

# 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

### 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 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

Thyme, Lemon Zest

6.5

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

### BOQUERONES

Olives, Piquillo Peppers

6

### BROCCOLINI

Lemon, Garlic

10.5

### PRAWNS A LA PLANCHA

Red Chimichurri

15

### BEETS

Ajo Blanco

8.5

### STEAMED CLAMS

Sausage, Black Garlic

15.5

### ROASTED CARROTS

Mojo Verde Canario

9.5

### MUSSELS

Sofrito, White Wine

14.5

### SPRING ONIONS

Salbitxada

8

### CRISPY COD

Lemon Aioli

12.5

### ASPARAGUS

Romesco

11.5

### HARISSA CHICKEN THIGH

Aji Verde

10.5

### GREEN BEANS

Harissa Vinaigrette

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### ROASTED CAULIFLOWER

Green Goddess

9.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### CRISPY ARTICHOKE

Saffron Aioli

10

### PORK BELLY

Quince Mostarda

10.5

### OYSTER MUSHROOMS

Jacob's Farm

Herb Mojo

12.5

### STEELHEAD A LA PLANCHA\*

Vizcaina Sauce

16.5

### RED PEPPER HUMMUS

Piquillo Pepper Purée, Lavash

7.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### BURRATA

Grilled Grapes, Arugula

12.5

### NY STRIP\*

Fingerling Potatoes, Horseradish Gremolada

16

### WHIPPED SHEEP'S CHEESE

Pimentón

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

### POTATO TORTILLA

Chive Sour Cream

7.5

## SALADS

### BIBB SALAD

Almond Dressing, Onions, Roasted Red Peppers

9.5

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Romaine Lettuce

11

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

### WHOLE ROASTED BRONZINO

Salsa Verde, Fingerling Potato, Carrots

29.5

### HALF / FULL

### 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, Chicken, Gaucho Sausage

34.5 / 69

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

10.5

### FLAN CATALÁN

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

### ARROZ CON LECHE

Cinnamon

10

### BASQUE BURNT CHEESECAKE

Strawberries

10.5

## 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
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
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

## TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

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

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

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

**3oz 6oz bottle**

**3oz 6oz bottle**

**3oz 6oz bottle**

**3oz 6oz bottle**

**3oz 6oz bottle**

**3oz bottle**

**3oz bottle**

**3oz bottle**

18.5

14

16

17.5

# 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 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**  
Rioja Wine, Elderflower, Citrus Infused 10.5  
Dark Rum, Guava Nectar 38

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

# BEER

**DRAFT**  
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, Petite 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

