

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

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

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

SPECK
Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimenton

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

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

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

DRUNKEN GOAT
Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

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

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

CAÑA DE OVEJA
Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild

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

VALDEÓN
Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

SAN SIMÓN
Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

JAMÓN MANGALICA 16
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

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

AJO NEGRO 9.5
Castilla-La Mancha, ES
Semi-Soft, Sheeps Milk, Aged 3 Months, Garlic, Rich, Nutty, Complex

LARDO DE BELLOTA IBÉRICO 16
Andalucia, ES
Cured Ibérico Pork Fat. Spiced, Creamy, Herbaceous

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

Marinated Olives, Patatas Bravas, Speck, Fuet, Manchego, Mahón, Pickled Radishes

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

BOQUERONES 7
Olives, Piquillo Peppers

ASPARAGUS 8.5
Chorizo, Lemon

SNAP PEAS 8.5
Bilbaina Sauce

BROCCOLINI 10.5
Lemon, Garlic

ROASTED CARROTS 8.5
Mojo Verde Canario

SUMMER SQUASH 9
Romesco

CAULIFLOWER 9.5
Salsa Verde

PAN CON TOMATE 7
Tomato, Garlic

BURRATA 12.5
Arugula, Basil, Truffle, Almonds

WHIPPED SHEEP'S CHEESE 8.5
Pimentón

ARTICHOKE HUMMUS 7.5
Aleppo Pepper, Sumac, Lavash

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

HALIBUT A LA PLANCHA* 16.5
Vizcaina Sauce

CRISPY COD 12.5
Lemon Aioli

PRAWNS A LA PLANCHA 15
Red Chimichurri

HAMACHI CRUDO* 16
Cucumbers, Pickled Shallots

MUSSELS 14.5
Sofrito

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

PULPO A LA PLANCHA 16.5
Chickpea Salad

HARISSA CHICKEN THIGH 10.5
Aji Verde

SEARED DUCK BREAST* 16
Fingerling Potatoes, Mojo Picon

PORK BELLY 10.5
Quince Mostarda

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

FLANK STEAK * 14.5
Zucchini, Chimichurri

BACON-WRAPPED DATES 8
Valdeón Mousse

LAMB LOIN CHOP* 18.5
Couscous, Pine Nuts

MERGUEZ 9
Cucumbers, Tzatziki

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

RADICCHIO SALAD** 9.5
Pecans, Valdeón

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Salsa Verde, Chickpea Salad

PAELLA VERDURAS HALF / FULL 19 / 38
Scallions, Zucchini, Asparagus, Garlic Aioli

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

PAELLA SALVAJE 28 / 56
Pork Belly, Chicken, Chorizo, Garbanzos

PARRILLADA BARCELONA* 34.5 / 69
Strip Steak, Pork Chop, Chicken, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

BASQUE BURNT CHEESECAKE 10.5
Rhubarb

CHOCOLATE CAKE** 9.5
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10.5
Sea Salt

CREPAS WITH SEASONAL FRUIT 8.5
Strawberries, Citrus Cream

EXECUTIVE CHEF EMILIO GARCIA EXECUTIVE SOUS CHEF CESAR LUGARO

*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.
Items marked with ** are related to tree nuts. 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>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
			7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
			6.5	13	52
2022	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022	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
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2022	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
			5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
			6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Baga Nova , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	Uva de Vida, Biografico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	6	48
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	9	36
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
	<i>Oloroso</i>	13.4	54

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	16	64
		9	36

WINE FLIGHTS

3 Half Glasses

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

ACID TRIP Leitz / B.R.O.T. / Baga Novo
High. Acid. Wines.

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

COCKTAILS

BEES & BAYS (No ABV)
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

7

TEA TIME (No ABV)
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

8

FLOR DE SAL (Low ABV)
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

12

GIN & JUS**
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

11

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

13

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

13.5

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

13

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

13

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

13

LAIRD’S WAY**
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

14.5

GINTONICS

Inspired by three of Spain’s most iconic regions.

15

CATALAN
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Paco Pepe Andalucían 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

glass pitcher

10.5 38

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

glass carafe

13 52

BEER

DRAFT
La Cumbre, A Slice of Hefen—CO
Denver Beer Co. Incredible Pedal IPA—CO

caña doble

4.25 8.5

4 8

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT
Peroni, Lager—Italy
Elevation, 8 Second Kolsch—CO
Firestone Walker, 805 Cerveza—CA
Dry Dock, Apricot Blonde—CO
Crooked Stave, Petit Rose Sour—CO
Avery, Electric Sunshine Tart Ale—CO
Melvin Brewing, IPA—WY
Ska Brewing, Modus Hoperandi—CO
Odell, Hazer Tag IPA—CO
Telluride, Face Down Brown—CO
Great Divide, Yeti Imperial Stout—CO
Left Hand, Milk Stout—CO
Down East Cider, Original—MA
Isastegi, Sagardo Natural Cider—Spain (750mL)

7

8

7.5

7

8

10

8.5

9.5

8

8.5

8

9

8

9.5

36