

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

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

8

VEGETABLE BENEDICT

Swiss Chard, Mushrooms, Onions

6.5

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Pimentón Hollandaise

8.5

SHRIMP & GRITS

Tomatoes, Shallots, Cream

11

GRILLED VEGETABLE FRITTATA

Basil Aioli, Seasonal Vegetables

10.5

LOMO JAMÓN ESTRELLADOS

Fries, Aioli, Lomo, Sunny Side-Up Egg

11

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

CHAMPIÑONES

Garlic, Scallions

9.5

ROASTED BEETS

Ricotta, Pistachios, Basil

8.5

CATALAN SPINACH

Garlic, Pepitas, Golden Raisins

8.5

ASPARAGUS

Romesco

9

WHIPPED SHEEP'S CHEESE

Pimentón, Pistachios

8.5

SWISS CHARD

Garlic, Lemon

8.5

PIQUILLO HUMMUS

Lavash

8.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

SWORDFISH A LA PLANCHA

Peas, Charred Onions, Chili

13.5

GRILLED PULPO

Chickpea Salad

15.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

STEAMED MUSSELS

Sofrito, White Wine

14

FRIED CHICKEN THIGH

Spicy Honey

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

BRESAOLA

Manchego, Arugula, Lemon

12

PORK BELLY

Fennel Escabeche

10.5

GRILLED LAMB

Roasted Eggplant Dip

18

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

ARUGULA SALAD

Fennel, Lemon Vinaigrette

9

CUCUMBER SALAD

Marinated Feta, Crispy Garbanzos

8

LARGE PLATES

WHOLE BRANZINO

Broccolini, Potatoes, Red Chimichurri

26.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PAELLA MARISCOS

Gambas, Calamari, Clams, Mussels

half / full / double

28 / 62 / 98

PAELLA VERDURAS

Parsnips, Squash, Broccolini

18 / 36 / 64

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Garbanzos

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

31 / 62 / 108

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

ARROZ CON LECHE

Coconut Milk, Cinnamon

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BURNT BASQUE CHEESECAKE

Orange Marmalade

9

FLAN CATALÁN

7

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>País</i>	5.75	11.5	46
2021 Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2021 Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016 Alberto Orte , A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 Sotabosc , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2018 Coster dels Olivers , 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

Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon 11

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters 6
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING

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

TYGRA

Cachaça, Quevedo White Port, Ginger Beer, 13
Lime, Angostura Bitters, Cucumber

ALEBRIJES

Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, 13
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup, 12
Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth, 15
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

SMOKED SHERRY MANHATTAN

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

FLOR DE SAL (Low ABV)

La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif 12
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, 9.5
Grapefruit, Lime, Rosemary 34

VALENCIAN

Hayman's London Dry Gin, Fever Tree Indian Tonic, 12.5
Orange Blossom Water, Lemon, Orange, Thyme 50

GALICIAN

Nordés Gin, Fever Tree Indian Tonic, 12.5
Lemon, Green Apple, Mint 50

SANGRIA

WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused Dark Rum 9.5
Guava Nectar 34

GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé, Bustletown Vodka, 12.5
Peach Nectar, Lemon, Grapefruit Bitters 50

BEER

DRAFT

Creature Comforts, Tropicália IPA – GA 4.5
Glover Park, Witness Belgian Wit - GA 4 9 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