

# 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

#### SPECK

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

#### SOBRASADA

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

#### SORIA

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### PICANTE

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

#### SALCHICHÓN DE VIC

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

#### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic

#### 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*

14

14

14

26

### TAPAS

#### OLIVE OIL PANCAKES

8  
Membrillo Butter, Pedro Ximenez Syrup

#### VEGETABLE BENEDICT\*

7.5  
Spinach Garlic, Hollandaise

#### SERRANO BENEDICT\*

8.5  
Tomatoes, Hollandaise

#### TRES LECHEs OVERNIGHT OATS

7.5  
Pepitas, Strawberry

#### 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

#### CAULIFLOWER

9  
Salsa Verde

#### ASPARAGUS

9  
Mustard Aioli

#### OYSTER MUSHROOM

9  
Herb Mojo

#### WHIPPED SHEEP'S CHEESE

8.5  
Pimentón, Pita

#### ROASTED CARROTS

7.5  
Harissa, Almond Dukkah

#### WHIPPED SHEEP'S CHEESE

8.5  
Pimentón, Pita

#### PIQUILLO HUMMUS

8.5  
EVOO, Pita

#### POTATO TORTILLA

7  
Chive Sour Cream

#### PATATAS BRAVAS

8  
Salsa Brava, Garlic Aioli

#### PRAWNS A LA PLANCHA

11.5  
Red Chimichurri

#### GAMBAS AL AJILLO

9.5  
Guindilla Peppers, Olive Oil, Garlic

#### HARISSA CHICKEN THIGH

10  
Aji Verde

#### PORK BELLY A LA PLANCHA

10.5  
Aji Amarillo

#### JAMÓN & MANCHEGO CROQUETAS

7  
Garlic Aioli

#### BACON-WRAPPED DATES

8  
Valdeón Mousse

#### CHORIZO W/ SWEET & SOUR FIGS

9  
Balsamic Reduction

### SALADS

#### ENSALADA MIXTA

9  
Olives, Onions, Tomatoes, Little Gem Lettuce

### LARGE PLATES

#### CHICKEN PIMIENTOS

23  
Potatoes, Lemon, Hot Cherry Peppers

#### 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

#### CREPAS WITH SEASONAL FRUIT

8  
Citrus Cream, Pistachios

#### CHOCOLATE CAKE

9  
Coffee Crème Anglaise, Almond Crumble

#### BURNT BASQUE CHEESECAKE

9  
Strawberry

#### OLIVE OIL CAKE

9  
Sea Salt

EXECUTIVE CHEF DANIEL LACOUNTE/EXECUTIVE SOUS CHEF ANGUS CENTER  
SOUS CHEF DAVID CLEARY

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

## WHITE

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

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2023 <b>Christophe Avi, Agenais</b> , France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Airén, Malvar</i>	5	10	40

## RED

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

# SHERRY

## DRY

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

## SWEET

		3oz	bottle
<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>	15	60

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / Casa Mariol 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

**GRENACHE (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

**BEES & 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

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

**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