

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 for one | 19.5 for three

<b>JAMÓN SERRANO</b> Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	<b>SORIA CHORIZO</b> California, US Pimentón Pork Sausage. Smoky, Garlicky	<b>CABRA ROMERO</b> Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	<b>JAMÓN MANGALICA</b> Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
<b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	<b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex	<b>ALISIOS</b> Canary Islands, ES Semi-Soft, Cow & Goat’s Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	<b>APERITIVO BOARD</b> An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
<b>SOBRASADA</b> California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	<b>CAÑA DE CABRA</b> Murcia, ES Soft-Ripened, Goat’s Milk, Aged 21 Days, Creamy, Mild	<b>SMOKIN’ GOAT</b> Islas Canarias, ES Pasteurized Semi-Soft goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Marinated Mahón, Marcona Almonds</i>	
<b>FUET</b> Catalonia Dry-Cured Pork Sausage	<b>DRUNKEN GOAT</b> Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked			
<b>CHORIZO PICANTE</b> La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón				

### TAPAS

<b>JAMON SERRANO BENEDICT*</b> Tomatoes, Hollandaise	8.5	<b>ROASTED CARROTS</b> Pistachio Pesto	9
<b>VEGETABLE BENEDICT*</b> Sping Peas, Mint, Hollandaise	7.5	<b>CHAMPIÑONES</b> Garlic, Scallions	11
<b>STEAK &amp; EGG*</b> Pepper Vinaigrette, Crispy Potatoes	14.5	<b>BLISTERED SHISHITO PEPPERS</b> Lime, Salt	8.5
<b>GREEK YOGURT</b> Toasted Pumpkin Seeds, Blueberries, Mint	7	<b>QUESO A LA PLANCHA</b> Honey, Pimentón	11.5
<b>OLIVE OIL PANCAKES</b> Membrillo Butter, Pedro Ximenez Syrup	8	<b>BURRATA</b> Strawberries, Basil, Almonds	12.5
<b>CHORIZO MONTADITO</b> Scrambled Egg, Smoked Pepper Aioli, Manchego	7	<b>POTATO TORTILLA</b> Chive Sour Cream	7
<b>SALMON MONTADITO</b> Herbed Goat Cheese, Mustard-Caper Vinaigrette	13.5	<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	8
<b>SHERRY MAPLE BACON</b> Pedro Ximenez Glaze, Hot Pimentón	9.5	<b>ROCK FISH A LA PLANCHA</b> Salsa Verde	13.5
<b>PORK BELLY HASH</b> Fried Egg, Asparagus	12.5	<b>BOQUERONES</b> Parsley, Garlic	6
<b>TORRIJAS</b> Cinnamon Sugar, Crema Catalana, Strawberries	7.5	<b>CRISPY TROUT</b> Snap Peas, Mint	13.5
<b>MANGALICA ESTRELLADOS</b> Fries, Peppers, Garlic Aioli	11	<b>HARISSA CHICKEN THIGH</b> Charred Cucumber Yogurt	10
<b>MARCONA ALMONDS</b> Pimentón, Garlic, Rosemary	5	<b>BACON-WRAPPED DATES</b> Valdeón Mousse	8
<b>HOUSE MARINATED OLIVES</b> Garlic, Thyme, Citrus, Giardiniera	5	<b>CHULETA</b> Boneless Pork Chop, Cherry Pepper Chimichurri	11.5
<b>EGGPLANT CAPONATA</b> Sweet Peppers, Onions, Basil	5.5	<b>ALBONDIGAS</b> Spiced Meatballs in Jamón-Tomato Sauce	9.5
<b>SPINACH &amp; CHICKPEA CAZUELA</b> Cumin, Roasted Onions, Lemon	8.5	<b>SEARED MORCILLA</b> Almond Romesco	10.5
<b>HONEY-WHIPPED SHEEP’S CHEESE</b> Pimentón, Pita	8.5	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> Balsamic Reduction	9
<b>CHARRED BROCCOLINI</b> Truffle Vinaigrette, Manchego	9		

### SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Little Gem Lettuce	9
<b>ASPARAGUS SALAD</b> Citrus-Coriander Vinaigrette, Shaved Manchego	10
<b>HEART OF PALM</b> Oranges, Arugula, Pepitas, Lemon	9.5
<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon, Hot Cherry Peppers	23
<b>WHOLE ROASTED STRIPED BASS</b> Asparagus, Arugula, Onions	28.5

	half / full / double
<b>PAELLA VERDURAS</b> Asparagus, Roasted Red Peppers, Mushrooms, Garlic Aioli	16 / 36 / 64
<b>PAELLA MARISCOS</b> Prawns, P.E.I. Mussels, Clams, Calamari	28 / 56 / 98
<b>PAELLA SALVAJE</b> Pork Belly, Chorizo, Pork Loin, Chickpeas	28 / 56 / 98
<b>PARILLADA BARCELONA*</b> Strip Steak, Pork Loin, Chicken, Lamb Merguez	31 / 62 / 108

### DESSERTS

<b>FLAN CATALÁN</b>	7
<b>OLIVE OIL CAKE</b> Sea Salt	9
<b>BURNT BASQUE CHEESECAKE</b> Mixed Berry Compote	9
<b>CREPAS WITH SEASONAL FRUIT</b> Blueberries, Citrus Cream, Almonds	8
<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	9
<b>VILLA DOLCE GELATOS &amp; SORBETS</b> Chef’s Selections	5

EXECUTIVE CHEF LIBRY DARUSMAN  
SOUS CHEF CONNER BOROSKAS

\*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
2021 <b>Mila</b> , Rias Baixas, Spain	<i>Albariño</i>	6	12	48
2022 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
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>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 <b>Mestizaje, Mustiguillo</b> , El Terreraza, Spain	<i>Merseguera, Malvasia</i>	5.75	11.5	46
2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2022 <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
2020 <b>Iniceri, ‘Abisso,’</b> Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5	10	40
2021 <b>L’Alpage</b> , Mont-Sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Christophe Avi, Agenais</b> , France	<i>Cabernet Sauvignon</i>	5.5	11	44
2020 <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
2019 <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, Romantica</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
2020 <b>Azul y Garanza</b> , Navarra, Spain (L)	<i>Tempranillo</i>	4.25	8.5	48
2020 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 <b>Sotabosc, Montsant</b> , Spain	<i>Garnacha, Carineña</i>	6	12	48
2019 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepat Blend</i>	5.25	10.5	42
2020 <b>Península, Vino de Montana</b> , Sierra de Gredos, Spain	<i>Garnacha, Pinuela</i>	6	12	48
2020 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 <b>Bodegas Ponce, Clos Lojen</b> , Machuela, Spain	<i>Bobal</i>	5.25	10.5	42
2018 <b>Fontes Cunha, ‘Mondeco’,</b> Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
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
2020 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 <b>Dom. des Tourelles</b> , Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2021 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<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	
<b>APERITIVOS</b> 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)	
<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
<b>GRENACHE (ON THE ROCKS)</b> Camino Navaherreros / Vino de Montana / Vallot	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	

# COCKTAILS

<b>BLOODY MARY</b> Mell Vodka, Housemade Bloody Mary Mix	10
<b>MIMOSA</b> Choice of: Classic with Fresh Squeezed OJ, Guava-Lavender-Lemon or Orange-Peach-Grapefruit	10.5

<b>BEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	6
<b>FLOR DE SAL</b> (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt <b>Porrón for the Table</b> 48	12

<b>SUMMER STREET SLING</b> Chamomile Infused Mell Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
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<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
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<b>BOURBON SPICE RACK</b> Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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<b>SMOKED SHERRY MANHATTAN</b> Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
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<b>LAIRD’S WAY</b> Monkey Shoulder Scotch, Dolin Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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# GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman’s London Dry Gin	14.5
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<b>FRUIT</b> Fever Tree Grapefruit, Fever Tree Elderflower Strawberry, Lemon, Pink Peppercorns	
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<b>LEAF</b> Fever Tree Mediterranean, Juniper Berries, Lemon Bay Leaves	
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<b>FLOWER</b> Fever Tree Elderflower, Rosebud, Lime, Cucumber	
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<b>ROOT</b> Fever Tree Mediterranean, Q Ginger Beer Cardamom, Ginger, Lime	
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<b>CLASSIC BARCELONA GINTONIC</b> Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	
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# SANGRIA

<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass pitcher	9.5	34
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<b>GUNS &amp; ROSÉS</b> São João Brut Rosé, Lillet Rosé, Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe	12.5	50
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# BEER

<b>DRAFT</b> Odell, Lagerado - CO La Cumbre, Slice of Hefen - NM Ratio Beerworks, Dear You French Saison - CO Denver Beer Co., Incredible Pedal IPA - CO	<b>7oz</b>	<b>14oz</b>
	3.75	7.5
	4.25	8.5
	3.75	7.5
	4	8

<b>BOTTLES &amp; CANS</b> Clausthaler Dry-Hopped, Non-Alcoholic Crooked Stave, New Zealand Pilsner – CO Firestone Walker, 805 Cerveza – CA Dry Dock, Apricot Blonde – CO Crooked Stave, Petit Rose Sour – CO Estrella Damm, Daura Gluten-Free Lager – Spain Elevation, 8 Second Kolsch - CO Peroni, Lager – Italy Odell, Hazer Tag Hazy IPA – CO Melvin Brewing, IPA – WY Ska Brewing, Modus Hoperandi – CO Telluride, Face Down Brown – CO Hitachino, Nest White – Japan Avery, Electric Sunshine Tart Ale – CO Maredsous, Tripel – Belgium Left Hand, Milk Stout – CO Great Divide, Yeti Imperial Stout – CO	6.5	8	7	7.5	10	8	7.5	8	8.5	9.5	8	8	14	8.5	13	7.5	9
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<b>CIDERS</b> Down East Cider, Original Blend – MA Isastegi, Sagardo Natural Cider (750mL) – Spain Pomarina Brut Sidra (750mL) – Spain	9.5	36	42
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