

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

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

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

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

CABRA ROMERO

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

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

TETILLA

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

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Creme, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

JAMÓN IBÉRICO

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

QUESO DE TRUFA

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

HOT COPPA

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

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

ASPARAGUS

Romesco

ROASTED CAULIFLOWER

Green Goddess

SPRING ONIONS

Salbitxada

ROASTED CARROTS

Mojo Verde Canario

BEET CARPACCIO

Olive Oil, Orange, Sea Salt

CRISPY ARTICHOKEs

Saffron Aioli

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

OYSTER MUSHROOMS

Jacob's Farm
Herb Mojo

GREEN BEANS

Harissa Vinaigrette

BROCCOLINI

Lemon, Garlic

RED PEPPER HUMMUS

Piquillo Pepper Purée, Lavash

WHIPPED SHEEP'S CHEESE

Pimentón

BURRATA

Walnut Pesto

QUESO A LA PLANCHA

Caña De Cabra, Pimentón

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Olives, Piquillo Peppers

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

STEAMED CLAMS

Sausage, Black Garlic

HAMACHI CRUDO

Cucumbers, Cilantro, Fresno's

MUSSELS

Sofrito, White Wine

PRAWNS A LA PLANCHA

Red Chimichurri

STEELHEAD A LA PLANCHA*

Vizcaina Sauce

HARISSA CHICKEN THIGH

Aji Verde

SEARED DUCK BREAST*

Duck Jus, Apricots, Sage

BACON-WRAPPED DATES

Valdeón Mousse

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SUCKLING PIG

Pickled Shallots, Chermoula

PORK BELLY

Quince Mostarda

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

NY STRIP*

Fingerling Potatoes, Horseradish Gremolada

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Romaine Lettuce

CANTALOUPE SALAD

Crispy Serrano, Sheep's Cheese, Mint

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

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, Italian Sausage, Pork Loin, Chicken

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

ARROZ CON LECHE

Cinnamon

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Strawberries

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

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	13	52
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Alvarinho</i>	4.5	9	36
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus, Rothenberg , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Central Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	14	56
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2023	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Douro, Portugal	<i>Touriga Nacional</i>	6	12	48
2023	Caves São João, Baga Nova , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	6	48
La Cigarrera , 1L	<i>Manzanilla</i>		9	93
Los Arcos , Lustau, 750mL	<i>Amontillado</i>		6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>		9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>		13	52
Asuncion , Alvear, 375mL	<i>Oloroso</i>		13.5	54

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	10	80
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>		9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>		9	36
Solera 1927 , 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.

COCKTAILS

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

GIN & JUS

Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES

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

SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

GINTONICS

Inspired by three of Spain's most iconic regions.

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
Dark Rum, Guava Nectar



8

9

12

13

14

12.5

13

13

14

15

14

14

14

glass

pitcher

10.5

38

glass

carafe

13

52

BEER

DRAFT

Odell, Lagerado—CO	caña	3.75	doble	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