

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

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

California, US
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

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

IDIAZÁBAL

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

IBORES

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

CABRA AL GOFIO

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

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

JAMÓN MANGALICA

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

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

QUESO DE TRUFA

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

APERITIVO BOARD

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

Maple Butter, Maple Syrup

VEGETABLE BENEDICT

Swiss Chard, Mushrooms, Onions

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Pimentón Hollandaise

SHRIMP & GRITS

Tomatoes, Shallots, Cream

GRILLED VEGETABLE FRITTATA

Basil Aioli, Seasonal Vegetables

LOMO JAMÓN ESTRELLADOS

Fries, Aioli, Lomo, Sunny Side-Up Egg

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

CHAMPIÑONES

Garlic, Scallions

QUESO PLANCHA

Membreo Glaze, Pistachios, Dates

ROASTED BEETS

Ricotta, Pistachios, Basil

CATALAN SPINACH

Garlic, Pepitas, Golden Raisins

CRISPY BRUSSELS SPROUTS

Sherry Bacon Vinaigrette

ASPARAGUS

Romesco

WHIPPED SHEEP'S CHEESE

Pimentón, Pistachios

PIQUILLO HUMMUS

Lavash

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

SWORDFISH A LA PLANCHA

Peas, Charred Onions, Chili

GRILLED PULPO

Chickpea Salad

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

STEAMED MUSSELS

Sofrito, White Wine

FRIED CHICKEN THIGH

Spicy Honey

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

GRILLED LAMB

Cucumbers, Dill

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

BRESEOLA

Manchego, Arugula, Lemon

BONE MARROW

Walnut Gremolata

PORK BELLY

Fennel Escabeche

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

ARUGULA SALAD

Fennel, Lemon Vinaigrette

CUCUMBER SALAD

Marinated Feta, Crispy Garbanzos

LARGE PLATES

WHOLE BRANZINO

Broccolini, Potatoes, Red Chimichurri

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

PAELLA MARISCOS

Gambas, Calamari, Clams, Mussels

PAELLA VERDURAS

Parsnips, Squash, Broccolini

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Garbanzos

Garlic Aioli

PARILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

OLIVE OIL CAKE

Sea Salt

ARROZ CON LECHE

Coconut Milk, Cinnamon

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE

Orange Marmalade

FLAN CATALÁN

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

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

WHITE

2021 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
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

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
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

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

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala, 1994, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
		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 11
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

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
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