

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

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

### 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

### FUET

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, 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

### CAÑA DE CABRA

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

### 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

### CABRA ROMERO

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

### TETILLA

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

### JAMÓN IBÉRICO 17.5

Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture  
Fed Ibérico. Marbled, Tender, Nutty, Creamy

### HOT COPPA 14

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

### QUESO DE TRUFA 8.5

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

### APERITIVO BOARD 28.5

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

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

## TAPAS

### MARINATED OLIVES & GIARDINIERA 6.5

Thyme, Lemon Zest

### EGGPLANT CAPONATA 7.5

Bell Peppers, Balsamic, Basil

### BROCCOLINI 10.5

Lemon, Garlic

### BEETS 8.5

Ajo Blanco

### ROASTED CARROTS 9.5

Mojo Verde Canario

### SPINACH & CHICKPEA CAZUELA 8.5

Lemon Zest, Cumin, Onions

### OYSTER MUSHROOMS 12.5

*Jacob's Farm*  
Herb Mojo

### ASPARAGUS 11.5

Romesco

### CABBAGE 7.5

Fennel Agrodulce

### ROASTED CAULIFLOWER 9.5

Harissa Vinaigrette

### WHIPPED SHEEP'S CHEESE 8.5

Pimentón

### BURRATA 12.5

Grilled Grapes, Arugula

### RED PEPPER HUMMUS 7.5

Piquillo Pepper Purée, Lavash

### PATATAS BRAVAS 8.5

Salsa Brava, Garlic Aioli

### POTATO TORTILLA 7.5

Chive Sour Cream

### GAMBAS AL AJILLO 11

Guindilla Pepper, Scallions, Garlic

### BOQUERONES 6

Olives, Piquillo Peppers

### PRAWNS A LA PLANCHA 15

Red Chimichurri

### STEAMED CLAMS 15.5

Sausage, Black Garlic

### STEELHEAD A LA PLANCHA\* 16.5

Vizcaina Sauce

### MUSSELS 14.5

Sofrito, White Wine

### CRISPY COD 12.5

Lemon Aioli

### HARISSA CHICKEN THIGH 10.5

Aji Verde

### BACON-WRAPPED DATES 8

Valdeón Mousse

### SPICED BEEF EMPANADAS 8.5

Red Pepper Sauce

### JAMÓN & MANCHEGO CROQUETAS 7.5

Garlic Aioli

### PORK BELLY 10.5

Quince Mostarda

### ALBONDIGAS 9.5

Spiced Meatballs In Jamón-Tomato Sauce

### NY STRIP\* 16

Fingerling Potatoes, Horseradish Gremolada

## SALADS

### BIBB SALAD 9.5

Almond Dressing, Onions, Roasted Red Peppers

### ENSALADA MIXTA 11

Olives, Onions, Giardiniera, Romaine Lettuce

## LARGE PLATES

### CHICKEN PIMIENTOS 25.5

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED STRIPED BASS 29.5

Salsa Verde, Fingerling Potato, Carrots

### PAELLA VERDURAS 19 / 38

Spring Onions, Mushrooms, Broccoli, Asparagus, Garlic Aioli

### PAELLA MARISCOS 29 / 58

Calamari, Mussels, Clams, Shrimp, Salmorreta

### PAELLA SALVAJE 28 / 56

Pork Belly, Chicken, Garbanzos, Gaucho Sausage

### PARRILLADA BARCELONA\* 34.5 / 69

Strip Steak, Pork Chop, Chicken, Gaucho Sausage

## DESSERTS

### OLIVE OIL CAKE 10.5

Sea Salt

### FLAN CATALÁN 8

### ARROZ CON LECHE 10

Cinnamon

### BASQUE BURNT CHEESECAKE 10.5

Strawberries

## EXECUTIVE CHEF DEVIN RACHLES 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	<i>Xarel-lo Blend</i>	5.5	11	44
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

2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	13	52
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	<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
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2024	<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	12	48
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	11	44
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	<b>Haus, Rothenberg</b> , Nahe, 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

2024	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
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
2025	<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>	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	14	56
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022	<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
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	<b>Uva de Vida, Biografico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
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	14	56
2021	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	15	60
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14.5	58
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

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	6	48
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	9	93
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	13.5	54

## SWEET

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

# WINE FLIGHTS

3 Half Glasses

**SHERRY SPECTRUM** La Cigarrera / Los Arcos / 15 Años 14  
A progression of dry style sherries, from bright and saline to rich and oxidative.

**BIO-CURIOUS** Diorama / Sotabosc / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5  
Some relationships are worth celebrating. Wines and people who helped shape our list.

# 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 Andalucian 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 Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**VALENCIAN**  
Nordes Andalucian 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 Dark Rum, Guava Nectar 10.5 38

**GUNS & ROSÉS** glass carafe  
Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family Vodka, Peach Nectar, Grapefruit 13 52

# 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  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
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

