barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

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

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

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

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

FUET
Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

BASQUE SALAMI
Chicago, US
Berkshire Pork. Peppery, Fruity

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Creme, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

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

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

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

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

SMOKIN' GOAT
Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

WAGYU CECINA 16
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

HOT COPPA 14
Denver, CO
Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Marinated Olives, Guindilla Peppers, Patatas Bravas, Jamón Serrano, Fuet, Mahón, Aged Manchego, Membrillo

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

ROASTED CARROTS 9.5
Whipped Feta, 'Nduja

CHAMPIÑONES 12.5
Jacob's Farm
Black Garlic Aioli

CRISPY BRUSSELS SPROUTS 9.5
Sherry Agrodolce

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPAGHETTI SQUASH 8.5
Bilbaina

ROASTED CAULIFLOWER 9.5
Green Goddess

ROASTED PARSNIPS 8.5
Romesco

BURRATA 12.5
Butternut Squash, Fig Balsamic

PIQUILLO HUMMUS 7.5
Lavash

QUESO A LA PLANCHA 10
Caña De Cabra, Pimentón

WHIPPED SHEEP'S CHEESE 9.5
Pimentón

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA* 7.5
Chive Sour Cream

SWEET POTATOES 8.5
Garlic Tahini, Urfa Biber

MARINATED BOQUERONES 8
Piparras, Castelvetrano Olives

MUSSELS 14.5
Sofrito, White Wine

PRAWNS A LA PLANCHA 15
Aji De Langostino

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

RAINBOW TROUT 14.5
Mojo Verde

STEAMED CLAMS 15.5
Chickpeas, Preserved Lemon

HARISSA CHICKEN THIGH 10.5
Aji Verde

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

PORK BELLY 11
Mojo Rojo

DUCK HEART PINTXOS 12.5
Aji Amarillo

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

BRAISED GIGANTE BEANS 9
Ibérico Ham

BISON COCA 12.5
Aleppo Pepper, Pickled Onions, Mint

BAVETTE STEAK* 17.5
Porcini Green Peppercorn Sauce

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Romaine Lettuce

QUINOA SALAD 9.5
Lemon Vinaigrette, Watercress, Apples, Feta

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Salsa Verde, Potatoes, Parsnips

HALF / FULL

PAELLA VERDURAS 19 / 38
Cauliflower, Butternut Squash, Green Onions, Perpper, Garlic Aioli

PAELLA MARISCOS 29 / 58
Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE 28 / 56
Pork Loin, Chicken, Garbanzos, Gaucho Sausage

PARRILLADA BARCELONA* 34.5 / 69
Strip Steak, Italian Sausage, Pork Belly, Chicken

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10.5
Apples

EXECUTIVE CHEF AMANDA SINGH
SOUS CHEFS FRANCISCO GUERRA & DEON DAVIS

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy

GIVE THE GIFT OF BARCELONA
Buy a $50 gift card and receive a $10 bonus

WINES BY THE GLASS

SPARKLING

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.5	11	44
NV	**Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain	*Xarel-lo*	7	14	56
NV	**Tierra Limpia, Brut Rosé,** Penedès, Spain	*Trepat*	6.5	13	52

WHITE

			3oz	6oz	bottle
2025	**Mila,** Rías Baixas, Spain	*Albariño*	6	13	52
2025	**Oro de Castilla,** Rueda, Spain	*Verdejo*	6	12.5	50
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7.25	14.5	58
2024	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5.5	11	44
2025	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2023	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2025	**Bico Amarelo,** Vinho Verde, Portugal	*Alvarinho*	4.5	9	36
2025	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	5.5	12	48
2025	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5	11	44
2024	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2025	**Iniceri, Abisso,** Sicily, Italy	*Catarratto*	6	12	48
2024	**Haus, Rothenberg,** Nahe, Germany	*Riesling*	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2024	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
2025	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2025	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6	12	48
2026	**No Es Pituko,** Central Valley, Chile	*Sauvignon Blanc*	5.75	11.5	46

RED

			3oz	6oz	bottle
2019	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6	13	52
2023	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	6.5	14	56
2024	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2023	**Azul y Garanza,** Navarra, Spain	*Tempranillo*	4.75	9.5	(L) 53
2024	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6	12	48
2021	**Alberto Orte, A Portela,** Valdeorras, Spain	*Mencía*	6.5	13	52
2024	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	5.5	11	44
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	6	12	48
2022	**Uva de Vida, Biografico,** Toledo, Spain	*Tempranillo, Graciano*	7	14	56
2020	**Gota, Bergamota,** Douro, Portugal	*Touriga Nacional*	6	12	48
2023	**Caves São João, Baga Nova,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2023	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	6.5	13	52
2022	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	6.75	14	56
2022	**Polkura,** Colchagua, Chile	*Syrah*	6.5	15	60
2024	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7	14.5	58
2022	**Garage Wine Company, Revival,** Maule, Chile	*País*	5.75	11.5	46

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	*Fino*	6	48
La Cigarrera, 1L	*Manzanilla*	9	93
Los Arcos, Lustau, 750mL	*Amontillado*	6	48
Península, Lustau, 750mL	*Palo Cortado*	9	72
15 Años, El Maestro Sierra, 375mL	*Oloroso*	13	52
Asuncion, Alvear, 375mL	*Oloroso*	13.5	54

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	*Oloroso Dulce*	9	72
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	9	36
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	16	64

WINE FLIGHTS

3 Half Glasses

TRUST FALL 18.5
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

BIO-CURIOUS Diorama / Sotabosc / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años 14
A progression of dry style sherries, from bright and saline to rich and oxidative.

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5
Some relationships are worth celebrating. Wines and people who helped shape our list.



COCKTAILS

BEES & BAYS (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
MEll Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

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

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit Powder & Tangerine Powder

SIDE HUSTLE 12.5
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

MR. ROGERS 14
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

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

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

SANGRIA

	glass	pitcher
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10.5	38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family Vodka, Peach Nectar, Grapefruit	13	52

BEER

DRAFT

	caña	doble
Odell, Lagerado—CO	3.75	7.5
Crooked Stave, New Zealand Pilsner—CO	4.25	8.5
Ratio, Repeater Pale Ale—CO	3.75	7.5
Denver Beer Co. Incredible Pedal IPA—CO	4	8

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	8
Peroni, Lager—Italy	8.5
Firestone Walker, 805 Cerveza—CA	7
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	8.5
Left Hand, Milk Stout—CO	8
Great Divide, Yeti Imperial Stout—CO	9
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	36