

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 for one | 19.5 for three

<b>JAMÓN SERRANO</b> Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
<b>SORIA CHORIZO</b> California, US Pimentón Pork Sausage. Smoky, Garlicky
<b>CHORIZO PICANTE</b> La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
<b>SOBRASADA</b> California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
<b>SALCHICHÓN DE VIC</b> Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns
<b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
<b>FUET</b> Catalunya, ES Pork Sausage. Rich, Garlic, Black

<b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex
<b>CAÑA DE CABRA</b> Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
<b>TETILLA</b> Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy
<b>MALVAROSA</b> Valencia, ES Semi-Firm, Sheep's Milk, Aged 3 Months. Buttery, Rich
<b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy

<b>CABRA ROMERO</b> Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
<b>CABRA AL GOFIO</b> Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated
<b>SAN SIMÓN</b> Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild
<b>SMOKIN’ GOAT</b> Islas Canarias, ES Pasteurized Semi-Soft Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild
<b>DRUNKEN GOAT</b> Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked

<b>JAMÓN MANGALICA</b> Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
<b>LOMO IBÉRICO DE BELLOTA</b> Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	14
<b>LARDO DE BELLOTTA IBÉRICO</b> Andalucía, ES Cured Ibérico Pork Fat. Spiced, Creamy, Herbaceous	14
<b>APERITIVO BOARD</b> An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Marcona Almonds</i>	

### TAPAS

<b>GREEK YOGURT</b> Granola, Pears, Mint	7
<b>OLIVE OIL PANCAKES</b> Membrillo Butter, Pedro Ximenez Syrup	8
<b>VEGETABLE BENEDICT*</b> Spinach, Garlic, Hollandaise	7.5
<b>SERRANO BENEDICT*</b> Tomato, Hollandaise	8.5
<b>TRES LECHES OVERNIGHT OATS</b> Pepitas, Poached Pears	7.5
<b>TORRIJAS</b> Cinnamon Sugar, Crema Catalana, Pears	7.5
<b>SHERRY MAPLE BACON</b> Pedro Ximenez Glaze, Hot Pimentón	9.5
<b>MANGALICA ESTRELLADOS</b> Fries, Garlic Aioli	11
<b>HOUSE MARINATED OLIVES</b> Garlic, Citrus, Thyme, Giardiniera	5
<b>BRUSSELS SPROUTS</b> Calabrian Chili	8.5
<b>ROASTED BROCCOLINI</b> Garlic, Lemon	9
<b>EGGPLANT CAPONATA</b> Sweet Peppers, Onions, Basil	5.5
<b>ROASTED ACORN SQUASH</b> Chili, Pistachios	9.5
<b>CRISPY CAULIFLOWER</b> Salsa Verde	9
<b>WHIPPED SHEEP’S CHEESE</b> Pimentón, Pita	8.5
<b>BURRATA</b> Pears, Dill	11.5

<b>PIQUILLO HUMMUS</b> EVOO, Pita	8.5
<b>POTATO TORTILLA</b> Chive Sour Cream	7
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	8
<b>PULPO A LA PLANCHA</b> Bean Salad	15.5
<b>GAMBAS AL AJILLO</b> Guindilla Peppers, Olive Oil, Garlic	9.5
<b>PRAWNS A LA PLANCHA</b> Red Chimichurri	11.5
<b>FISH A LA PLANCHA</b> Butternut Squash, Caper, Olives	13.5
<b>SEARED DIVER SCALLOPS</b> Butternut Squash, Za’atar	18.5
<b>HARISSA CHICKEN THIGH</b> Aji Verde	10
<b>CHORIZO MONTADITO</b> Scrambled Egg, Smoked Pepper Aioli, Manchego	7
<b>STEAK AND EGGS</b> Crispy Potatoes, Pepper Vinaigrette	14.5
<b>PORK BELLY A LA PLANCHA</b> Aji Amarillo	10.5
<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> Balsamic Reduction	9
<b>ALBONDIGAS</b> Spiced Meatballs in Jamón-Tomato Sauce	9.5
<b>BACON-WRAPPED DATES</b> Valdeón Mousse	8
<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> Garlic Aioli	7

### SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Little Gem Lettuce	9
<b>KALE SALAD</b> Pears, Manchego, Pepitas	9.5
<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon, Hot Cherry Peppers	23
<b>WHOLE ROASTED STRIPED BASS</b> Salsa Verde, Seasonal Salad	26.5
<b>PAELLA VERDURAS</b> Squash, Mushrooms, Cauliflower, Garlic Aioli	half / full / double 16 / 36 / 64
<b>PAELLA MARISCOS</b> P.E.I. Mussels, Clams, Calamari, Gambas, Salmorreta	28 / 56 / 98
<b>PAELLA SALVAJE</b> Chicken Thigh, Pork Belly, Chorizo, Chickpeas	28 / 56 / 98
<b>PARILLADA BARCELONA*</b> Strip Steak, Pork Loin, Chicken, Chorizo	31 / 62 / 108

### DESSERTS

<b>FLAN CATALÁN</b>	7
<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	9
<b>CREPAS WITH SEASONAL FRUIT</b> Pears, Citrus Cream, Pistachios	8
<b>BURNT BASQUE CHEESECAKE</b> Honey Apples	9
<b>OLIVE OIL CAKE</b> Sea Salt	9

### EXECUTIVE CHEF DANIEL LACOUNTE

\*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>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2019 <b>AT Roca, Reserva, Brut Nature, Classic</b> Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

## WHITE

2022 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2022 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-Lo</i>	5	10	40
2022 <b>La Vineyta, ‘Pipa’,</b> Emporda, Spain	<i>Malvasia</i>	4.75	9.5	38
2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	5.75	11.5	46
2021 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2021 <b>Asnella</b> , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	5.5	11	44
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.25	10.5	42
2022 <b>Aylin</b> , San Antonio, Chile	<i>Pedro Ximénez</i>	4.5	9	36
2022 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.25	10.5	42
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2021 <b>L’Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Petit Manseng Blend</i>	6.25	12.5	50
	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 <b>Christophe Avi, Agenais</b> , France	<i>Cabernet Sauvignon</i>	4.5	9	36
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Airén, Malvar</i>	5.5	11	44
		5	10	40

## RED

2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2020 <b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	6	12	48
2020 <b>Bardos, Romantica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2021 <b>Azul y Garanza</b> , Navarra, Spain (L)	<i>Tempranillo</i>	6	12	48
2017 <b>Alberto Orte</b> , A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	48
2020 <b>Coster dels Olivers</b> , Priorat, Spain Cariñena,	<i>Mencía</i>	6.5	13	52
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Garnacha</i>	7.5	15	60
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Trepát Blend</i>	5.25	10.5	42
2022 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Garnacha</i>	5.75	11.5	46
2021 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Bobal</i>	5.25	10.5	42
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 <b>Peñalolen</b> , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 <b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2021 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>País</i>	5.75	11.5	46
2021 <b>Dom. des Tourelles</b> , Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	<b>3oz</b>	<b>bottle</b>
<b>Tradicion, Bodegas Tradicion</b> , 750mL	<i>Fino</i>	5.5	44
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	9.5	76
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8.5	93
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	11.5	46
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
		11	44

## SWEET

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

# WINE FLIGHTS

3 Half Glasses	
<b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut	13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	
<b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Cuvée Paul	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
<b>ACID TRIP</b> Asnella / L’Alpage / Belinda	15
High. Acid. Wines.	

# COCKTAILS

<b>BLOODY MARY</b> Mell Vodka, Housemade Bloody Mary Mix	10
<b>MIMOSA</b> Choice of: Classic with Fresh Squeezed OJ, Guava-Lavender-Lemon or Orange-Peach-Grapefruit	10.5
<b>BEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	6
<b>FLOR DE SAL</b> (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt <b>Porrón for the Table</b>	12
<b>SUMMER STREET SLING</b> Chamomile Infused Mell Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
<b>BOURBON SPICE RACK</b> Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
<b>SMOKED SHERRY MANHATTAN</b> Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
<b>LAIRD’S WAY</b> Monkey Shoulder Scotch, Dolin Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
<b>GINTONICS</b> Inspired by three of Spain’s most iconic regions	15
<b>CATALAN</b> Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
<b>VALENCIAN</b> Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
<b>GALICIAN</b> Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
<b>SANGRIA</b>	
<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	<b>glass</b> <b>pitcher</b> 9.5 34
<b>GUNS &amp; ROSÉS</b> São João Brut Rosé, Lillet Rosé, Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters	<b>glass</b> <b>carafe</b> 12.5 50
<b>BEER</b>	
<b>DRAFT</b> Odell, Lagerado - CO La Cumbre, Slice of Hefen - NM Ratio Beerworks, Dear You French Saison - CO Denver Beer Co., Incredible Pedal IPA - CO	<b>caña</b> <b>doble</b> 3.75 7.5 4.25 8.5 3.75 7.5 4 8
<b>BOTTLES &amp; CANS</b> Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT Clausthaler Dry-Hopped, Non-Alcoholic Crooked Stave, New Zealand Pilsner – CO Firestone Walker, 805 Cerveza – CA Dry Dock, Apricot Blonde – CO Crooked Stave, Petit Rose Sour – CO Estrella Damm, Daura Gluten-Free Lager – Spain Elevation, 8 Second Kolsch - CO Peroni, Lager – Italy Melvin Brewing, IPA – WY Odell, Hazer Tag Hazy IPA – CO Ska Brewing, Modus Hoperandi – CO Telluride, Face Down Brown – CO Hitachino, Nest White – Japan Avery, Electric Sunshine Tart Ale – CO Maredsous, Tripel – Belgium Left Hand, Milk Stout – CO Great Divide, Yeti Imperial Stout – CO	7 6.5 8 7 8 10 8.5 7.5 8 9.5 8.5 8 8 14 8.5 13 8 9
<b>CIDERS</b> Down East Cider, Original Blend – MA Isastegi, Sagardo Natural Cider (750mL) – Spain Pomarina Brut Sidra (750mL) – Spain	9.5 36 42

