

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

SPECK

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

TETILLA

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

AGED MANCHEGO

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

SMOKIN' GOAT

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

DRUNKEN GOAT

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

DELICE 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

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

HOT COPPA

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

WAGYU CECINA

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

LARDO DE BELLOTA IBÉRICO

Andalucia, ES
Cured Iberico Pork Fat. Spiced, Creamy,
Herbaceous

APERITIVO BOARD

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

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

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

BUTTERNUT SQUASH

Hazelnuts, Apples, Pepitas

CAULIFLOWER

Salsa Verde

BROCCOLINI

Lemon, Garlic

ROASTED CARROTS

Harissa, Almond Dukkah

OYSTER MUSHROOM

Herb Mojo

BRUSSELS SPROUTS

Chorizo, Lemon

BURRATA

Onions, Pistachios, Apples

WHIPPED SHEEP'S CHEESE

Pimentón

PIQUILLO HUMMUS

Lavash

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

BOQUERONES

Olives, Piquillo Peppers

STEAMED MUSSELS

Sausage, Apples, Fennel

CRISPY COD

Lemon Aioli

PRAWNS A LA PLANCHA

Red Chimichurri

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

SEARED DIVER SCALLOPS

Saffron Fennel Purée

PULPO A LA PLANCHA

Chickpea Salad

STRIPPED BASS A LA PLANCHA

Puttanesca

HARISSA CHICKEN THIGH

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SKIRT STEAK

Truffle Vinaigrette

PORK BELLY A LA PLANCHA

Aji Amarillo

LAMB LOIN CHOP

Couscous, Pine Nuts

MERGUEZ

Lentils, Cumin Yogurt

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD

Almond Vinaigrette, Pears, Mahón

BEET SALAD

Herbs, Citrus Labneh

LARGE PLATES

WHOLE ROASTED BRANZINO

Salsa Verde, Cauliflower

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS

Scallions, Squash, Broccolini, Garlic Aioli

PAELLA MARISCOS

Clams, Calamari, Shrimp, Salmorreta

PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Garbanzos

PARRILLADA BARCELONA*

Strip Steak, Pork Chop, Chicken, Gaucho Sausage

HALF / FULL

19 / 38

29 / 58

28 / 56

34.5 / 69

DESSERTS

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Poached Pears

10.5

CREPAS WITH SEASONAL FRUIT

Pears, Citrus Cream, Pistachios

8.5

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

EXECUTIVE CHEF DANIEL LACOUNTE 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.
Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	5.5	11	44
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2022	Menade , Rueda, Spain	Verdejo	6	12	48
2022	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2022	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	6	12	48
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2022	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	5.5	11	44
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2022	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	Mencia	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2022	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13	52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12	48
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2021	Uva de Vida, Biografico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2022	Filipe Ferreira , Douro, Portugal	Touriga Ncional Blend	5.75	11.5	46
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2019	Polkura , Colchagua, Chile	Syrah	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	9	72
Solera 1927 , Alvear, 375mL	Pedro Ximénez	16	64
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	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)

BIO-CURIOUS Diorama / Abisso / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto
Non alcoholic wines, all made using the process of dealcoholization

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

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

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

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura
Bitters, Cucumber

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

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Bee Pollen & Dragonfruit 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

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

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

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

SANGRIA

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

Peroni, Lager—Italy 8
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Firestone Walker, 805 Cerveza—CA 7
Elevation, 8 Second Kolsch—CO 7.5
Crooked Stave, New Zealand Pilsner—CO 8
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
Pomarina Brut Sidra—Spain (750mL) 42

