GRILLED BROCCOLINI Charred Lemon Vinaigrette	10.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
OKRA Cherry Tomato, Sherry Vinegar	14.5	PORK BELLY Red Roasted Pepper, Sherry Vinegar	10.5
ROASTED CARROTS Labneh, Sumac	8.5	CHISTORRAS Red Wine, Onions	10.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	BACON WRAPPED DATES Valdeón Mousse	8
BURRATA Peaches, Sweet Pimenton	12.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Little Gem Lettuce	11
CUCUMBER SALAD Mint, Pickle Onions, Olive Oil	7.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
CHARCOAL-GRILLED BRANZINO Potatoes, Squash	29.5
	HALF / FULL
PAELLA VERDURAS Asparagus, Yellow Squash, Snow Peas, Carrots	19 / 38
PAELLA MARISCOS Shrimp, Calamari, Clams, Mussels	29 / 58
PAELLA SALVAJE Chicken, Chorizo, Gaucho Sausage, Chickpeas	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
BASQUE BURNT CHEESECAKE Strawberries	10.5
CREMA CATALANA Orange, Gran Gala	8

EXECUTIVE CHEF DAVID BRICEÑO | SOUS CHEF MONTERRAY KEYS

*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	Sumarroca, 2CV, Interlat, Brut Nature,	Penedès, Spain	<i>Xarel-lo</i>	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rosé	Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila,	Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Menade,	Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	Ostatu,	Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel,	Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	Pinord, Diorama,	Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial,	Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	La Vinyeta, ‘Pipa’	Emporda, Spain	<i>Malvasia</i>	6	12	48
2024	Orto Vins, Les Argiles,	Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas,	Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bico Amarelo,	Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin,	San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu,	Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Iniceri, Abisso,	Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus Rothenberg, Feinherb,	Nahe, Germany	<i>Riesling</i>	6.5	13	52
2023	Leitz, Eins Zwei Zero,	Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ

2022	Liquid Geography,	Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi,	Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko,	Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva,	Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza,	Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2024	Glup Glup,	Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza,	Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela,	Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc,	Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	Coster dels Olivers,	Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls,	Conca De Barberá	<i>Trepat Blend</i>	6	12	48
2024	La Vinyeta, 'Juanito',	Emporda, Spain	<i>Monastrell</i>	6	12	48
2021	Península, Vino de Montaña,	Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biográfico,	Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	Caves São João, Baga Novo,	Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2024	Bodegas Ponce, Clos Lojen,	Manchuela, Spain	<i>Bobal</i>	6	12	48
2020	Gota, Bergamota,	Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2022	Quieto, Gran Corte,	Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Peñalolen,	Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2021	Polkura,	Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	Casas del Bosque,	Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival,	Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena,	Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana,	Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera,	375mL	<i>Manzanilla</i>	8.5	34
Los Arcos,	Lustau, 750mL	<i>Amontillado</i>	6	48
Península,	Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años,	El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
Catón,	Alvear, 375mL	<i>Oloroso</i>	13.5	54

SWEET

East India Solera,	Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar,	Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38
Toro Albala,	1999, 750mL	<i>Pedro Ximénez</i>	20	160
Solera 1927,	Alvear, 375mL	<i>Pedro Ximénez</i>	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.	18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	14
BIO-CURIOUS Diorama / Sotabosc / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5

COCKTAILS

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
---	---

PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
---	------

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
--	----

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
---	----

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 Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
--	--

VALENCIAN Paco Pepe Andalucían 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 Funky Buddha, Floridian—FL Green Bench, Postcard Pilsner—FL Prison Pals, Nelson Hazy IPA—FL	caña	doble
	4.5	9
	4.5	9
	4.25	8.5
	4.75	9.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Estrella Galicia 0.0, Non- Alcoholic—Spain	7.5
Wynwood Brewing, La Rubia, Blonde—FL	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Estrella Damm, Inedit—Spain	12
Unseen Creatures, Southpoint Lager—FL	9.5
Estrella Damm, Lager—Spain	9.5
La Tropical, Ambar Lager—FL	9
Dogfish Head, Sea Quench Session Sour—DE	8.5
Peroni, Lager—Italy	9
Civil Society, Fresh IPA—FL (16oz)	14
Dogfish Head, 60 Minute IPA—DE	8.5
Lagunitas, Maximus IPA—CA	9
Sun Lab, Sun Haze IPA—FL (16oz)	12
Copperpoint, A-10 Red IPA—FL	9
Cigar City, Maduro Brown Ale—FL	8.5
Hitachino, Nest White—Japan	14.5
Trabanco, Cosecha, Sidra Natural (700mL)—Spain	36