

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimenton
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

DÉLICE DE BOURGOGNE Burgundy, FR Triple-Creme, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy
TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy
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
SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

MALVAROSA Valencia, ES Semi-Firm, Sheep's Milk, Aged 3 Months. Buttery, Rich
CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
HOT COPPA Denver, CO Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn	14
LARDO DE BELLOTA IBÉRICO Andalucía, ES Cured Ibérico Pork Fat. Spiced, Creamy, Herbaceous	16
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Pickled Radishes</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	BOQUERONES Olives, Piquillo Peppers	7
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	HALIBUT A LA PLANCHA* Vizcaina Sauce	16.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	CRISPY COD Lemon Aioli	12.5
SNAP PEAS Bilbaina Sauce	8.5	PRAWNS A LA PLANCHA Red Chimichurri	15
GREEN PEAS Ajo Blanco, Serrano	8	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
OYSTER MUSHROOMS Herb Mojo	12.5	PULPO A LA PLANCHA Chickpea Salad	16.5
BROCCOLINI Lemon, Garlic	10.5	MUSSELS Sofrito	14.5
ASPARAGUS Chorizo, Lemon	8.5	SEARED DUCK BREAST* Fingerling Potatoes, Mojo Picon	16
ROASTED CARROTS Mojo Verde Canario	8.5	HARISSA CHICKEN THIGH Aji Verde	10.5
SUMMER SQUASH Romesco	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
CAULIFLOWER Salsa Verde	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
BURRATA Arugula, Basil, Truffle, Almonds	12.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
WHIPPED SHEEP'S CHEESE Pimentón	8.5	FLANK STEAK * Zucchini, Chimichurri	14.5
PAN CON TOMATE Tomato, Garlic	7	BACON-WRAPPED DATES Valdeón Mousse	8
ARTICHOKE HUMMUS Aleppo Pepper, Sumac, Lavash	7.5	PORK BELLY Quince Mostarda	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	LAMB LOIN CHOP* Couscous, Pine Nuts	18.5
POTATO TORTILLA Chive Sour Cream	7.5	MERGUEZ Cucumbers, Tzatziki	9

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
RADICCHIO SALAD Pecans, Valdeón	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Salsa Verde, Chickpea Salad	29.5
	HALF / FULL
PAELLA VERDURAS Scallions, Zucchini, Asparagus, Garlic Aioli	19 / 38
PAELLA MARISCOS Clams, Calamari, Mussels, Shrimp, Salmorreta	29 / 58
PAELLA SALVAJE Pork Belly, Chicken, Chorizo, Garbanzos	28 / 56
PARRILLADA BARCELONA* Strip Steak, Pork Chop, Chicken, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Rhubarb	10.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
CREPAS WITH SEASONAL FRUIT Strawberries, Citrus Cream	8.5

EXECUTIVE CHEF EMILIO GARCIA EXECUTIVE SOUS CHEF CESAR LUGARO

*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.
Items marked with ** are related to tree nuts. 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>	5.5	11	44
			7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
			6.5	13	52
2022	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2022	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	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

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
			5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

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
			6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2023	Baga Nova , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
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
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	Uva de Vida, Biografico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	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

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>Palo Cortado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
		13.4	54

SWEET

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

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
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
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
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GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit Powder & Tangerine Powder	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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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	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

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 La Cumbre, A Slice of Hefen—CO Denver Beer Co. Incredible Pedal IPA—CO	caña	doble
	4.25	8.5
	4	8

BOTTLES & CANS

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