

# 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

#### CAÑA DE OVEJA

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

#### CABRA DE PIMENTINO

Murcia, ES  
Semi Soft Goat Cheese, Paprika

#### 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

#### VALDEÓN

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

#### 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

#### CAULIFLOWER

Pimentón

#### MANGALICA 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

#### ROASTED BEETS

Ricotta, Pistachios, Basil

#### CATALAN SPINACH

Garlic, Pepitas, Golden Raisins

#### ASPARAGUS

Romesco

#### WHIPPED SHEEP'S CHEESE

Pimentón, Pistachios

#### SWISS CHARD

Garlic, Lemon

#### PIQUILLO HUMMUS

Lavash

#### POTATO TORTILLA

Chive Sour Cream

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### TROUT A LA PLANCHA

Peas, Charred Onions, Chili

#### GRILLED PULPO

Chickpea Salad

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

#### SCALLOPS

Fennel Confit, Tomato Chermula

#### STEAMED MUSSELS

Sofrito, White Wine

#### FRIED CHICKEN THIGH

Spicy Honey

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

#### ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

#### BRESEOLA

Manchego, Arugula, Lemon

#### PORK BELLY

Fennel Escabeche

#### GRILLED LAMB

Roasted Eggplant Dip

#### BONE MARROW

Walnut Gremolata

### 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

		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
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

		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>	7	14	56
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>Trepas Blend</i>	5.75	11.5	46
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 - served chilled	<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

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  
Sparkling Water, Torched Bay Leaf

6

### SUMMER STREET SLING

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

12

### TYGRA

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

13

### ALEBRIJES

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

13

### BOURBON SPICE RACK

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

12

### LAIRD'S WAY

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

15

### SMOKED SHERRY MANHATTAN

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

15

### FLOR DE SAL (Low ABV)

La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
Porrón for the Table 48

12

## 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

Rioja Wine, Elderflower, Citrus Infused Dark Rum  
Guava Nectar

glass pitcher

9.5 34

### GUNS & ROSÉS

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

glass carafe

12.5 50

## BEER

### DRAFT

Creature Comforts, Tropicália IPA - GA 4.5 9  
Glover Park, Witness Belgian Wit - GA 4 8

caña doble

### 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

