

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 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, Fuet, Aged
Manchego, Mahón, Membrillo*

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

BRUSSELS SPROUTS

Maple Vinaigrette, Fresno Peppers

BROCCOLINI

Lemon, Garlic

ROASTED CARROTS

Mojo Verde Canario

CRISPY SUNCHOKES

Salsa Verde

BEETS

Ajo Blanco

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

OYSTER MUSHROOMS

Jacob's Farm
Herb Mojo

CABBAGE

Fennel Agrodulce

ROASTED CAULIFLOWER

Harissa Vinaigrette

WHIPPED SHEEP'S CHEESE

Pimentón

BURRATA

Grilled Grapes Arugula

SWEET POTATO HUMMUS

Tahina, Spiced Pepitas, Lavash

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

CRISPY COD

Lemon Aioli

BOQUERONES

Olives, Piquillo Peppers

PRAWNS A LA PLANCHA

Red Chimichurri

STEAMED CLAMS

Sausage, Black Garlic

STEELHEAD A LA PLANCHA*

Vizcaina Sauce

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

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED STRIPE BASS

Salsa Verde, Fingerling Potato, Carrots

PAELLA VERDURAS

Spring Onions, Mushrooms, Broccoli, Asparagus, 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 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	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	Mencia	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	5	10	40
2024	No Es Pituko , Central Valley, Chile	Sauvignon Blanc	6	12	48
			5.75	11.5	46

RED

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

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses

APERITIVOS Barcava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

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

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo 15
High. Acid. Wines.

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style

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

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

VALENCIAN
Paco Pepe Andalucian 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
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

