

# 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

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

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

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

**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

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

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

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

**DELICATA SQUASH** 9  
Walnut Agrodolce

**ROASTED CARROTS** 9.5  
Mojo Verde Canario

**OYSTER MUSHROOMS** 12.5  
*Jacob's farm*  
Herb Mojo

**CRISPY SUNCHOKES** 11.5  
Salsa Verde

**TURNIPS** 9  
Romesco

**SWEET POTATO HUMMUS** 7.5  
Tahina, Spiced Pepitas, Lavash

**BURRATA** 12.5  
Beet Purée, Almonds

**QUESO A LA PLANCHA** 10  
Caña De Cabra, Pimentón

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**WHIPPED SHEEP'S CHEESE** 8.5  
Pimentón

**BOQUERONES** 6  
Olives, Piquillo Peppers

**STEAMED CLAMS** 15.5  
Sausage, Black Garlic

**MUSSELS** 14.5  
Sofrito, White Wine

**CRISPY COD** 12.5  
Lemon Aioli

**GAMBAS AL AJILLO** 11  
Guindilla Pepper, Scallions, Garlic

**PRAWNS A LA PLANCHA** 15  
Red Chimichurri

**HARISSA CHICKEN THIGH** 10.5  
Aji Verde

**ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

**PORK BELLY** 10.5  
Quince Mostarda

**DUCK CONFIT MONTADITO** 12.5  
Pickled Onions, Sheep's Cheese

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**NY STRIP\*** 16  
Fingerling Potatoes, Horseradish Gremolata

## SALADS

**KALE SALAD** 9.5  
Anchovie Dressing, Chorizo Migas, Manchego

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Romaine Lettuce

**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** HALF / FULL 19 / 38  
Cabbage, Mushrooms, Broccoli, Garlic Aioli

**PAELLA MARISCOS** 29 / 58  
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 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 | <b>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | 3oz | 6oz | bottle |
| NV | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | <i>Xarel-lo</i>       | 7   | 14  | 56     |
| NV | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | <i>Trepat</i>         | 6.5 | 13  | 52     |

## WHITE

|      |                                                                 |                            |      |      |        |
|------|-----------------------------------------------------------------|----------------------------|------|------|--------|
| 2025 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>            | 3oz  | 6oz  | bottle |
| 2024 | <b>Rezabal</b> , Getariako Txakolina, Spain                     | <i>Hondarribi Zuri</i>     | 6.5  | 13   | 52     |
| 2024 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>             | 6    | 12   | 48     |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>     | 5.5  | 11   | 44     |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Xarel-lo</i>            | 4.75 | 9.5  | 38     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | <i>Xarel-lo, Riesling</i>  | 6.25 | 12.5 | 50     |
| 2023 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | <i>Macabeo</i>             | 7    | 14   | 56     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal                     | <i>Alvarinho</i>           | 4.5  | 9    | 36     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>     | 5.5  | 11   | 44     |
| 2025 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>          | 5    | 10   | 40     |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52     |
| 2024 | <b>Iniceri, Abisso</b> , Sicily, Italy                          | <i>Catarratto</i>          | 6    | 12   | 48     |
| 2024 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | <i>Riesling</i>            | 6.5  | 13   | 52     |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | <i>Riesling</i>            | 4.75 | 9.5  | 38     |

## ROSÉ & SKIN CONTACT

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

## RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2024 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2022 | <b>Uva de Vida, Biografico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2024 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 6    | 12   | 48     |
| 2020 | <b>Gota, Bergamota</b> , Douro, Portugal                               | <i>Touriga Nacional</i>       | 6    | 12   | 48     |
| 2023 | <b>Caves São João, Baga Nova</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2022 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2021 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 6.75 | 13.5 | 54     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6.5  | 13   | 52     |
| 2023 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Blend</i>         | 6    | 12   | 48     |

# SHERRY

## DRY

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

## SWEET

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

# WINE FLIGHTS

|                                                                                                                                                                                                |      |  |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--|
| 3 Half Glasses                                                                                                                                                                                 |      |  |
| <b>APERITIVOS</b> Barcava / La Cigarrera / El Bandarra Vermut<br>Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)              | 13.5 |  |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Clos Lojen<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                     | 16   |  |
| <b>ACID TRIP</b> Leitz / B.R.O.T. / Baga Novo<br>High. Acid. Wines.                                                                                                                            | 15   |  |
| <b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeu Chardonnay / Saurus Rosé / Revival País<br>Blurring the lines between the old and new worlds, South American wines with a classic, traditional style | 14.5 |  |

# COCKTAILS

|                                                                                                                    |   |
|--------------------------------------------------------------------------------------------------------------------|---|
| <b>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 7 |
|--------------------------------------------------------------------------------------------------------------------|---|

|                                                                                                                      |   |
|----------------------------------------------------------------------------------------------------------------------|---|
| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | 8 |
|----------------------------------------------------------------------------------------------------------------------|---|

|                                                                                             |      |
|---------------------------------------------------------------------------------------------|------|
| <b>PICA PICA</b><br>Mell Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño | 12.5 |
|---------------------------------------------------------------------------------------------|------|

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
|----------------------------------------------------------------------------------------------|----|

|                                                                                                                                   |      |
|-----------------------------------------------------------------------------------------------------------------------------------|------|
| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit Powder & Tangerine Powder | 13.5 |
|-----------------------------------------------------------------------------------------------------------------------------------|------|

|                                                                                               |    |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 13 |
|-----------------------------------------------------------------------------------------------|----|

|                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------|----|
| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters | 13 |
|----------------------------------------------------------------------------------------------------------------|----|

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 13 |
|-----------------------------------------------------------------------------|----|

|                                                                                                                      |      |
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| <b>LAIRD’S WAY</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 14.5 |
|----------------------------------------------------------------------------------------------------------------------|------|

# GINTONICS

|                                                   |    |
|---------------------------------------------------|----|
| Inspired by three of Spain’s most iconic regions. | 15 |
|---------------------------------------------------|----|

|                                                                                                           |  |
|-----------------------------------------------------------------------------------------------------------|--|
| <b>CATALAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary |  |
|-----------------------------------------------------------------------------------------------------------|--|

|                                                                                                                      |  |
|----------------------------------------------------------------------------------------------------------------------|--|
| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
|----------------------------------------------------------------------------------------------------------------------|--|

# SANGRIA

|                                                                                                  |       |         |
|--------------------------------------------------------------------------------------------------|-------|---------|
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | glass | pitcher |
|                                                                                                  | 10.5  | 38      |

|                                                                                                                  |       |        |
|------------------------------------------------------------------------------------------------------------------|-------|--------|
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family<br>Vodka, Peach Nectar, Grapefruit | glass | carafe |
|                                                                                                                  | 13    | 52     |

# BEER

|                                         |      |       |
|-----------------------------------------|------|-------|
| <b>DRAFT</b>                            | caña | doble |
| 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   |
| 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   |
| Down East Cider, Original—MA                     | 9.5 |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    | 36  |