

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 for one | 19.5 for three

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**SORIA**  
United States  
Dry-cured pork sausage, smoky & garlicky

**CHORIZO PICANTE**  
La Rioja  
Smoky, spicy dry-cured sausage

**SOBRASADA**  
Majorca  
Soft spreadable chorizo

**SALCHICHÓN DE VIC**  
Catalonia  
Dry-cured pork sausage & peppercorns

**SAN SIMÓN**  
Galicia  
Smoked cow's milk, creamy & buttery

**IDIAZÁBAL**  
Basque Country  
Smoked raw sheep's milk, nutty & robust

**CAÑA DE CABRA**  
Murcia  
Soft-ripened goat cheese, creamy & mild

**MARINATED MAHÓN**  
Minorca  
Cow's milk cheese in herb citrus oil

**DRUNKEN GOAT**  
Murcia  
Goat's milk, aged 78 days, mild and Buttery

**CABRA ROMERO**  
Murcia  
Goat's milk cheese coated in rosemary

**VALDEÓN**  
Castilla-León  
Cow and goat's milk blue cheese, tangy & spicy

**JAMÓN MANGALICA** 14  
Segovia  
Cured Hungarian pig

**APERITIVO BOARD** 26  
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

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

### TAPAS

**GREEK YOGURT** 7  
Sunflower Honey Granola, Blueberry Preserves, Strawberry

**JAMON SERRANO BENEDICT** 8.5  
Tomato, Hollandaise

**VEGETABLE BENEDICT** 6.5  
Roasted Tomatoes, Collard Greens, Hollandaise

**SMOKED SALMON BENEDICT** 8.5  
Arugula, Lemon Aioli, Hollandaise

**STEAK & EGG** 14.5  
Pepper Vinaigrette, Crispy Potatoes

**DEVILED EGGS** 8.5  
Crispy Serrano, Pimentón

**REVUELTOS VERDURAS** 6.5  
Roasted Red Peppers, Pickled Onions, Manchego

**TRES LECHES OVERNIGHT OATS** 7.5  
Golden Raisins, Sunflower Seeds

**BAKED EGG** 8.5  
Braised Collard Greens, Mahón Cheese

**OLIVE OIL PANCAKES** 8  
Butter, Pedro Ximenez Syrup

**CHORIZO MONTADITO** 7  
Scrambled Egg, Smoked Pepper Aioli, Manchego

**SHERRY MAPLE BACON** 9.5  
Pedro Ximenez Glaze, Hot Pimentón

**MANGALICA ESTRELLADOS** 11  
Fries, Piquillos, Garlic Aioli

**TORRIJAS** 7.5  
Cinnamon Sugar, Crema Catalana, Strawberry

**POTATO TORTILLA** 7  
Chive Sour Cream

**EGGPLANT CAPONATA** 5.5  
Basil, Parsley, Chili Flakes

**MARCONA ALMONDS** 5  
Pimentón, Garlic, Rosemary

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**BOQUERONES** 6.5  
Parsley, Garlic

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**MARINATED OLIVES** 5  
Citrus, Thyme, Garlic

**PIQUILLO HUMMUS** 9  
Olive Oil, Pita Chips

**CHAMPIÑONES A LA PLANCHA** 11  
Garlic, Scallions

**SMOKED CHICKEN THIGH** 9.5  
House-Made Harissa, Lemon

**ROASTED ZUCCHINI** 8  
Red Chimichurri

**WAHOO A LA PLANCHA\*** 13.5  
Salsa Verde

**PORK BELLY A LA PLANCHA** 10.5  
Red Chimichurri

**SEARED SCALLOPS** 18.5  
Aji Amarillo, Chive Oil

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

**CHULETA** 8  
Boneless Pork Chop, Pear Mostarda

### SALADS

**ENSALADA MIXTA** 9  
Olives, Onions, Tomatoes, Little Gem Lettuce

**ROASTED BEETS** 8  
Black Pepper Mascarpone, Sherry Vinaigrette, Arugula

### LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 28.5  
Cauliflower, Arugula, Onions

half / full / double

**PAELLA VERDURAS** 16 / 36 / 64  
Summer Squash, Rainbow Carrots, Roasted Red Peppers, Garlic Aioli

**PAELLA SALVAJE** 28 / 56 / 98  
Chorizo, Pork Belly, Pork Loin, Chickpeas

**PAELLA MARISCOS** 28 / 56 / 98  
Prawns, PEI Mussels, Calamari, Clams

### DESSERTS

**FLAN CATALÁN** 7

**WARM FLOURLESS CHOCOLATE CAKE** 9  
Coffee Anglaise, Almond Crumble

**OLIVE OIL CAKE** 9  
Sea Salt

**CREPAS WITH SEASONAL FRUIT** 8  
Strawberries, Citrus Cream, Pistachios

**BURNT BASQUE CHEESECAKE** 9  
Blueberry Preserves

**VILLA DOLCE GELATOS & SORBETS** 5  
Chef's Selections

EXECUTIVE CHEF RYAN CALBAY | SOUS CHEFS ALEX DELFINO & CESAR LUGARO

\*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
2018 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
2020 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>	5.5	11	44
2020 Azul y Garanja, Navarra, Spain (L)	<i>Viura</i>	5.5	11	48
2020 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 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Mestizaje, Mustiguillo, El Terreraza, Spain	<i>Merseguera, Malvasia</i>	5.75	11.5	46
2019 Los Conejos Malditos, Toledo, Spain	<i>Airén, Malvar</i>	5	10	40
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
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5	10	40
2020 L'Alpage, Mont-Sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Bodegas Lanzaga, LZ, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2018 Bardos, Romantica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Azul y Garanja, Navarra, Spain (L)	<i>Tempranillo</i>	5.25	10.5	48
2020 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	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	5.25	10.5	42
2020 Camino de Navaherros, 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
2019 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2016 Fontes Cunha, 'Mondeco', Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 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
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
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)

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

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

# COCKTAILS



**BLOODY MARY** 9  
Mell Vodka, Housemade Bloody Mary Mix

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

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

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

**RICHMOND GIMLET** 9  
Greenall's Gin, Lime, Mint

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

# GINTONICS

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

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn

**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 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
Sao Joao Brut Rosé, Lustau Rosé, Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

# BEER

**DRAFT** 7oz 14oz  
Avery Brewing, White Rascal - CO 3.25 6.5  
Epic Brewing, Lunar Transit IPA - CO 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 - Germany 5.5  
Upslope, Craft Lager - CO 7.5  
Peroni, Lager - Italy 7.5  
Estrella Damm, Daura Gluten-Free Lager - Spain 8  
Dry Dock, Apricot Blonde - CO 7.5  
Epic Brewing, Tart 'n Juicy Sour IPA - CO 8.5  
Bootstrap, Insane Rush IPA - CO 7.5  
Odell Brewing, Sippin Pretty Fruited Sour - CO 7  
Firestone Walker, Luponic Distortion - CA 7  
Ska Brewing, Modus Hoperandi - CO 7  
Odell, Myrcenary Double IPA - CO 9  
Bull & Bush, Big Ben Brown Ale - CO 14.5  
Left Hand, Milk Stout - CO 7  
Hitachino, Nest White - Japan 14  
Maredsous, Tripel - Belgium 13  
Great Divide, Yeti Imperial Stout - CO 9

**CIDERS**  
Stem Ciders, Off-Dry - CO 8.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 36  
Pomarina Brut Sidra (750mL) - Spain 42