

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

Castilla y León, ES
15-20 Month Cured Ham. Tender, Salty, Sweet

SPECK

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

HOT SOPRESSATA

California, US
Pork Salami. Paprika, Chile De Arbol, Sherry

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SOBRASADA

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, 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

MAHÓN

Islas Baleares, ES
Firm, Cow’s Milk, Aged 4 Months. Buttery Mild, Nutty

AGED MAHÓN

Islas Baleares, ES
Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy

VALDEÓN

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked

JAMÓN MANGALICA

Castilla y León, ES
Aged 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

MAXORATA

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months Buttery, Tangy

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

Marinated Olives, Patatas Bravas, Pickled Peppers, Manchego, Idiazábal Jamon Serrano, Fuet, Almonds

TAPAS

TORRIJAS

Crema Catalana, Strawberries

OLIVE OIL PANCAKES

Maple Syrup

FRITTATA

Baby Carrots, Spring Onions, Sheep’s Cheese

SHAKSHUKA

Baked Egg, Bell Peppers, Tomatoes, Onions

STEAK & EGGS

Red Chimichurri

SERRANO BENEDICT

Hollandaise, Pimentón

GAMBAS BENEDICT

Hollandaise, Pimentón

HUEVOS REVUELTOS

Smoked Salmon, Chive Sour Cream

PEPITAS GRANOLA

Greek Yogurt, Strawberries & Agave

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA

Sweet Peppers, Onions, Parsley

CHAMPIÑONES

Garlic, Aleppo Peppers, Lemon

LEMON HUMMUS

Fried Pita Bread, Herb Oil

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Roasted Red Peppers, Fried Capers, Herb Oil

ESCARGOTS

Garlic, Parsley Butter

P.E.I. MUSSELS

White Wine, Sage-Arugula Pesto

SMOKED TROUT

Warm Potato Salad

BRAISED MONKFISH

Fava Beans, Chorizo, Turmeric, White Wine

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

ARCTIC CHAR A LA PLANCHA

Roasted Radish & Asparagus, Salsa Verde

GRILLED MOROCCAN SWORDFISH

Coriander, Harissa, Lemon, Pickled Raisins

GRILLED PORTUGUESE PULPO

Piperade, Chorizo

TRUFFLED BIKINI

Jamón Serrano, Mahón

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON-WRAPPED DATES

Valdeón Mousse

GRILLED BERKSHIRE PORK COLLAR

Charred Sping Onions, Espelette Pepper

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

SPICED BEEF EMPANADAS

Red Pepper Sauce

GRILLED AUSTRALIAN LAMB T-BONE

Romesco Sauce

BISON SKIRT STEAK

Chermoula

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

BABY SPINACH & GOAT CHEESE

Chionggia Beets, Sunflower Seeds, Lemon-Honey Dressing

BIBB LETTUCE & RADISHES

Herbs, Shallot, Ricotta Salata, White Balsamic

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

GRILLED WHOLE BRANZINO

Broccoli, Roasted Potatoes

PAELLA VERDURAS

Baby Carrots, Asparagus, Spring Onions, Swiss Chard

PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

PAELLA SALVAJE

Chicken, Merguez, Chickpeas

PARILLADA MIXED GRILL*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Luxardo Cherries

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BUTTERMILK PANNA COTTA

Apricots, Thyme-Honey Syrup

EXECUTIVE CHEF GEOFFREY BRUIJNEEL / SOUS CHEF RONY GARCIA

*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
2018 AT Roca, Reserva, Brut Nature, Classic Penedes, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2019 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2019 Menade, Rueda, Spain	Verdejo	5.5	11	44
2020 Mestizaje Blaco, El Terrerazo, Spain	Merseguera Blend	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca	4.5	9	36
2019 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2019 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.25	8.5	34
2020 Aylin, San Antonio, Chile	Sauvignon Blanc	5	10	40
2017 Marcel Couturier, Mâcon-Loché, France	Chardonnay	8	16	64
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6	12	48
2018 Iniceri, ‘Abisso’, Sicily, Italy	Catarratto	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	Riesling	5.5	11	44

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
2020 Lafage, ‘Miraflores’, Roussillon, France	Mourvedre Blend	6.5	13	52
2019 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre, Toldeo, Spain	Malvar, Airen	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2019 Marques de Tamares, Crianza, Rioja, Spain	Tempranillo	6	12	48
2019 Bodegas Lanzaga, LZ, Rioja Spain	Tempranillo	6	12	48
2020 Le Naturel, Navarra, Spain	Garnacha	4	8	32
2020 Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5	48
2018 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	Mencía, Albarín Negro	6.5	13	52
2018 Joan D’Anguera, Finca L’Argata, Montsant, Spain	Garnacha	8.5	17	68
2019 Sotabosc, Montsant, Spain	Garnacha	6	12	48
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.25	10.5	42
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	4.75	9.5	38
2018 La Vinyeta, Bongo*, Emporda, Spain	Monastrell	4.5	9	36
2018 Camino de Navaherreros, Sierra de Gredos, Spain	Garnacha	6.25	12.5	50
2018 Belinada, Mendoza, Argentina – served chilled	Bonarda, Pedro Ximenez	4.25	8.50	34
2020 Earth First, Classic, Mendoza, Argentina	Malbec	4.25	8.5	34
2018 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.5	13	52
2016 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2018 Casas del Bosque, Casablanca, Chile	Pinot Noir	6.75	13.5	54
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6	13	52
2015 Alto de la Ballena, Reserv a, Maldonado, Uruguay	Tannat, Viognier	6	12	48
2019 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	7	14	56

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5	40
Tradicion, Bodegas Tradicion, 750mL	Fino	9	72
La Cigarrera, 375mL	Manzanilla	8	32
Almacenista, Lustau, 500mL	Manzanilla Amontillada	11	66
Los Arcos, Lustau, 750mL	Amontillado	5	40
Carlos VII, Alvear, 500ml	Amontillado	9.5	55
Península, Lustau, 750mL	Palo Cortado	7.5	60
15 Años, El Maestro Sierra, 375mL	Oloroso	11.5	46
VORS, Bodegas Tradicion, 750mL	Oloroso	19	152

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	8	64
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Solera 1927, Alvear, 375mL	Pedro Ximénez	13.5	54

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut	13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	
BIO-CURIOUS Diorama / Abisso / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot	15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
ACID TRIP Asnella / Comte Leloup / Belinda	14.5
High. Acid. Wines	



COCKTAILS

BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix	11
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
SUMMER STREET SLING Chamomile Infused Tito’s Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
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
DOS PENINSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
BOURBON SPICE RACK Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman’s London Dry Gin.	14.5
FRUIT Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns	
FLOWER Fever Tree Elderflower, Rosebud, Lime, Cucumber	
ROOT Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	

LEAF Fever Tree Mediterranean, Juniper Berries, Smoked Bay Leaf, Lime

CLASSIC BARCELONA GINTONIC Fever Tree Mediterranean, Grapefruit, Lime, Jasmine
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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, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass	carafe
	12.5	50

BEER

DRAFT Black Hog, Granola Brown – CT Peroni, Lager – Italy Sea Hag, IPA – CT Jack’s Abby, House Lager - MA	7oz	14oz
	3.75	7.5
	3.75	7.5
	3.75	7.5
	3.75	7.5

BOTTLES & CANS Clausthaler, Non-Alcoholic - Germany Estrella Galicia, Lager - Spain Estrella Damm, Daura Gluten-Free Lager - Spain Troegs, Dreamweaver Wheat - PA Estrella Damm, Inedit - Spain Two Roads, Honeyspot Road IPA - CT Lagunitas, Maximus IPA - CA Half Full, In Pursuit IPA - CT Jack’s Abby, Hoponius Union IPL - MA Allagash, Tripel Reserve - MN	6 8 7.5 6.5 9.5 7 8.5 8 7 10.5
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