

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 16 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	FUET California, US Pork Sausage. Rich, Garlic, Black Pepper	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
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 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
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 8 Blueberries, Crema Catalana	BROCCOLINI 11.5 Olive Oil, Lemon, Red Chili
AVOCADO MONTADITO 9.5 Piquillos, Pickled Red Onions	MARINATED BEETS 8.5 Skordalia, Dill
OLIVE OIL PANCAKES 8.5 Cultured Butter, Maple Syrup	HUMMUS 9.5 Calabrian Chili, Carrots, Red Peppers
JAMÓN SERRANO BENEDICT 9.5 Pan Con Tomato, Hollandaise, Pimentón	HOUSE MADE FOCACCIA 5 Rosemary, Sea Salt
VEGETABLE BENEDICT 8.5 Mushrooms, Spinach, Hollandaise	PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
STEAK AND EGGS* 15.5 Sunny Side Up Egg, Red Chimichurri	POTATO TORTILLA 7.5 Chive Sour Cream
DOUBLE CUT BACON 10.5 Pimentón, Maple Syrup	BOQUERONES 8 Piquillo Peppers, Olive Oil, Parsley
YOGURT PARFAIT 8.5 Berries, Granola	SALMON A LA PLANCHA* 14.5 Leeks, Piquillo Peppers
ROASTED CARROTS 8.5 Spiced Labneh, Sumac	PULPO 16.5 Red Chimichurri, Aji Amarillo
EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil	GAMBAS AL AJILLO 11.5 Guindilla Peppers, Scallions, Garlic
SWEET CORN 8.5 Pimenton Butter	CHICKEN THIGH 10.5 Aji Amarilo
GRILLED SQUASH 9.5 Caper Gremolata	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
LEEKS A LA PLANCHA 9 Piquillo Romesco	PORK BELLY 10.5 Mojo Rojo
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
ROASTED MUSHROOMS 10.5 Scallions, Sumac	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce

SALADS

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

CHICKEN PIMIENTOS 25.5 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED BRANZINO 29.5 Squash, Arugula Salad, Mojo Rojo
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	HALF / FULL
PAELLA VERDURAS 19 / 38 Sweet Corn, Carrots, Squash, Zucchini	PAELLA MARISCOS 29 / 58 Shrimp, Clams, Calamari, Mussels
PAELLA SALVAJE 28 / 56 Pork Belly, Chicken, Gaucho Sausage	

DESSERTS

OLIVE OIL CAKE 10.5 Sea Salt	FLAN CATALÁN 8	CHOCOLATE CAKE 9.5 Coffee Crème Anglaise, Almond Crumble	BASQUE BURNT CHEESECAKE 10.5 Blueberries
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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	BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila, Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
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
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	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	Iniceri, Abisso, Sicily, Italy	<i>Catarratto</i>	6	12	48
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>	5.5	11	44
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>	7	14	56
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
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

			3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>		5.5	44
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

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>		9	72
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>		9.5	38
Toro Albala, 1994, 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.

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 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

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



11

11

8

9

13

14

13

13

14

15

glass

pitcher

glass

carafe

caña

doble

18.5

14

16

36