

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
Pork Sausage. Rich, Garlic, Black Pepper

FINNOCHIONA
Alto
Georgia, US
Pork Sausage With Fennel, Red Wine.
Rich, Complex

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky,
Garlicky

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage, Nutmeg, Oregano,
Garlic, Peppercorns

SOBRASADA
Balearic Islands, Mallorca
Pork Sausage, Paprika

FUET
Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

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

IBORES
Extremadura, Spain
Semi-firm, Goat's Milk, Aged 2 Months,
Tangy, Sharp Finish, Pimenton and Olive
Oil Rub

CAÑA DE OVEJA
Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21
Days, Thick Mold Rind. Buttery, Tangy

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

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

TETILLA
Galicia, ES
Semi-soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

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

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

SAN SIMÓN
Galicia, ES
Semi- Soft, Cow's Milk, Aged 3 Months,
Smoked, Creamy, Mild

MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months.
Buttery Mild, Nutty

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

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 21 Days.
Creamy, Mild

ROMAO
Castilla-La Mancha, ES
Semi-Firm, Raw Sheep's Milk, Aged 9
Months. Rosemary Coated, Buttery

JAMÓN MANGALICA 14
Castilla y León, ES
Aged for 36-42 months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

LOMO IBÉRICO DE BELLOTA 12
Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

BRESAOLA 14
Milan, IT
Top Round Beef, Aged 2 Months. Deep,
Robust, Lean

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

APERITIVO BOARD 26
An Assortment Of Spanish
Aperitivo Snacks To Pair With
Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Fuet
Manchego, Mahón, Marinated Olives,
Marcona Almonds*

TAPAS

OLIVE OIL PANCAKES 8
Maple Butter, Maple Syrup

VEGETABLE BENEDICT 6.5
Spinach, Mushrooms

JAMÓN SERRANO BENEDICT 8.5
Pan Con Tomato, Pimentón Hollandaise

GRILLED VEGETABLE FRITTATA 10.5
Basil Aioli, Seasonal Vegetables

LOMO JAMÓN ESTRELLADOS 11
Fries, Aioli, Lomo, Sunny Side-Up Egg

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

ROASTED BEETS 8.5
Ricotta, Pistachios, Basil

BURRATA 9.5
Spaghetti Squash, Sherry Reduction

WHIPPED SHEEP'S CHEESE 8.5
Pimentón, Pistachios

COLLARD GREENS 8.5
Bacon, Onions

CATALAN SPINACH 8.5
Garlic, Pepitas, Golden Raisins

CRISPY BRUSSELS SPROUTS 8.5
Sherry Bacon Vinaigrette

BROCCOLINI 9
Lemon Aioli, Capers

BOQUERONES 6
Squash, Mushroom Conserva

PIQUILLO HUMMUS 8.5
Lavash

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

MAHI MAHI A LA PLANCHA 13.5
Butternut Squash, Olive Relish

GRILLED PULPO 15.5
Chickpea Salad

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

STEAMED MUSSELS 14
Sofrito, White Wine

SCALLOPS 18
Sweet Potato Purée, Brown Butter Vinaigrette

FRIED CHICKEN THIGH 9.5
Spicy Honey

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

ALBÓNDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

BRESEOLA 12
Manchego, Arugula, Lemon

BONE MARROW 12
Walnut Gremolata

SHORT RIB 18.5
Puréeed Parsnips, Jus

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

ARUGULA SALAD 9
Fennel, Lemon Vinaigrette

ENDIVE SALAD 9
Walnuts, Valdeón, Jicama, Champagne Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

PAELLA MARISCOS half / full / double
28 / 62 / 98
Gambas, Calamari, Clams, Mussels

PAELLA VERDURAS 18 / 36 / 64
Parsnips, Squash, Cauliflower, Broccolini

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, Pork Belly, Garbanzos
Garlic Aioli

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

ARROZ CON LECHE 7
Cinnamon, Coconut Milk

BURNT BASQUE CHEESECAKE 9
Pears

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 9
Sea Salt

EXECUTIVE SOUS CHEF JERMAINE WILBEY EXECUTIVE SOUS CHEF GRADY WILBURN

*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

		3oz	6oz	bottle
2020 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

WHITE

		3oz	6oz	bottle
2021 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal , Getariako, Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50

ROSÉ & SKIN CONTACT

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

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.25	13	52
2020 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2016 Alberto Orte , A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2018 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	5.75	11.5	46
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2021 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2019 Earth First, Organic Crianza , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.4	50
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2020 Dom. des Tourelles, Bekka Rouge , Lebanon	<i>Tinto Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	11.5	69
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	9.5	57

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1994, 375mL	<i>Pedro Ximénez</i>	14	56
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56

WINE FLIGHTS

3 Half Glasses

BIO-CURIOUS Diorama / Pedro González Mittelbrunn / Clos Lojen 15

Many of our wines use Biodynamic farming practices, here are three incredible examples

COCKTAILS



MIMOSA 10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

BOURBON SPICE RACK 12
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

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

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

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 Dark Rum 9.5 34
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Bustletown Vodka, 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT caña doble
Estrella Galicia, Lager - Spain 4.25 8.5
Creature Comforts, Tropicália IPA - GA 4.5 9
Glover Park, Witness Belgian Wit - GA 4 8

BOTTLES & CANS

Yuengling Light, - PA 6.5
Jekyll Brewing, Hop Dang Diggity IPA-GA 8
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7
Peroni, Lager - Italy 8
Wild Heaven, Emergency Drinking Beer - GA 7.5
Estrella Damm, Lager - Spain 8.5
Eventide, Citrus Grove - GA 7.5
Three Taverns, Rapturous Raspberry Sour - GA 8.5
Wild Heaven, White Blackbird - GA 8.5
Terrapin, Recreation Ale - GA 7
Monday Night Brewing, Slap Fight IPA - GA 8.5
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel Reserve - ME 11
Pabst Blue Ribbon (16oz.) - IL 6
Left Hand, Milk Stout - CO 9.5

CIDERS
Treehorn, Dry Cider - GA 9
Isastegi, Sagardo Natural Cider (750mL)- Spain 32
Pomarina Brut Sidra (750mL) - Spain 42