

# 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

### 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

### 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

### 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

### JAMÓN IBÉRICO

Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy 17.5

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant 8.4

### HOT COPPA

Denver, CO  
Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn 14

### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks 28.5

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

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 6.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 7.5

### BEETS

Ajo Blanco 8.5

### BACON-WRAPPED DATES

Valdeón Mousse 8

### ROASTED CARROTS

Mojo Verde Canario 9.5

### SPRING ONIONS

Salbitxada 8

### ASPARAGUS

Romesco 11.5

### GREEN BEANS

Harissa Vinaigrette 8.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

### ROASTED CAULIFLOWER

Green Goddess 9.5

### OYSTER MUSHROOMS

Jacob's Farm  
Herb Mojo 12.5

### BROCCOLINI

Lemon, Garlic 10.5

### WHIPPED SHEEP'S CHEESE

Pimentón 8.5

### BURRATA

Grilled Grapes, Arugula 12.5

### RED PEPPER HUMMUS

Piquillo Pepper Purée, Lavash 7.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

### POTATO TORTILLA

Chive Sour Cream 7.5

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic 11

### BOQUERONES

Olives, Piquillo Peppers 6

### PRAWNS A LA PLANCHA

Red Chimichurri 15

### PAN CON TOMATE

Heirloom Tomato, Sherry 7

### STEELHEAD A LA PLANCHA\*

Vizcaina Sauce 16.5

### STEAMED CLAMS

Sausage, Black Garlic 15.5

### MUSSELS

Sofrito, White Wine 14.5

### CRISPY COD

Lemon Aioli 12.5

### HARISSA CHICKEN THIGH

Aji Verde 10.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce 8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

### PORK BELLY

Quince Mostarda 10.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

### NY STRIP\*

Fingerling Potatoes, Horseradish Gremolada 16

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Romaine Lettuce 11

### BIBB SALAD

Almond Dressing, Onions, Roasted Red Peppers 9.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 25.5

### WHOLE ROASTED BRANZINO

Salsa Verde, Fingerling Potato, Carrots 29.5

### PAELLA VERDURAS

Spring Onions, Mushrooms, Broccoli, Asparagus, Garlic Aioli 19 / 38

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp, Salmorreta 29 / 58

### PAELLA SALVAJE

Pork Belly, Chicken, Garbanzos, Gaucho Sausage 28 / 56

### PARRILLADA BARCELONA\*

Strip Steak, Pork Chop, Gaucho Sausage 34.5 / 69

## DESSERTS

### OLIVE OIL CAKE

Sea Salt 10.5

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9.5

### ARROZ CON LECHE

Cinnamon 10

### BASQUE BURNT CHEESECAKE

Strawberries 10.5

### FLAN CATALÁN

8

## 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	<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
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
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>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	11	44
2024	<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

## ROSÉ & SKIN CONTACT

2024	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2025	<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
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
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
2022	<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

<b>SHERRY SPECTRUM</b> La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.		14
<b>BIO-CURIOUS</b> Diorama / Sotabosc / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
<b>HELLO, OLD FRIEND</b> BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.		17.5

# COCKTAILS

<b>BEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		7
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<b>TEA TIME</b> (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8
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<b>PICA PICA</b> Mell Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5
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<b>GIN &amp; JUS</b> Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger		11
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<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		13
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<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit Powder & Tangerine Powder		13.5
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<b>SIDE HUSTLE</b> Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		13
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<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13
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<b>IPANEMA</b> P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon		13
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<b>LAIRD'S WAY</b> 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

<b>CATALAN</b> Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary		
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<b>VALENCIAN</b> Nordes Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme		
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<b>GALICIAN</b> Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint		
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# SANGRIA

<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	<b>glass</b>	<b>pitcher</b>
	10.5	38

<b>GUNS &amp; ROSÉS</b> Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family Vodka, Peach Nectar, Grapefruit	<b>glass</b>	<b>carafe</b>
	13	52

# BEER

<b>DRAFT</b>	<b>caña</b>	<b>doble</b>
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

