

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

#### JAMÓN SERRANO

Segovia, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### CHORIZO PICANTE

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

#### BASQUE SALAMI

Chicago, US  
Berkshire Pork, Pepper, Fruity

#### SALCHICHÓN DE VIC

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

#### SPECK

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

#### NDUJA SALAMI

Chicago, US  
Spicy, Spreadable Salami

#### MAHÓN

Castilla-La Mancha, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

#### DÉLICE DE BOURGOGNE

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

#### AGED MAHÓN

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

#### VALDEÓN

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

#### DRUNKEN GOAT

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

#### CANA DE OVEJA

Jumilla, ES  
Soft-Ripened, Sheeps Milk, Aged 21 Days. Creamy, Mild

#### CABRA ROMERO

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

#### CANA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

#### AGED MANCHEGO

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

#### CABRA AL GOFIO

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months, Cornmeal Coated

#### IDIAZÁBAL

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

#### JAMÓN MANGALICA

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

#### WAGYU CECINA

Chicago, US  
Cured Beef For 12-16 Weeks, Pressed And Cold Smoked With Hickory Pepper, Smokey

#### SALAME DI MANZO

Illinois, US  
Wagyu Beef, Black Pepper

#### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Marinated Olives, Patatas Bravas, Guindillas, Almonds, Salchichon De Vic, Jamón Serrano, Manchego, Idiazábal*

### TAPAS

#### OLIVE OIL PANCAKES

Butter, Maple Syrup

8

#### CRISPY BRUSSEL SPROUTS

Cherry Peppers Chimichurri

9.5

#### PARFAIT

Granola, Apples, Honey

7

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### VEGETABLE BENEDICT

Mushrooms, Arugula, Hollandaise

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### JAMON SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

9.5

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

#### ESTRELLADOS

Fries, Sunny Side Up Egg, Spicy Sausage

11.5

#### STEAMED MUSSELS

Arrabbiata, Gaucho Sausage

14.5

#### STEAK & EGGS

Red Chimichurri, Vital Farm Egg

14.5

#### GROUPER CHEEKS A LA PLANCHA

Braised Cabbage

15.5

#### SHORT RIB COCA

Caramelized Onions, Mahon

14.5

#### GRILLED PULPO

Peewee Potatoes, Chimichurri

16.5

#### TORRIJAS

Citrus Cream, Apples

7.5

#### RED SNAPPER CRUDO\*

Blood Orange, Fresno

15.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

#### MARINATED BOQUERONES

Pickled Guindillas, Olive Oil

8.5

#### BRAISED FENNEL

Romesco

8.5

#### CHICKEN THIGH

Tzatziki

10.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### PORK BELLY

Spicy Membrillo

10.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

4.5

#### TRUFFLED BIKINI

Jamón Serrano, Mahón

10.5

#### CHARRED BROCOLLINI

Truffle Vinaigrette

8.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### HUMMUS

Za'atar, Olive Oil

8.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### ARUGULA

Manchego, Apples, Cider

8.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

#### WHOLE BRANZINO

Carrots, Arugula, Cider Vinaigrette

29.5

#### PAELLA VERDURAS

Parsnips, Fennel, Cauliflower, Broccoli, Mojo Verde Aioli

HALF / FULL  
19 / 36

#### PAELLA SALVAJE

Sausage, Chicken, Chorizo, Pork Belly, Chickpeas

28 / 56

#### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

29 / 58

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

#### FIDEOS

Sausage, Chicken, Egg, Pickled Red Onions

16 / 32

### DESSERTS

#### FLAN CATALÁN

8

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

#### OLIVE OIL CAKE

Sea Salt

10.5

#### BASQUE BURNT CHEESECAKE

Apples

10.5

## EXECUTIVE CHEF VICTOR M LOPEZ EXECUTIVE SOUS CHEF ALVARO VAZQUEZ | SOUS CHEF JUAN GOMEZ

\*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	<i>Xarel-lo Blend</i>	5.5	11	44
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2020	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	<b>La Vinyeta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2022	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
2022	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2016	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	6	12	48
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	<b>Bodegas Ponce, Cíos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	6	12	48
2021	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	8.5	93
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	13.5	54

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	20	80
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

# WINE FLIGHTS

3 Half Glasses

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

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

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

**UNTOXICATED** Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto  
Non alcoholic wines, all made using the process of dealcoholization

# COCKTAILS

**BLOODY MARY** 11  
Reyka 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  
Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

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

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

**SIDE HUSTLE** 14  
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** 15  
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** **glass pitcher**  
Rioja Wine, Elderflower, Citrus Infused 10.5 38  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** **glass carafe**  
Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka, Peach Nectar, Grapefruit 13 52

# BEER

**DRAFT** **caña doble**  
Estrella Galicia, Lager—Spain 4.5 9  
Green Bench, Sunshine City IPA—FL 4.25 8.5  
Hidden Springs, Orange Crush Wheat—FL 4.5 9

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7  
Peroni, Lager—Italy 9  
Estrella Damm, Daura Gluten-Free Lager—Spain 9  
Green Bench, Postcard Pilsner—FL 8.5  
Motorworks, Adoptable, Lager—FL (16oz) 8.5  
Ology, Rainbow Colored Glasses—FL 12  
Magnanimous Brewing, Juice Lord IPA—FL (16oz) 13.5  
Lagunitas, Maximus IPA—CA 9  
Copperpoint, A-10 Red IPA—FL 9  
3 Daughters, Rod Bender, Red Ale—FL 9  
Coppertail Free Dive, IPA—FL 8.5  
Cigar City, Maduro Brown Ale—FL 8.5  
Cigar City Cider & Meade, Golden—FL 9  
Trabanco, Cosecha, Sidra Natural (700mL)—FL 36

