

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

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

VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed
AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp
CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated
ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged For 21 Days. Creamy, Mild

TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy
SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild
CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days. Rosemary, Mildly Tart, Creamy
MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
WHITNEY Jasper Hill Farms Semi Soft Raw Cows Milk Nutty, Savory, Mild	8
LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	12
MAXORATA CON PIMENTÓN Islas Canarias, ES Semi-Firm, Goat Milk, Pimentón, Aged 2 Months. Buttery, Tangy	8
CHORIZO IBÉRICO DE BELLOTA Andalucía, ES Aged 3 Months Sausage, Acorn Fed Pork. Pimentón	12
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26

Jamón Serrano, Chorizo Picante, Aged Mahón, Gofio, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

MUSHROOMS BENEDICT Hollandaise	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
SERRANO BENEDICT Hollandaise	8.5	POTATO TORTILLA Chive Sour Cream	7
TORRIJAS Honey Poached Pear	7.5	GAMBAS AL AJILLO Guindilla Pepper, Olive Oil, Garlic	9.5
STEAK & EGGS Sunny Side Up, Red Pepper Vinaigrette	14.5	SAUTÉED MUSSELS White Wine, Sofrito, Fresno Pepper	13
OLIVE OIL PANCAKES Maple Syrup, Membrillo Butter	8	SWORDFISH A LA PLANCHA Salsa Verde	16.5
CHORIZO MIGAS Sunny Side Up Egg	9.5	BOQUERONES Garlic, Parsley	6
BRUNCH FIDEOS Chicken, Pork Belly, Egg, Garlic Aioli	16.5	SEARED SCALLOPS Fresno Chimichurri, Pickled Onions	18.5
MANGALICA ESTRELLADOS Hand-Cut Fries, Farm Egg, Garlic Aioli	11	GRILLED CHICKEN THIGH Aji Amarillo, Lemon Aioli	9.5
DOUBLE CUT BACON Pimentón, Maple Syrup	8.5	GRILLED PULPO Fava Bean Purée, Gremolata	15.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	BACON-WRAPPED DATES Valdeón Mousse	8
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	TRUFFLED BIKINI Jamón Serrano, San Simón	9
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
ROASTED MUSHROOMS Scallion Chimichurri	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
ARTICHOKE HUMMUS Gremolata, Pita Bread	9	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
BURRATA Blood Orange, Arugula	13.5	DEL TERRUÑO FARM'S BEEF TARTARE* Capers, Serrano Peppers	14.5
		BISON STRIPLOIN Truffle Vinaigrette	18.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
MARINATED BEETS Whipped Ricotta, Pistachios	7
KALE AND BRUSSELS SPROUTS Golden Raisins, Goat Cheese, Mustard Vinaigrette	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
PAELLA VERDURAS Carrots, Brussels Sprouts, Chervil Aioli	half / full / double 18 / 36 / 64
PAELLA MARISCOS Prawns, Mussels, Calamari, Clams	28 / 56 / 98
PAELLA SALVAJE Chicken, Chorizo, Pork Belly, Chickpeas	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

FLAN CATALÁN Sea Salt	7
OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Poached Pears	9
CREPAS WITH SEASONAL FRUIT Citrus Cream, Apples, Walnuts, Sea Salt	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9

*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.

