

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	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	16
JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	HOT COPPA Denver, CO Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimenton	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild	AJO NEGRO Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Aged 3 Months, Garlic, Rich, Nutty, Complex	9.5
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Creme, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	MALVAROSA Valencia, ES Semi-Firm, Sheep's Milk, Aged 3 Months. Buttery, Rich	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	LARDO DE BELLOTA IBÉRICO Andalucía, ES Cured Ibérico Pork Fat. Spiced, Creamy, Herbaceous	16
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns			APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
			<i>Marinated Olives, Patatas Bravas, Speck, Fuet, Manchego, Mahón, Pickled Guindillas</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	BOQUERONES Olives, Piquillo Peppers	6
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	CRISPY COD Lemon Aioli	12.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	PRAWNS A LA PLANCHA Red Chimichurri	15
ROASTED CORN Scallion Aioli, Grape Tomatoes	8	HALIBUT A LA PLANCHA* Vizcaina Sauce	16.5
HEIRLOOM TOMATO Ajo Blanco, Balsamic	9	MUSSELS Sofrito	13.5
OYSTER MUSHROOMS Herb Mojo	12.5	HAMACHI CRUDO* Cucumber Aguachile	14.5
SUMMER SQUASH Romesco	9	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11.5
HARICOT VERTS Wine, Herbs, Butter	9.5	PULPO A LA PLANCHA Chickpea Salad	16.5
PAN CON TOMATE Tomato, Garlic	7	HARISSA CHICKEN THIGH Aji Verde	10.5
SNAP PEAS Bilbaina Sauce	8.5	BACON-WRAPPED DATES Valdeón Mousse	8
BROCCOLINI Lemon, Garlic	10.5	FLANK STEAK Summer Squash Chimichurri	14.5
ROASTED CARROTS Mojo Verde Canario	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
ARTICHOKE HUMMUS Aleppo Pepper, Sumac, Lavash	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
WHIPPED SHEEP'S CHEESE Pimentón	8.5	SEARED DUCK BREAST* Fingerling Potatoes, Mojo Picon	16
BURRATA** Arugula, Basil, Truffle, Almonds	12.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
POTATO TORTILLA Chive Sour Cream	7.5	MERGUEZ Cucumbers, Tzatziki	9
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
WATERMELON SALAD Harissa, Cucumbers, Feta	8.5
BIBB SALAD Almond Dressing, Onions, Goat Cheese	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BLACK BASS Salsa Verde, Chickpea Salad	29.5
PAELLA VERDURAS Scallions, Zucchini, Snap Peas, Garlic Aioli	HALF / FULL 19 / 38
PAELLA MARISCOS Clams, Calamari, Mussels, Shrimp, Salmorreta	29 / 58
PAELLA SALVAJE Pork Belly, Chicken, Chorizo, Garbanzos	28 / 56
PARRILLADA BARCELONA* Strip Steak, Pork Chop, Chicken, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
BASQUE BURNT CHEESECAKE Rhubarb	10.5
CREPAS WITH SEASONAL FRUIT Strawberries, Citrus Cream	8.5

EXECUTIVE CHEF EMILIO GARCIA EXECUTIVE SOUS CHEF CESAR LUGARO | SOUS CHEF BRANDON EGLAND

*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>	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>	6.5	13	52
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
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
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	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
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2023	Baga Nova , Bairrada, Portugal – Served Chilled	<i>Baga</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.5	11	(L) 62
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2021	Uva de Vida, Biografico , Toledo, Spain	<i>Trepat Blend</i>	5.5	11	44
2020	Coster dels Olivers , Priorat, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Cariñena, Garnacha</i>	7.5	15	60
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2020	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
		<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)		13.5
BIO-CURIOUS Diorama / Abisso / Uva De Vida, Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
ACID TRIP Leitz / B.R.O.T. / Baga Novo High. Acid. Wines.		15
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.		14.5

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Mell Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit Powder & Tangerine Powder	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD'S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by threee of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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 Odell, Lagerado—CO La Cumbre, A Slice of Hefen—CO Ratio, Dear You—CO Denver Beer Co. Incredible Pedal IPA—CO	caña	doble
	3.75	7.5
	4.25	8.5
	3.75	7.5
	4	8

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	8
Elevation, 8 Second Kolsch—CO	7.5
Crooked Stave, New Zealand Pilsner—CO	8
Firestone Walker, 805 Cerveza—CA	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Dry Dock, Apricot Blonde—CO	8
Crooked Stave, Petit Rose Sour—CO	10
Avery, Electric Sunshine Tart Ale—CO	8.5
Melvin Brewing, IPA—WY	9.5
Ska Brewing, Modus Hoperandi—CO	8
Odell, Hazer Tag IPA—CO	8.5
Telluride, Face Down Brown—CO	8
Great Divide, Yeti Imperial Stout—CO	9
Left Hand, Milk Stout—CO	8
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	36