

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

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, Pimenton

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

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

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

BASQUE SALAMI
Chicago, US
Berkshire Pork Peppery, Fruity

SAN SIMÓN
Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

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

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

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

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

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

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

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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA 16
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

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, Patatas Bravas, Jamón
Serrano, Fuet, Manchego, Aged Mahón,
Pickled Guindillas, Membrillo*

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

BEETS 8.5
Ajo Blanco

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

BROCCOLINI 10.5
Lemon, Garlic

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

TURNIPS 9
Romesco

BRUSSELS SPROUTS 10
Maple Vinaigrette, Fresno Pepper

OYSTER MUSHROOMS 12.5
Jacob's farm
Herb Mojo

DELICATA SQUASH 9
Hazelnut Agrodolce

ROASTED CARROTS 9.5
Mojo Verde Canario

CRISPY SUNCHOKES 11.5
Salsa Verde

BURRATA 12.5
Beet Purée, Pistachios

WHIPPED SHEEP'S CHEESE 8.5
Pimentón

QUESO A LA PLANCHA 10
Drunken Goat, Pimentón

SWEET POTATO HUMMUS 7.5
Tahina, Spiced Pepitas, Lavash

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

BOQUERONES 6
Olives, Piquillo Peppers

PULPO CARPACCIO 16.5
Olive Tapenade, Dill

STEELHEAD A LA PLANCHA* 14.5
Vizcaina Sauce

CRISPY COD 12.5
Lemon Aioli

MUSSELS 14.5
Sofrito, White Wine

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

PRAWNS A LA PLANCHA 15
Red Chimichurri

STEAMED CLAMS 15.5
Sausage, Black Garlic

HARISSA CHICKEN THIGH 10.5
Aji Verde

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

BACON-WRAPPED DATES 8
Valdeón Mousse

PORK BELLY 10.5
Plum Mostarda

DUCK CONFIT MONTADITO 12.5
Pickled Onions, Sheep's Cheese

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

NY STRIP* 16
Fingeling Potatoes, Horseradish Gremolata

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD 9.5
Anchovie Dressing, Chorizo Migas, Manchego

BIBB SALAD 9.5
Almond Dressing, Onions, Goat Cheese

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BLACK BASS 29.5
Salsa Verde, Fingerling Potato, Carrots

PAELLA VERDURAS 19 / 38
Cabbage, Mushrooms, Broccoli, Garlic Aioli

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

PAELLA SALVAJE 28 / 56
Pork Belly, Chicken, Chorizo, Garbanzos

PARRILLADA BARCELONA* 34.5 / 69
Strip Steak, Pork Chop, Chicken, Gaucho Sausage

DESSERTS

OLIVE OIL CAKE 10.5
Sea Salt

FLAN CATALÁN 8

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10.5
Poached Pears

EXECUTIVE CHEF EMILIO 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

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</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	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	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2024	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
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	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
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
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2022	Uva de Vida, Biografico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Nova , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2021	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

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)		13.5	
BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples		16	
ACID TRIP Leitz / B.R.O.T. / Baga Novo High. Acid. Wines.		15	
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		14.5	

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		7	
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8	
PICA PICA Mell Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5	
GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger		11	
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		13	
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit Powder & Tangerine Powder		13.5	
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		13	
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13	
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon		13	
LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters		14.5	
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			
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher	
	10.5	38	
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family Vodka, Peach Nectar, Grapefruit	glass	carafe	
	13	52	
BEER			
DRAFT Odell, Lagerado—CO La Cumbre, A Slice of Hefen—CO Ratio, Dear You—CO Denver Beer Co. Incredible Pedal IPA—CO	caña	doble	
	3.75	7.5	
	4.25	8.5	
	3.75	7.5	
	4	8	
BOTTLES & CANS Firestone Walker, 805 Cerveza—CA Estrella Damm, Daura Gluten-Free Lager—Spain Elevation, 8 Second Kolsch—CO Crooked Stave, New Zealand Pilsner—CO Dry Dock, Apricot Blonde—CO Crooked Stave, Petit Rose Sour—CO Avery, Electric Sunshine Tart Ale—CO Odell, Hazer Tag IPA—CO Melvin Brewing, IPA—WY Ska Brewing, Modus Hoperandi—CO Telluride, Face Down Brown—CO Left Hand, Milk Stout—CO Great Divide, Yeti Imperial Stout—CO Down East Cider, Original—MA Isastegi, Sagardo Natural Cider—Spain (750mL)			
		7	
		8.5	
		7.5	
		8	
		8	
		10	
		8.5	
		8.5	
		9.5	
		8	
		8	
		9	
		9.5	
		36	