

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	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	SMOKIN' GOAT Islas Canarias, ES Pasteurized Semi-Soft Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	JAMÓN MANGALICA 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	HOT COPPA 14 Denver, CO Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	GARROTXA Catalunya, ES Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty	LOMO IBÉRICO DE BELLOTA 14 Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated	LARDO DE BELLOTTA IBÉRICO 14 Andalucía, ES Cured Ibérico Pork Fat. Spiced, Creamy, Herbaceous
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	MALVAROSA Valencia, ES Semi-Firm, Sheep's Milk, Aged 3 Months. Buttery, Rich	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	MAXORATA CON PIMENTÓN 8.5 Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean		VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	APERITIVO BOARD 26 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks <i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Marcona Almonds</i>
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black			
FINOCCHIONA Denver, Colorado, US Pork Sausage With Fennel, Red Wine. Rich, Complex			

TAPAS

SERRANO BENEDICT* 8.5 Tomatoes, Hollandaise	EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil
VEGETABLE BENEDICT* 7.5 Spinach, Garlic, Hollandaise	BURRATA 12.5 Palisade Peaches, Lemon, Mint
STEAK & EGG* 14.5 Crispy Potatoes, Salsa Vierge	BLISTERED SHISHITO PEPPERS 8.5 Lime, Salt
GREEK YOGURT 7 Granola, Blueberries, Mint	PAN CON TOMATE 5.5 Garlic, Sea Salt
TRES LECHES OVERNIGHT OATS 7.5 Pepitas, Strawberries	CHAMPIÑONES 9.5 Salsa Verde
OLIVE OIL PANCAKES 8 Plum Compound Butter, Pedro Ximenez Syrup	QUESO A LA PLANCHA 11.5 Honey, Pimentón
REVUELTOS VERDURAS 6.5 Roasted Red Peppers, Pickled Onions, Manchego	POTATO TORTILLA 7 Chive Sour Cream
TORRIJAS 7.5 Cinnamon Sugar, Crema Catalana, Strawberries	PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli
MANGALICA ESTRELLADOS 11 Fries, Garlic Aioli	BOQUERONES 6 Parsley, Garlic
SHERRY MAPLE BACON 9.5 Pedro Ximenez Glaze, Hot Pimentón	SWORDFISH A LA PLANCHA 14.5 Salsa Puttanesca
CHORIZO MONTADITO 7 Scrambled Egg, Smoked Pepper Aioli, Manchego	SEARED DIVER SCALLOPS 18.5 Aji Amarillo
MARCONA ALMONDS 5 Pimentón, Garlic, Rosemary	PORK BELLY 10.5 Red Chimichurri
HOUSE MARINATED OLIVES 5 Garlic, Thyme, Citrus, Giardiniera	SEARED MORCILLA 10.5 Almond Romesco
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce	HEIRLOOM TOMATO SALAD 10.5 Arugula, Onions, Sherry Vinaigrette
CORN SALAD 8.5 Roasted Peppers, Onions, Tomatoes, Feta Cheese	

LARGE PLATES

CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED STRIPED BASS 28.5 Arugula, Onions, Salsa Verde
PAELLA VERDURAS half / full / double 16 / 36 / 64 Roasted Red Peppers, Mushrooms, Zucchini, Roasted Cauliflower, Garlic Aioli	PAELLA MARISCOS 28 / 56 / 98 P.E.I. Mussels, Clams, Calamari, Gambas, Salmorreta
PAELLA SALVAJE 28 / 56 / 98 Pork Loin, Pork Belly, Chorizo, Chickpeas	PARILLADA BARCELONA* 31 / 62 / 108 Strip Steak, Pork Loin, Chicken, Chorizo

DESSERTS

FLAN CATALÁN 7	CREPAS WITH SEASONAL FRUIT 8 Strawberries, Citrus Cream, Pistachios
VILLA DOLCE GELATOS & SORBETS 5 Chef's Selections	

EXECUTIVE CHEF EMILIO GARCIA
EXECUTIVE SOUS CHEF DANIEL LEON

SOUS CHEFS CONNER BOROSKAS & SAMANTHA SLENKER

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2020 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Romantica , Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2021 Azul y Garanza , Navarra, Spain (L)	<i>Tempranillo</i>	6	12	48
2019 Sotabosc, Montsant , Spain	<i>Tempranillo</i>	4.25	8.5	48
2018 Coster dels Olivers , Priorat, Spain Cariñena,	<i>Garnacha, Carineña</i>	6	12	48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Mencía</i>	6.75	13.5	54
2020 Península, Vño de Montaña , Sierra de Gredos, Spain	<i>Trepát Blend</i>	5.25	10.5	42
2020 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha</i>	5.75	11.5	46
2020 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2018 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Bobal</i>	5.25	10.5	42
2021 Earth First, Classic , Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2020 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2020 Dom. des Tourelles , Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5	10	40
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Cabernet Blend</i>	6	12	48
	<i>Grenache Blend</i>	6.75	13.5	54

SHERRY

DRY

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

SWEET

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

GRENACHE (ON THE ROCKS) Camino Navaherreros / Vño de Montaña / Vallot	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
Bañez 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
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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, Guava Nectar	9.5	34

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

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
Crooked Stave, New Zealand Pilsner – CO	8
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

