

# 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

#### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

#### SALCHICHÓN DE VIC

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### FUET

California, US  
Pork Sausage. Rich, Garlic, Black

#### CHORIZO PICANTE

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

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### SPECK

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

#### 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

#### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

#### VALDEÓN

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

#### AGED MANCHEGO

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

#### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

#### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

#### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

#### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

### GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

#### JAMÓN MANGALICA

Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

#### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

#### 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, Picante, Manchego, Idiazábal, Pickled Vegetables, Olives, Almonds, Patatas Bravas*

14

16

8.5

28.5

### TAPAS

#### YOGURT PARFAIT

Apples, Grapes, Granola

8

#### TORRIJAS

Poached Pears, Crème Catalan

8

#### BROCCOLINI BENEDICT

Hollandaise

8.5

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

9.5

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

#### MANGALICA ESTRELLADOS

Fries, Garlic Aioli, Sunny Side-Up Egg

11

#### CHORIZO MIGAS

Rustic Bread, Sunny Side Up Egg, Garlic Aioli

9.5

#### SMOKED SALMON MONTADITO

Caper Remoulade, Pickled Onions

12.5

#### STEAK & EGGS

Sunny Side Up Egg, Red Pepper Vinaigrette

15.5

#### DOUBLE CUT BACON

Pimentón, Maple Syrup

10.5

#### BRUNCH FIDEOS

Chicken, Pork Belly, Egg, Garlic Aioli

16.5

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

6.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### ROASTED CARROTS

Harissa, Garlic

8.5

#### HOUSEMADE RICOTTA

Dates, Pinenuts, Rosemary

10.5

#### BURRATA

Spaghetti Squash, Fennel Vinaigrette

14.5

#### ROASTED MUSHROOMS

Scallion Chimichurri

9.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### BOQUERONES

Cannelini Beans, Pickled Vegetables

6

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11.5

#### TUNA CRUDO\*

Sorrel, Jalapeno, Lemon

15.5

#### BACON-WRAPPED DATES

Valdeón Mousse

8

#### LAMB HUMMUS

Harissa, Garlic

11.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### TRUFFLED BIKINI

Jamón Serrano, Mahón

10.5

#### DEL TERRUNO FARM'S BEEF TARTARE

Capers, Serrano Peppers, Egg

14.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

11.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### BABY KALE SALAD

Apples, Pecans, Sage Vinaigrette

9

#### MARINATED BEETS

Cherries, Goat Cheese, Pepitas

8.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

#### WHOLE ROASTED BRANZINO

Garlic, Lemon, Cauliflower, Crispy Potatoes

29.5

HALF / FULL

#### PAELLA VERDURAS

Delicata Squash, Kohlrabi, Butternut

19 / 38

#### PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams

29 / 58

#### PAELLA SALVAJE

Merguez, Chorizo, Chicken, Fingerling Potatoes

28 / 56

#### PARILLADA 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

#### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pistachio, spiced apples

8.5

#### BASQUE BURNT CHEESECAKE

Poached Pears

10.5

## EXECUTIVE CHEF ALEX FALCONER

\*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>BarCava, Brut</b> , Penedès, Spain
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain
2023	<b>Rezabal</b> , Getariako Txakolina, Spain
2023	<b>Menade</b> , Rueda, Spain
2022	<b>Le Naturel</b> , Navarra, Spain
2022	<b>Pinord, Diorama</b> , Penedès, Spain
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain
2022	<b>Asnella</b> , Vinho Verde, Portugal
2020	<b>Capítulo 7</b> , Mendoza, Argentina
2023	<b>Aylin</b> , San Antonio, Chile
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay
2022	<b>Iniceri, Abisso</b> , Sicily, Italy
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany
2023	<b>L'Alpage</b> , Mont-Sur-Rolle, Switzerland

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2023	<b>Christophe Avi</b> , Agenais, France
2022	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain
2021	<b>Pedro González Mittelbrunn</b> , Castilla Y León, Spain
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain
2022	<b>Glup Glup</b> , Cariñena, Spain
2022	<b>Azul y Garanza</b> , Navarra, Spain
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2023	<b>Sotabosc</b> , Montsant, Spain
2020	<b>Coster dels Olivers</b> , Priorat, Spain
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain
2021	<b>Earth First, Clasico</b> , Mendoza, Argentina
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled
2020	<b>Peñalolen</b> , Maipo, Chile
2019	<b>Polkura</b> , Colchagua, Chile
2022	<b>Casas del Bosque</b> , Casablanca, Chile
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL
<b>Tradicion</b> , Bodegas Tradicion, 750mL
<b>La Cigarrera</b> , 375mL
<b>Los Arcos</b> , Lustau, 750mL
<b>Carlos VII</b> , Alvear, 375mL
<b>Península</b> , Lustau, 750mL
<b>15 Años</b> , El Maestro Sierra, 375mL
<b>Asuncion</b> , Alvear, 375mL

## SWEET

<b>East India Solera</b> , Lustau, 750mL
<b>Nectar</b> , Gonzalez Byass, 375mL
<b>Solera 1927</b> , Alvear, 375mL

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarera / El Bandarra Vermut  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Abisso / Clos Lojen  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Vino De Montaña / Cuvée Paul  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / B.R.O.T. / Belinda  
High. Acid. Wines.

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5.5	11	44
<i>Macabeo Blend</i>	7	14	56
<i>Trepato</i>	6.5	13	52

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	6	12	48
<i>Arinto, Loureiro</i>	5.5	11	44
<i>Pedro Ximénez</i>	5	10	40
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Chardonnay</i>	5	10	40
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Catarratto</i>	6	12	48
<i>Riesling</i>	6.5	13	52
<i>Chasselas</i>	6.5	13	52

	3oz	6oz	bottle
<i>Mencía</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Malvar, Airén</i>	5.5	11	44

	3oz	6oz	bottle
<i>Tempranillo</i>	7	14	56
<i>Prieto Picudo</i>	5	10	40
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.75	9.5	(L)53
<i>Mencía</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepato Blend</i>	5.5	11	44
<i>Monastrell</i>	6	12	48
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Bobal</i>	5.5	11	44
<i>Malbec</i>	5	10	40
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Bonarda, Pedro Ximénez</i>	5	10	40
<i>Cabernet Sauvignon</i>	6.75	13.5	54
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5.5	11	44
<i>Cabernet Blend</i>	6	12	48

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Fino</i>	9	72
<i>Manzanilla</i>	8	32
<i>Amontillado</i>	6	48
<i>Amontillado</i>	13	52
<i>Palo Cortado</i>	8.5	68
<i>Oloroso</i>	12	48
<i>Oloroso</i>	14	56

	3oz	bottle
<i>Oloroso Dulce</i>	7.5	60
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	16	64

# COCKTAILS

**BLOODY MARY** 11  
Tito's 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

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón For The Table** 48

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

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

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

**GALICIAN**  
Nordés 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, Bully Boy Vodka, Peach Nectar, Grapefruit  
glass carafe  
13 52

# BEER

**DRAFT**  
Estrella Galicia, Lager—Spain 4.25 8.5  
Lord Hobo, 617 White Ale—MA 4 8  
Jack's Abby, Post Shift Pilsner—MA 3.75 7.5  
Troegs, Perpetual IPA—PA 4.25 8.5

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Narragansett, Light (16oz.)—RI 7  
Peroni, Lager—Italy 8.5  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Von Trapp, Bohemian Pilsner—VT 8  
Hitachino, Nest White—Japan 14  
Founders, All Day IPA—MI 6.5  
Night Shift, Whirlpool Hazy NE IPA—MA 8.5  
Jack's Abby, Hoponius Union IPL—MA 7.5  
Lagunitas, Maximus IPA—CA 8  
Lord Hobo, Boom Sauce—MA 13  
Allagash, Tripel—ME 10.5  
Down East Cider, Original—MA 9.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

