

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	FINOCCHIONA California, US Pork Sausage With Fennel, Red Wine. Rich, Complex	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
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	FUET California, US Pork Sausage. Rich, Garlic, Black Pepper	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<i>Jamón Serrano, Fuet, Aged Manchego, Idiazábal, Pickled Vegetables, Patatas Bravas, Olives, Guindilla Peppers</i>	
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	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		

TAPAS

TORRIJAS Strawberries, Crema Catalana	8	BROCCOLINI Olive Oil, Lemon, Red Chili	11.5
AVOCADO MONTADITO Piquillos, Pickled Red Onions	9.5	ARTICHOKE HUMMUS Calabrian Chili, Carrots, Red Peppers	9.5
OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	8.5	HOUSE MADE FOCACCIA Rosemary, Sea Salt	5
JAMÓN SERRANO BENEDICT Pan Con Tomate, Hollandaise, Pimentón	9.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
VEGETABLE BENEDICT Mushrooms, Spinach, Hollandaise	8.5	POTATO TORTILLA Chive Sour Cream	7.5
STEAK AND EGGS* Sunny Side Up Egg, Red Chimichurri	15.5	BOQUERONES Piquillo Peppers, Olive Oil, Parsley	8
DOUBLE CUT BACON Pimentón, Maple Syrup	10.5	SALMON A LA PLANCHA* Leeks, Piquillo Peppers	14.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11.5
ROASTED CARROTS Spiced Labneh, Sumac	8.5	CHICKEN THIGH Aji Amarilo	10.5
GRILLED SQUASH Caper Gremolata	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	PORK BELLY Mojo Rojo	10.5
SNOW PEAS Bilbaina Sauce, Almonds	9.5	MORCILLA Red Chimichurri	11.5
ROASTED MUSHROOMS Scallions, Sumac	10.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
MARINATED BEETS Skordalia, Dill	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
ARUGULA SALAD Watermelon, Feta, Honey	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
MUSHROOMS FIDEOS Porcini Aioli	16.5
HALF / FULL	
PAELLA VERDURAS Snow Peas, Carrots, Squash, Zucchini	19 / 38
PAELLA MARISCOS Shrimp, Clams, Calamari	29 / 58
PAELLA SALVAJE Pork Belly, Morcilla, Chicken, Short Rib	28 / 56

DESSERTS

OLIVE OIL CAKE Sea Salt	10.5
FLAN CATALÁN	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
BASQUE BURNT CHEESECAKE Blueberry Marmalade	10.5

EXECUTIVE CHEF EMILIO GARCIA

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	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
2024	Le Naturel,	Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
NV	Le Naturel Zero Zero Blanco,	Navarra, Spain (Alcohol Free)	<i>Garnacha Blanca</i>	4.75	9.5	38
2024	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
2022	Alvear, 3 Miradas,	Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Bico Amarelo,	Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2023	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
2023	Clara Sala, Sicilia Bianco,	Sicily, Italy	<i>Grillo</i>	6.25	12.5	50
2024	Haus Rothenberg, Feinherb,	Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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	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
NV	Le Naturel Zero Zero Tinto,	Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.75	9.5	38
2022	Azul y Garanza,	Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2019	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
2024	Vins de Pedra, Negre de Folls,	Conca De Barberá	<i>Trepat Blend</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
2020	Gota, Bergamota,	Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo,	Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
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
2022	Garage Wine Company, Revival,	Maule, Chile	<i>País</i>	5.75	11.5	46
2022	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>	5.5	44
Los Arcos,	Lustau, 750mL	<i>Amontillado</i>	8.5	34
Península,	Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años,	El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
			13	52

SWEET

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

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

DOS PENÍNSULAS

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

ALEBRIJES

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

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

Paco Pepe Andalusian Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN

Paco Pepe Andalusian 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

WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka,
Peach Nectar, Grapefruit

BEER

DRAFT

Estrella Galicia, Lager—Spain

BOTTLES & CANS

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

Peroni, Lager—Italy

Daura Damm, Gluten-Free Lager—Spain

La Tropical, Ambar Lager—FL

Dogfish Head, Sea Quench Session Sour—DE

Inedit Damm—Spain

Civil Society, Fresh IPA—FL (16oz)

Dogfish Head, 60 Minute IPA—DE

Sun Lab, Sun Haze IPA—FL (16oz)

Lagunitas, Maximus IPA—CA

Hitachino, Nest White—Japan

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