



barcelona

restaurant & bar

Brunch

Pan, Sopas y Ensaladas

- Pan** - house-made sourdough bread; Spanish olive oil, tomato vinaigrette, Maldon sea salt 3
- Gazpacho** – chilled pear and pineapple soup; micro basil, olive oil 9
- Bisque de Calabaza y Guajillo** – pumpkin, guajillo peppers, calasparra rice, toasted pepitas, cilantro 10
- Ensalada de Romolacha** - beet salad; roasted beets, delicotta squash, arugula, pepitas, goat cheese, maple vinaigrette 12
- Mixta** – arcadian greens, endive, watercress greens, apple, candied walnut, red onion, mustard vinaigrette 12
- Ensalada César** - Caesar salad; romaine, Manchego cheese, Marcona almonds, white anchovies, Caesar dressing, guajillo dust 10 *

Chorizos, Embutidos y Quesos

sausages, cured meats and cheeses

Plato de Charcuteria 30*

Plato de Charcuteria Grande 60*

Chef's selection of three cured meats and three artisanal cheeses; served with accompaniments

Tapas

- Hummus** - garbanzo bean hummus; carrot, chili peppers, fried carrot, fresh vegetables, grilled flatbread 10
- Banderillas** – pickled vegetables; cornichon, pearl onion, carrot, banana pepper, queen olives, house brine 7
- Aceitunas Mixta** - Mediterranean olive mix; orange zest, charred rosemary, Basque peppers, olive oil 8
- Almendras Marconas** - olive oil fried Spanish Marcona almonds, sea salt 8
- Patatas Bravas** - fried potatoes; roasted garlic aioli, tomato vinaigrette 7
- Calamares Fritos** - fried calamari; mojo picon 15
- Arrachera** - grilled 4oz skirt steak; black garlic romesco, fried adobo chick peas, pickled onions, cilantro 16
- Mejillones** - sautéed mussels; linguica sausage, tomato curry, shallots, bread 16
- Camarones al Ajillo** - sautéed shrimp; garlic, Basque peppers, chili flakes, olive oil 13
- Manchego en Escabeche** – 3 month aged Manchego cheese, basil, tomato, olive oil, crostini 12
- Torres de Tapas** - tapas tower; hummus, pickled vegetables, marinated Manchego cheese, olives, Marcona almonds 32

Raciones y Paellas

large plates and paellas

- Bistec y Huevos** - grilled 14oz New York Strip Steak and two eggs cooked to order; Canary Island potatoes, blistered tomatoes, salsa verde 38
- Pollo y Gofre** - chicken and waffle; 6oz confit chicken thigh, buttermilk waffle, orange marmalade, honey, whipped butter 28
- Benedict de Salmón** - salmon benedict; toasted English muffin, house cured pastrami salmon, two poached eggs, smoked hollandaise, mixed greens, pickled onions, lemonette 24
- Torrijas** - caramelized French toast; saffron crème anglaise, candied bacon, whipped vanilla butter, macerated blackberries, powdered sugar 22
- Picadillo de Chorizo** - chorizo hash; pan fried chorizo, crispy potatoes, two poached eggs, piquillo peppers, green bell peppers, onions, salsa verde 24
- Vieiras** - pan seared sea scallops; bacon, mushrooms, baby lima beans, dates, chili flakes, cream 36
- Paella Barcelona** - chicken, chorizo, shrimp, clams, mussels, piquillo peppers, peas, sofrito, calasparra rice 34/129
- Paella de Verduras** – pumpkin sofrito, guajillo, delicotta squash, cauliflower florets, apple, toasted pepitas, mojo picon, calasparra rice 38/132

Add three bacon strips 4 Add two eggs 4 Add cup of fruit 5

Executive Chef Michael Strine Executive Sous Chef TJ Schmidt Sous Chef Cole Scott

*Consumer Advisory: consuming raw or undercooked meats, eggs, shellfish or cheese can be potentially hazardous.

Brunch Cocktails

Barcelona Bloody Mary - New Amsterdam vodka, house-made bloody mary mix, on the rocks with Basque pepper, olive, chorizo 10

Bellini - Poema cava and peach purée; flute 11

Breakfast in Belfast - Roe & Co. Irish whiskey, Don Ciccio & Figli Concerto espresso liqueur, muddled sugar, Angostura orange bitters, splash of soda; on the rocks with orange 13

Briar Patch - Tullamore Dew Irish whiskey, crème de mure blackberry liqueur, honey syrup, lemon juice; on the rocks with blackberries 13

Café Domenico - Kirk & Sweeney 12 year old rum, Gran Marnier liqueur, Don Ciccio & Figli Concerto; on the rocks with orange 13

Corpse Reviver #2 - Bombay Sapphire Gin, Cointreau, Lillet blanc, lemon juice, absinthe rinse; up with an orange 13

L.A. Confidential - Watershed Bourbon-barrel gin, Carpano Antica sweet vermouth, Grand Poppy, maple simple syrup, Suze nutmeg-anise bitters; chilled neat in a rocks glass with cherries 14

Mimosa - Poema cava and orange juice; flute 9

Pimm's Cup - Pimm's No.1 herbal liqueur, muddled lemon and mint, ginger ale; on the rocks with lemon 7

Quetzal - El Silencio Mezcal, yellow Chartreuse, Bittermen's hopped grapefruit bitters, splashes of fresh lime and orange juice; up with lime 14

Coffees and Teas

French Press, Espresso, Cappuccino, Latte
Harney & Sons Specialty Tea Sachets

Coffee Drinks

Spanish Coffee - Brandy, Kahlúa, whipped cream

Baileys & Coffee - Bailey's Irish Cream, whipped cream

Bermuda Coffee - Kirk & Sweeney 12 year Rum, Baileys Irish Cream, whipped cream

Café Gates - Grand Marnier, Kahlúa, Crème de Cacao, whipped cream

Irish Coffee - Bushmill's Irish Whiskey, sugar cube, whipped cream

Jalisco Coffee - Patrón XO Café, whipped cream

Italian Coffee - Tuaca, Frangelico, whipped cream