

barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

CHORIZO PICANTE

La Rioja
Smokey, mildly-spicy, dry-cured sausage

SOPRESSATA

California
Dry-cured pork sausage, peppercorn, garlic

SPECK

Aldo Adige, Italy
Lightly smoked, dry-cured ham

MARINATED MAHÓN

Balearic Islands
Semi-soft, cow's milk cheese

VALDEÓN

Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

TALEGGIO

Bergamo
Semi-soft, cow's milk cheese, fruity & tangy

CAÑA DE OVEJA

Murcia
Soft-ripened sheep's milk, buttery & tangy

MARINATED MAHÓN

Balearic Islands
Semi-soft, cow's milk cheese

DRUNKEN GOAT

Murcia
Semi-soft goat's milk cheese soaked in red wine

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Patatas Bravas, Pickled Peppers, Drunken Goat, Manchego, Serrano, Fuet, Caponata

14

22

TAPAS

TORRIJAS

Crema Catalana, Citrus

7.5

OLIVE OIL PANCAKES

Quince Butter

8

VEGETABLE BENEDICT

Spinach, Pimentón Hollandaise

7.5

PORK BELLY HASH

Fried Egg, Hollandaise

8.5

MERGUEZ

Red Chimichurri, Fried Egg, Roasted Peppers

11.5

SERRANO BENEDICT

Pan Tomato, Hollandaise

8.5

ESTRELLADOS

Mangalica, Fried Egg, Garlic Aioli

11

WILD MUSHROOM SCRAMBLE

Fox Farm & Forage
Mushrooms

8.5

GAMBAS & GRITS

Chorizo Gravy

11

MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

ROASTED RED PEPPER HUMMUS

Pita, Olive Oil

9.5

ASPARAGUS A LA PLANCHA

Garlic, Truffle Oil

10

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

PRAWNS A LA PLANCHA

Red Chimichurri

12

BOQUERONES

Garlic, Olive Oil

6

CRISPY CHICKEN THIGH

Aji Amarillo

9

MAHI MAHI A LA PLANCHA

Salsa Verde

15.5

JAMON & MANCHANGO CROQUETTES

Garlic Aioli

6.5

PORK BELLY

Cherry Pepper Relish

10

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.5

BACON-WRAPPED DATES

Valdeón Mousse

8

STEAMED MUSSELS

Chorizo, White Wine

12

SALADS

PEAR & ARUGULA SALAD

Lemon Vinaigrette, Almonds

9.5

CUCUMBER TOMATO SALAD

Red Onions, Marinated Ricotta, Rice Wine Vinaigrette

8.5

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PAELLA VERDURAS

Red Onions, Fennel, Carrots, Garlic Aioli

half / full / double
18 / 36 / 64

PAELLA MARISCOS

Prawns, Mussels, Calamari

28 / 56 / 98

PAELLA SALVAJE

Pork, Chorizo, Chickpeas, Fried Egg

28 / 56 / 98

DESSERTS

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts

8

FLAN CATALÁN

Luxardo Cherries

7

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

OLIVE OIL CAKE

Sea Salt

9

EXECUTIVE CHEF COREY O'SHEA - CHEF HANNAH REIS

*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 BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle	
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	4.75	9.5	38	
		6.25	12.5	50	

WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle	
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50	
2020 Mestizaje Blanc, Bodegas Mustiguillo, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46	
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50	
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38	
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40	
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40	
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36	
2020 Azul Y Garanza, Viura, Navarra, Spain	<i>Viura</i>	3.75	7.5	42	
2019 Los Conejos Malditos, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40	
2017 Bodegas Marañoses, Pícarana, Sierra de Gredos, Spain	<i>Albillo</i>	6.75	13.5	54	
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38	
2017 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50	
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50	
2016 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58	
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48	

ROSÉ

2019 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle	
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36	
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52	

RED

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle	
2018 La Maldita, Rioja, Spain	<i>Garnacha</i>	6.25	12.5	50	
2018 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.25	8.5	34	
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Garnacha</i>	4.75	9.5	38	
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	5.75	11.5	46	
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Tempranillo</i>	4.5	9	(L) 50	
2018 Peñalolen, Maipo, Chile	<i>Mencia</i>	6.75	13.5	54	
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Cabernet Sauvignon</i>	6.75	13.5	54	
2018 La Fanfarria, Asturias, Spain	<i>Monastrell</i>	4.25	8.5	34	
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Mencia, Albarín Negro</i>	6.25	12.5	50	
2017 St Jacques, Ultreia, Bierzo, Spain	<i>Garnacha</i>	8.5	17	68	
2019 Sotabosc, Montsant, Spain	<i>Mencia</i>	6.75	13.5	54	
2016 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50	
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Trepat Blend</i>	4.75	9.5	38	
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha</i>	6.25	12.5	50	
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54	
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Bobal</i>	6.75	13.5	54	
2017 Quieto, Gran Corte, Mendoza, Argentina	<i>Touriga Nacional Blend</i>	3.5	7	28	
2018 Earth First, Classic, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52	
2015 Polkura, Colchagua, Chile	<i>Malbec</i>	5	10	40	
2018 Domaine Vallot, Côtes-d u-Rhône, France	<i>Syrah</i>	6.5	13	52	
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	6	12	48	
	<i>Cabernet Blend</i>	6	12	48	

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle	
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44	
La Cigarrera, 375mL	<i>Manzanilla</i>	10	80	
Equipo Navazos, 375mL	<i>Manzanilla en Rama</i>	8.5	34	
Almacenista, Lustau, 500mL	<i>Manzanilla Pasada</i>	8	32	
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	14	84	
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	6	48	
Península, Lustau, 750mL	<i>Amontillado</i>	11.5	46	
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72	
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	11	44	
	<i>Oloroso</i>	8.5	51	

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle	
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72	
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	9	36	
	<i>Pedro Ximénez</i>	15	60	

WINE FLIGHTS

3 Half Glasses

BIO-CURIOUS Diorama / Pícarana / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENAche (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Finca L'Argatá 18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

COCKTAILS

BEEs & BAYs (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused 360 Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

RICHMOND GIMLET 12
Boodles Gin, Lime, Mint

DOS PENÍNSULAS 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

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

SMOKED SHERRY MANHATTAN 16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

BOURBON SPICE RACK 12.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti,
Pasubio Vino Amaro, Orange, Angostura Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Citadelle Gin

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

RED OR WHITE SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9 30
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, 12 48
Bedlam Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
D9, Brown Sugar Brown Cow - NC 4.25 8.5
Crank Arm, Long Steady Distance IPA - NC 4.25 8.5
Fullsteam, Paycheck Pilsner - NC 3.75 7.5

BOTTLES & CANS
Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO 8.5
Westbrook Brewing, Gose - SC 9.5
Crank Arm Brewing, Whitewall (16 oz) - NC 9
Fullsteam, Rocket Science IPA - NC 7.5
Founders, All Day IPA - MI 6.5
Allagash, Tripel Reserve - ME 10.5
Kentucky Ale, Bourbon Barrel Ale - KY 12
Legal Remedy - Vanilla Porter - SC 8.5
Left Hand, Milk Stout - CO 8
Triple C, Baby Maker Double IPA (16 oz) - NC 12
The Duck-Rabbit, Brown Ale - NC 7.5
St. Pauli Girl, Non-Alcoholic - Germany 5

CIDERS
Red Clay Ciderworks, Queen City (16 oz) - NC 10
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42
Windy Hill, Ginger Gold Cider (750mL) - SC 29