

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

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

### FUET

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

### SPECK

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

### BASQUE SALAMI

Chicago, US  
Berkshire Pork Peppery, Fruity

### 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

### VALDEÓN

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

### 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

### CABRA ROMERO

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

### AGED MANCHEGO

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

### 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

### TETILLA

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

### 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

### QUESO DE TRUFA

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

### APERITIVO BOARD

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

*Marinated Olives, Guindilla Peppers, Patatas Bravas, Jamón Serrano, Soria Chorizo, Aged Manchego, Mahón, Membrillo*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### ROASTED CAULIFLOWER

Harissa Vinaigrette

### BRUSSELS SPROUTS

Maple Vinaigrette, Fresno Peppers

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### BROCCOLINI

Lemon, Garlic

### ROASTED CARROTS

Mojo Verde Canario

### CRISPY SUNCHOKES

Salsa Verde

### BEETS

Ajo Blanco

### CABBAGE

Fennel Agrodulce

### OYSTER MUSHROOMS

*Jacob's Farm*  
Herb Mojo

### SWEET POTATO HUMMUS

Tahina, Spiced Pepitas, Lavash

### WHIPPED SHEEP'S CHEESE

Pimentón

### BURRATA

Beet Purée, Almonds

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### BOQUERONES

Olives, Piquillo Peppers

### PRAWNS A LA PLANCHA

Red Chimichurri

### CRISPY COD

Lemon Aioli

### STEAMED CLAMS

Sausage, Black Garlic

### MUSSELS

Sofrito, White Wine

### HARISSA CHICKEN THIGH

Aji Verde

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### BACON-WRAPPED DATES

Valdeón Mousse

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### PORK BELLY

Quince Mostarda

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### NY STRIP\*

Fingerling Potatoes, Horseradish Gremolada

## SALADS

### BIBB SALAD

Almond Dressing, Onions, Roasted Red Peppers

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Romaine Lettuce

### KALE SALAD

Anchovie Dressing, Chorizo Migas, Manchego

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED STRIPED BASS

Salsa Verde, Fingerling Potato, Carrots

HALF / FULL

### PAELLA VERDURAS

Cabbage, Mushrooms, Broccoli, Delicata, Garlic Aioli

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp, Salmorreta

### PAELLA SALVAJE

Pork Belly, Chicken, Garbanzos, Gaucho Sausage

### PARRILLADA BARCELONA\*

Strip Steak, Pork Chop, Chicken, Gaucho Sausage

## DESSERTS

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### OLIVE OIL CAKE

Sea Salt

### FLAN CATALÁN

### BASQUE BURNT CHEESECAKE

Poached Pears

## EXECUTIVE CHEF EMILIO GARCIA SOUS CHEFS FRANCISCO GUERRA & DEON DAVIS

\*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	Xarel-lo Blend	5.5	11	44
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13	52

## WHITE

			3oz	6oz	bottle
2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	6	12	48
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6	12	48
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5.5	11	44
2022	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	Malvasia	6	12	48
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14	56
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Alvarinho	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2024	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11	44
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48

## RED

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

# SHERRY

## DRY

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

## SWEET

			3oz	bottle
<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	10	80	
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	9	72	
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	36	
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	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 / Clos Lojen / Biográfico  
Many of our wines use Biodynamic farming practices, here are three incredible examples 16

**ACID TRIP** Bico Amarelo / 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) 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

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

**GIN & JUS** 11  
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,  
Ginger

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

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Dragonfruit Powder & Tangerine 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

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

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

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

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

# 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  
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 7  
Peroni, Lager—Italy 8  
Firestone Walker, 805 Cerveza—CA 7  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Elevation, 8 Second Kolsch—CO 7.5  
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