

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SOBRASADA

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SALCHICHÓN DE VIC

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

SPECK

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

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

TETILLA

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

MALVAROSA

Valencia, ES
Semi-Firm, Sheep's Milk, Aged 3 Months.
Buttery, Rich

SMOKIN' GOAT

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

CABRA ROMERO

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

SAN SIMÓN

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

DRUNKEN GOAT

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

VALDEÓN

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

DÉLICE DE BOURGOGNE

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

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

FINOCCHIONA

California, US
Pork Sausage With Fennel, Red Wine.
Rich, Complex

LARDO DE BELLOTTA IBÉRICO

Andalucía, ES
Cured Ibérico Pork Fat. Spiced, Creamy,
Herbaceous

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair with Your Anytime Drinks

*Marinated Olives, Patatas Bravas, Almonds,
Jamón Serrano, Fuet, Mahón, Manchego*

TAPAS

OLIVE OIL PANCAKES

8
Membrillo Butter, Pedro Ximenez Syrup

VEGETABLE BENEDICT*

7.5
Asparagus, Garlic, Hollandaise

SERRANO BENEDICT*

8.5
Tomatoes, Hollandaise

TRES LECHES OVERNIGHT OATS

7.5
Pepitas, Poached Pears

TORRIJAS

7.5
Cinnamon Sugar, Crema Catalana, Pears

SHERRY MAPLE BACON

9.5
Pedro Ximenez Glaze, Hot Pimentón

MANGALICA ESTRELLADOS

11
Fries, Garlic Aioli

STEAK AND EGGS

14.5
Crispy Potatoes, Red Chimichurri

CHORIZO MONTADITO

7
Scrambled Eggs, Smoked Pepper Aioli, Manchego

HOUSE MARINATED OLIVES

5
Garlic, Citrus, Thyme, Giardiniera

EGGPLANT CAPONATA

5.5
Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA

8.5
Cumin, Roasted Onions, Lemon

CAULIFLOWER

9
Salsa Verde

ASPARAGUS

9
Mustard Aioli

ROASTED CARROTS

7.5
Harissa, Almond Dukkah

PIQUILLO HUMMUS

8.5
EVOO, Pita

WHIPPED SHEEP'S CHEESE

8.5
Pimentón, Pita

POTATO TORTILLA

7
Chive Sour Cream

PATATAS BRAVAS

8
Salsa Brava, Garlic Aioli

HARISSA CHICKEN THIGH

10
Aji Verde

PULPO A LA PLANCHA

15.5
Chickpea Salad

BOQUERONES

7
Green Olives, Piquillo Peppers

PRAWNS A LA PLANCHA

11.5
Red Chimichurri

GAMBAS AL AJILLO

9.5
Guindilla Peppers, Olive Oil, Garlic

MAHI MAHI A LA PLANCHA

14.5
Zucchini, Piquillos

MERGUEZ

11
Tzatziki Salad

SEARED DIVER SCALLOPS

18.5
Chipotle Vinaigrette

LAMB LOIN CHOP

16
Apricot, Quinoa, Pine Nuts

ALBONDIGAS

9.5
Spiced Meatballs in Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS

7
Garlic Aioli

SALADS

ENSALADA MIXTA

9
Olives, Onions, Tomatoes, Little Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS

23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED STRIPED BASS

26.5
Salsa Verde, Seasonal Salad

PAELLA VERDURAS

half / full / double
16 / 36 / 64
Mushrooms, Spring Onions, Asparagus, Garlic Aioli

PAELLA MARISCOS

28 / 56 / 98
Calamari, Gambas, Mussels, Clams, Salmorreta

PAELLA SALVAJE

28 / 56 / 98
Chicken Thigh, Pork Belly, Chorizo, Chickpeas

PARILLADA BARCELONA*

31 / 62 / 108
Strip Steak, Pork Loin, Chicken, Gaucho Sausage

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

9
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT

8
Pears, Citrus Cream, Pistachios

BURNT BASQUE CHEESECAKE

9
Honey Apples

OLIVE OIL CAKE

9
Sea Salt

EXECUTIVE CHEF DANIEL LACOUNTE/EXECUTIVE SOUS CHEF ANGUS CENTER

*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

		3oz	6oz	bottle
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2023 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2022 Leitz , Feinherb, Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi, Agenais , France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Airén, Malvar</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Viñedos de Altura , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza , Navarra, Spain (L)	<i>Tempranillo</i>	4.25	8.5	48
2017 Alberto Orte , A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2020 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	5.25	10.5	42
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2021 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2021 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 Belinda , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2021 Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 Dom. des Tourelles , Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion , 750mL	<i>Fino</i>	9.5	76
La Cigarrera , 1L	<i>Manzanilla</i>	8.5	93
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	11.5	46
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44

SWEET

		3oz	bottle
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>	15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.

COCKTAILS



BLOODY MARY 10
Mell Vodka, Housemade Bloody Mary Mix

MIMOSA 10.5
Choice of: Classic with Fresh Squeezed OJ, Guava-Lavender-Lemon or Orange-Peach-Grapefruit

BEEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING 12
Chamomile Infused Mell Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

BOURBON SPICE RACK 12
Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry 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 glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9.5 34
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, 12.5 50
Jones House Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT caña doble
Odell, Lagerado - CO 3.75 7.5
La Cumbre, Slice of Hefen - NM 4.25 8.5
Ratio Beerworks, Dear You French Saison - 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
Clausthaler Dry-Hopped, Non-Alcoholic 6.5
Firestone Walker, 805 Cerveza - CA 7
Dry Dock, Apricot Blonde - CO 8
Crooked Stave, Petit Rose Sour - CO 10
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
Elevation, 8 Second Kolsch - CO 7.5
Peroni, Lager - Italy 8
Melvin Brewing, IPA - WY 9.5
Odell, Hazer Tag Hazy IPA - CO 8.5
Ska Brewing, Modus Hoperandi - CO 8
Telluride, Face Down Brown - CO 8
Hitachino, Nest White - Japan 14
Avery, Electric Sunshine Tart Ale - CO 8.5
Maredsous, Tripel - Belgium 13
Left Hand, Milk Stout - CO 8
Great Divide, Yeti Imperial Stout - CO 9

CIDERS
Down East Cider, Original Blend - MA 9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 36
Pomarina Brut Sidra (750mL) - Spain 42