

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

CHORIZO PICANTE

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

SOBRASADA

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

FUET

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

SALCHICHÓN DE VIC

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

DRUNKEN GOAT

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

AGED MANCHEGO

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

MARINATED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

IDIÁZABAL

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

SAN SIMÓN

Galicia, ES
Smoked Cow's Milk, Creamy & Buttery

SMOKIN' GOAT

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

ALISIOS

Canary Islands, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

JAMÓN MANGALICA

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

MAXORATA CURADO

Islas Canarias, ES
Semi-soft goat's milk, coated in Pimentón

APERITIVO BOARD

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

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

TAPAS

JAMON SERRANO BENEDICT*

Tomatoes, Hollandaise

8.5

VEGETABLE BENEDICT*

Roasted Tomatoes, Butternut Squash, Kale, Hollandaise

7.5

BAKED EGG

Roasted Tomatoes, Butternut Squash, Kale, Mahón

8.5

STEAK & EGG *

Pepper Vinaigrette, Crispy Potatoes

14.5

GREEK YOGURT

Sunflower Granola, Pear, Mint

7

TRES LECHES OVERNIGHT OATS

Sunflower Seeds, Pears

7.5

OLIVE OIL PANCAKES

Membrillo Butter, Pedro Ximenez Syrup

8

DEVILED EGGS

Crispy Serrano, Pimentón

8.5

SHERRY MAPLE BACON

Pedro Ximenez Glaze, Hot Pimentón

9.5

SHORT RIB HASH

Onions, Peppers, Egg

14.5

CHORIZO MONTADITO

Scrambled Egg, Smoked Pepper Aioli, Manchego

7

MANGALICA ESTRELLADOS

Fries, Shishitos, Garlic Aioli

11

TORRIJAS

Cinnamon Sugar, Crema Catalana, Apples

7.5

ROASTED RAINBOW CARROTS

Pistachio Pesto

9

BLISTERED SHISHITOS

Lime, Salt

8.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

CHAMPIÑONES

Garlic, Scallions

11

DELICATA SQUASH

Sage Honey

8

ROASTED CAULIFLOWER

Almond Romesco

9.5

QUESO A LA PLANCHA

Honey, Pimentón

11.5

MEDITERRANEAN HUMMUS

Moroccan Beef, Mint, Pita

9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

MAHI MAHI A LA PLANCHA*

Salsa Verde

13.5

PORK BELLY A LA PLANCHA

Red Chimichurri

10.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SEARED MORCILLA

Almond Romesco

10.5

VENISON TENDERLOIN*

Bagna Cauda

18.5

CHULETA

Boneless Pork Chop, Cherry Pepper Chimichurri

11.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PAELLA VERDURAS

Squash, Roasted Red Peppers, Mushrooms, Garlic Aioli

half / full / double

16 / 36 / 64

PAELLA MARISCOS

Prawns, P.E.I. Mussels, Calamari, Clams

28 / 56 / 98

PAELLA SALVAJE

Pork Belly, Chorizo, Pork Loin, Chickpeas

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Pork Loin, Chicken, Lamb Merguez

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

BURNT BASQUE CHEESECAKE

Apple Compote

9

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Apples, Citrus Cream, Pistachios

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

VILLA DOLCE GELATOS & SORBETS

Chef's Selections

5

EXECUTIVE CHEF LIBRY DARUSMAN

SOUS CHEFS CESAR LUGARO & DAMIEN VARTANIAN

*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
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2021 Mila , Rias Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	5.25	10.5	42
2020 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2021 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Mestizaje, Mustiguillo , El Terreraza, Spain	<i>Merseguera, Malvasia</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2019 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
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2021 Inicerí, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 L'Alpage , Mont-Sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 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
2019 Maqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 Bardos, Romantica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Azul y Garanza , Navarra, Spain (L)	<i>Tempranillo</i>	5.25	10.5	48
2021 Le Naturel , Navarra, Spain	<i>Garnacha</i>	5	10	40
2019 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2018 Joan d'Anguera, Finca L'Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2021 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepát Blend</i>	5.25	10.5	42
2020 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Bodegas Ponce, Clos Lojen , Machuela, Spain	<i>Bobal</i>	5.25	10.5	42
2019 Sotabosc, Montsant , Spain	<i>Garnacha, Carineña</i>	6	12	48
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 Belinda , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Dom. des Tourelles , Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
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, 750mL	<i>Pedro Ximénez</i>	9	72
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

GRENACHE (ON THE ROCKS) Camino Navaherreros / Le Naturel / Finca L'Argata 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, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

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

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

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

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, Berto Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin 14.5

FRUIT

Fever Tree Grapefruit, Fever Tree Elderflower
Strawberry, Lemon, Pink Peppercorns

LEAF

Fever Tree Mediterranean, Juniper Berries, Lemon
Bay Leaves

FLOWER

Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT

Fever Tree Mediterranean, Q Ginger Beer
Cardamom, Ginger, Lime

CLASSIC BARCELONA GINTONIC

Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

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
Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT
Avery Brewing, White Rascal - CO 3.25 6.5
Epic Brewing, Lunar Transit IPA - UT 3.75 7.5
Great Divide, Titan IPA - CO 3.75 7.5
Ratio Beerworks, Domestica - CO 3 6

BOTTLES & CANS

Clausthaler Dry-Hopped, Non-Alcoholic 6.5
Upslope, Craft Lager - CO 8
Dry Dock, Apricot Blonde - CO 7.5
Epic Brewing, Tart 'n Juicy Sour IPA - UT 8.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Bootstrap, Insane Rush IPA - CO 7.5
Peroni, Lager - Italy 8
Odell Brewing, Sippin Pretty Fruited Sour - CO 8
Ska Brewing, Modus Hoperandi - CO 8
Odell, Myrcenary Double IPA - CO 9
Left Hand, Milk Stout - CO 7.5
Hitachino, Nest White - Japan 14
Maredsous, Tripel - Belgium 13
Bull & Bush, Big Ben Brown Ale - CO 14.5
Great Divide, Yeti Imperial Stout - CO 9

CIDERS

Stem Ciders, Off-Dry - CO 10.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 36
Pomarina Brut Sidra (750mL) - Spain 42

