

# 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

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

#### 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

#### 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

#### 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

Spinach, 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

#### BOQUERONES

Olives, Piquillo Peppers

#### 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

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar, Gonzalez Byass, 375mL</b>	<i>Pedro Ximénez</i>	9	72
<b>Toro Albala, 1994, 375mL</b>	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , 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 34  
Grapefruit, Lime, Rosemary

## VALENCIAN

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

## GALICIAN

Nordés Gin, Fever Tree Indian Tonic, 9.5 34  
Lemon, Green Apple, Mint

# SANGRIA

## WHITE OR RED SANGRIA

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

## GUNS & ROSÉS

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

# BEER

## DRAFT

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