

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	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	JAMÓN MANGALICA 14 Castilla y León, ES Aged for 36-42 months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy	SAN SIMÓN Galicia, ES Semi- Soft, Cow's Milk, Aged 3 Months, Smoked, Creamy, Mild	LOMO IBÉRICO DE BELLOTA 12 Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty	BRESAOLA 14 Milan, IT Top Round Beef, Aged 2 Months. Deep, Robust, Lean
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IDIAZÁBAL Pais Vasco, ES Semi Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	ROMAO Castilla-La Mancha, ES Semi-Firm, Raw Sheep's Milk, Aged 9 Months. Rosemary Coated, Buttery	DELICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	APERITIVO BOARD 26 An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks
FINNOCHIONA Georgia, US Pork Sausage With Fennel, Red Wine. Rich, Complex	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	<i>Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Marinated Olives, Marcona Almonds</i>
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky			

TAPAS

OLIVE OIL PANCAKES 8 Maple Butter, Maple Syrup	CHAMPIÑONES 11 Garlic, Scallions
VEGETABLE BENEDICT 6.5 Piquillo Peppers, Broccolini, Pan Tomato	WHIPPED SHEEP'S CHEESE 8.5 Truffle Agave, Pimentón, Pistachios
GRILLED VEGETABLE FRITTATA 11 Basil Aioli	MEDITERRANEAN HUMMUS 9 Salsa Verde, Grilled Pita
JAMÓN SERRANO BENEDICT 8.5 Pan Con Tomato, Pimentón Hollandaise	PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli
LOMO IBÉRICO JAMÓN ESTRELLADOS 11 Fries, Aioli, Shishito Peppers, Sunny Side-Up Egg	POTATO TORTILLA 7 Chive Sour Cream
EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic
COLLARD GREENS 8.5 Bacon, Onions	GRILLED PULPO 15.5 Chickpea Salad
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	BOQUERONES 6 Jicama, Endive
LOCAL HEIRLOOM TOMATOES 10 Buttermilk-Valdeón Dressing	TROUT A LA PLANCHA 15.5 Eggplant Purée
BLISTERED SHISHITO PEPPERS 8.5 Sea Salt, Lime	STEAMED MUSSELS 14 Sofrito, Butter, White Wine
PAN CON TOMATE 7 Sea Salt, Olive Oil	SCALLOPS A LA PLANCHA 18 Romesco, Lime
FRIED CAULIFLOWER 8.5 Pimentón	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
BURRATA 10 Roasted Tomatoes, Basil	ALBÓNDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce
TURNIP 8 Calabrian Chili Pesto, Basil	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction
CATALAN SPINACH 8.5 Garlic, Pepitas, Golden Raisins	PORK BELLY 10.5 Fennel Escabeche
BROCCOLINI 10 Lemon Aioli, Capers	LAMB CHOP 18 Parsley-Anchovy Crumbs
	FRIED CHICKEN THIGH 9.5 Hot Honey

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce	ARUGULA SALAD 9 Fennel, Herbs, Lemon Vinaigrette
ENDIVE SALAD 9 Walnuts, Valdeón, Jicama, Champagne Vinaigrette	WATERMELON SALAD 8.5 Crispy Serrano, Feta

LARGE PLATES

WHOLE BRANZINO 26.5 Green Beans, Potatoes	PAELLA MARISCOS half / full / double 28 / 62 / 98 Gambas, Calamari, Clams, Mussels
PAELLA VERDURAS 18 / 36 / 64 Broccoli, Garbanzos, Zucchini, Red Peppers	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

FLAN CATALÁN 7
OLIVE OIL CAKE 9 Sea Salt
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
ARROZ CON LECHE 7 Cinnamon, Coconut Milk
BURNT BASQUE CHEESECAKE 9 Strawberries

REGIONAL CHEF CHRISTOPHER LI 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
NV BarCava, Brut, Penedès, Spain	Xarel-lo Blend	4.75	9.5	38
2020 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2021 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6	12	48

WHITE

		3oz	6oz	bottle
2021 Mila, Rías Baixas, Spain	Albariño	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2021 Menade, Rueda, Spain	Verdejo	6.25	12.5	50
2021 Le Naturel, Navarra, Spain	Garnacha Blanca	5	10	40
2019 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2022 La Vineyta, ‘Pipa’, Emporda, Spain	Malvasia	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.75	9.5	38
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2021 Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	5.5	11	44
2021 Leitz, Feinherb, Rheingau, Germany	Riesling	5.25	10.5	42
2021 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.25	12.5	50
2019 Marqués de Tomares, Crianza, Rioja Spain	Tempranillo	6	12	48
2021 Pedro González Mittelbrunn, Castilla y León, Spain	Prieto Picudo	4.5	9	36
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12	48
2021 Glup Glup, Cariñena, Spain	Garnacha	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5 (L)	48
2020 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2018 Coster dels Olivers, Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	5.75	10.5	46
2020 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.25	8.5	34
2021 Camino de Navaherreros, Sierra de Gredos, Spain	Garnacha	6.25	12.5	50
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.75	13.5	54
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.5	11	44
2018 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	Touriga National Blend	3.5	7	28
2019 Earth First, Organic Crianza, Mendoza, Argentina	Malbec	5.75	11.5	46
2019 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.75	9.5	38
2020 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5	50
2019 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend	5.25	10.5	42
2021 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	6.75	13.5	54
2020 Dom. des Tourelles, Bekka Rouge, Lebanon	Tinto Blend	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5.5	44
La Cigarrera, 375mL	Manzanilla	8.5	34
Los Arcos, Lustau, 750mL	Amontillado	6	48
Carlos VII, Alvear, 375mL	Amontillado	11.5	69
15 Años, El Maestro Sierra, 375mL	Oloroso	9	36
Marques de Poley, Toro Albala, 500mL	Oloroso	9.5	57

SWEET

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

WINE FLIGHT

3 Tastes / 3oz Pours

BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples	15
ACID TRIP Asnella / L’Alpage / Belinda High. Acid. Wines.	15



COCKTAILS

MIMOSA Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	10.5
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	6
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt	12
SUMMER STREET SLING Chamomile Infused Tito’s Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
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
--	----

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

LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
--	----

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 Guava Nectar	9.5	34

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

BEER

DRAFT	caña	doble
Estrella Galicia, Lager- Spain	3.75	7.5
Glover Park, Witness Belgian Wit - GA	4	8
Creature Comforts, Tropicália IPA – GA	4.5	9
Sweetwater, 420 Pale Ale – GA	4.25	8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT	7
Peroni, Lager - Italy	8
Wild Heaven, Emergency Drinking Beer - GA	7.5
Yuengling, Light - PA	6.5
Pabst Blue Ribbon (16oz.) - IL	6
Estrella Damm, Daura Gluten-Free Lager – Spain	8.5
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
Jekyll Brewing, Hop Dang Diggity IPA-GA	8
Lagunitas, Maximus IPA – CA	8.5
Allagash, Tripel Reserve – ME	11
Left Hand, Milk Stout – CO	9.5

CIDERS

Treehorn, Dry Cider – GA	9
Pomarina Brut Sidra (750mL) – Spain	42