

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	BASQUE SALAMI Chicago, US Berkshire Pork Peppery, Fruity	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Creme, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimenton	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	HOT COPPA Denver, CO Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn	14
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	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	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Aged Manchego, Mahón, Pickled Guindillas, Membrillo</i>	
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper				

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	BOQUERONES Olives, Piquillo Peppers	6
BEETS Ajo Blanco	8.5	MUSSELS Sofrito, White Wine	14.5
BRUSSELS SPROUTS Maple Vinaigrette, Jalapeño Peppers	10	STEAMED CLAMS Sausage, Black Garlic	15.5
BROCCOLINI Lemon, Garlic	10.5	CRISPY COD Lemon Aioli	12.5
DELICATA SQUASH Walnut Agrodolce	9	PRAWNS A LA PLANCHA Red Chimichurri	15
ROASTED CARROTS Mojo Verde Canario	9.5	HARISSA CHICKEN THIGH Aji Verde	10.5
CRISPY SUNCHOKES Salsa Verde	11.5	BACON-WRAPPED DATES Valdeón Mousse	8
OYSTER MUSHROOMS <i>Jacob's farm</i> Herb Mojo	12.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
BURRATA Beet Purée, Almonds	12.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
WHIPPED SHEEP'S CHEESE Pimentón	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
QUESO A LA PLANCHA Caña De Cabra, Pimentón	10	PORK BELLY Quince Mostarda	10.5
SWEET POTATO HUMMUS Tahina, Spiced Pepitas, Lavash	7.5	NY STRIP* Fingerling Potatoes, Horseradish Gremolata	16

SALADS

KALE SALAD Anchovie Dressing, Chorizo Migas, Manchego	9.5
ENSALADA MIXTA Olives, Onions, Giardiniera, Romaine Lettuce	11
BIBB SALAD Almond Dressing, Onions, Goat Cheese	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BLACK BASS Salsa Verde, Fingerling Potato, Carrots	29.5
	HALF / FULL
PAELLA VERDURAS Cabbage, Mushrooms, Broccoli, Garlic Aioli	19 / 38
PAELLA MARISCOS Calamari, Mussels, Shrimp, Clams, Salmorreta	29 / 58
PAELLA SALVAJE Pork Belly, Chicken, Chorizo, Garbanzos, Gaucho Sausage	28 / 56
PARRILLADA BARCELONA* Strip Steak, Pork Chop, Chicken	34.5 / 69

DESSERTS

OLIVE OIL CAKE Sea Salt	10.5
FLAN CATALÁN	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
BASQUE BURNT CHEESECAKE Poached Pears	10.5

EXECUTIVE CHEF LUKE OSTROWSKI | SOUS CHEF FRANCISCO GUERRA

*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

NV	BarCava, Brut,	Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature,	Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé,	Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2025	Mila,	Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal,	Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2024	Menade,	Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	Le Naturel,	Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	Pinord, Diorama,	Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial,	Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	Bico Amarelo,	Vinho Verde, Portugal	<i>Alvarinho</i>	4.5	9	36
2024	Aylin,	San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2025	Bodegas Cerro Chapeu,	Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Iniceri, Abisso,	Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Leitz, Feinherb,	Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero,	Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Liquid Geography,	Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi,	Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko,	Central Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva,	Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza,	Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup,	Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
NV	Le Naturel Zero Zero Tinto,	Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.75	9.5	38
2022	Azul y Garanza,	Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela,	Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc,	Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022	Uva de Vida, Biografico,	Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota,	Douro, Portugal	<i>Touriga Nacional</i>	6	12	48
2023	Caves São João, Baga Nova,	Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2022	Quieto, Gran Corte,	Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Peñalolen,	Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura,	Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2023	Casas del Bosque,	Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival,	Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena,	Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana,	Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera,	375mL	<i>Manzanilla</i>	6	48
Los Arcos,	Lustau, 750mL	<i>Amontillado</i>	9	36
Carlos VII,	Alvear, 375mL	<i>Amontillado</i>	6	48
Península,	Lustau, 750mL	<i>Amontillado</i>	14	56
15 Años,	El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion,	Alvear, 375mL	<i>Oloroso</i>	13	52
		<i>Oloroso</i>	13.4	54

SWEET

Bodegas Gómez Nevado,	750mL	<i>Abocado</i>	3oz	bottle
East India Solera,	Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar,	Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Solera 1927,	Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
			16	64

WINE FLIGHTS

3 Half Glasses				
APERITIVOS	Barcava / La Cigarrera / El Bandarra Vermut			
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)				
ACID TRIP	Leitz / B.R.O.T. / Baga Novo			
High. Acid. Wines.				
NEW WORLD, OLD SCHOOL	Cerro Chapeu Chardonnay / Saurus Rosé / Revival País			
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style				

COCKTAILS

BEES & BAYS (No ABV)	7
Lime, Salted Honey Syrup, Cardamom Bitters	
Sparkling Water, Torched Bay Leaf	

TEA TIME (No ABV)	8
Blue Flower Earl Grey Tea, Blueberry Shrub,	
Salted Honey Syrup, Lemon, Aquafaba, Mint	

PICA PICA	12.5
Mell Vodka, Cappelletti Aperitivo, Orange,	
Lemon, Aquafaba, Jalapeño	

GIN & JUS	11
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,	
Ginger	

DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	

ALEBRIJES	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,	
Aquafaba, Dragonfruit Powder & Tangerine Powder	

SIDE HUSTLE	13
Lustau Solera Reserva Brandy, Bénédictine,	
Pineapple, Lemon, Barcava	

BOURBON SPICE RACK	13
Four Roses Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	

IPANEMA	13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	

LAIRD’S WAY	14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,	
Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN	
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,	
Lime, Rosemary	

GALICIAN	
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

VALENCIAN	
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,	
Orange Blossom Water, Lemon, Orange, Thyme	

SANGRIA

NON-ALC WHITE OR RED SANGRIA	glass	pitcher
NA Red or White Wine, Fever Tree Grapefruit, Lemon,	9.5	34
Guava Nectar, Orange, Mint		

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	10.5	38
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family	13	52
Vodka, Peach Nectar, Grapefruit		

BEER

DRAFT	caña	doble
Odell, Lagerado—CO	3.75	7.5
La Cumbre, A Slice of Hefen—CO	4.25	8.5
Ratio, Dear You—CO	3.75	7.5
Denver Beer Co. Incredible Pedal IPA—CO	4	8

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Peroni, Lager—Italy	8
Firestone Walker, 805 Cerveza—CA	7
Crooked Stave, New Zealand Pilsner—CO	8
Elevation, 8 Second Kolsch—CO	7.5
Dry Dock, Apricot Blonde—CO	8
Crooked Stave, Petit Rose Sour—CO	10
Avery, Electric Sunshine Tart Ale—CO	8.5
Odell, Hazer Tag IPA—CO	8.5
Melvin Brewing, IPA—WY	9.5
Ska Brewing, Modus Hoperandi—CO	8
Telluride, Face Down Brown—CO	8
Left Hand, Milk Stout—CO	8
Great Divide, Yeti Imperial Stout—CO	9
Isastegi, Sagardo Natural Cider—Spain (750mL)	36