

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	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black	CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated	HOT COPPA Denver, CO Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns	14
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	SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild	LARDO DE BELLOTTA IBÉRICO Andalucía, ES Cured Ibérico Pork Fat. Spiced, Creamy, Herbaceous	14
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy	SMOKIN’ GOAT Islas Canarias, ES Pasteurized Semi-Soft Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	MALVAROSA Valencia, ES Semi-Firm, Sheep's Milk, Aged 3 Months. Buttery, Rich	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Drunken Goat, Mahón, Marcona Almonds</i>	
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean				

TAPAS

GREEK YOGURT Granola, Pears, Mint	7	BURRATA Pears, Candied Walnuts, Arugula	11.5
ECHES OVERNIGHT OATS Pepitas, Poached Pears	7.5	PIQUILLO HUMMUS EVOO, Pita	8.5
OLIVE OIL PANCAKES Membrillo Butter, Pedro Ximenez Syrup	8	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
VEGETABLE BENEDICT* Spinach, Garlic, Hollandaise	7.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
SERRANO BENEDICT* Tomatoes, Hollandaise	8.5	FISH A LA PLANCHA Butternut Squash, Caper, Olives	13.5
TORRIJAS Cinnamon Sugar, Crema Catalana, Pears	7.5	SEARED DIVER SCALLOPS Butternut Squash, Za’atar, Chives	18.5
SHERRY MAPLE BACON Pedro Ximenez Glaze, Hot Pimentón	9.5	HARISSA CHICKEN THIGH Aji Verde	9.5
MANGALICA ESTRELLADOS Fries, Garlic Aioli	11	CHORIZO MONTADITO Scrambled Egg, Smoked Pepper Aioli, Manchego	7
HOUSE MARINATED OLIVES Garlic, Citrus, Thyme, Giardiniera	5	STEAK AND EGGS Crispy Potatoes, Pepper Vinaigrette	14.5
ROASTED ACORN SQUASH Yogurt, Chili, Pistachios	9.5	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
ROASTED BROCCOLINI Garlic, Lemon	9	PORK BELLY A LA PLANCHA Aji Amarillo	10.5
BRUSSEL SPROUTS Calabrian Chili	8.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
MARCONA ALMONDS Pimentón, Garlic, Rosemary	5	BACON-WRAPPED DATES Valdeón Mousse	8
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
KALE SALAD Pears, Manchego, Pepitas, Crispy Garbanzos	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED STRIPED BASS Arugula, Onions, Salsa Verde	26.5
PAELLA VERDURAS Roasted Red Peppers, Mushrooms, Zucchini, Roasted Cauliflower, Garlic Aioli	half / full / double 16 / 36 / 64
PAELLA MARISCOS P.E.I. Mussels, Clams, Calamari, Gambas, Salmorreta	28 / 56 / 98
PAELLA SALVAJE Pork Loin, Pork Belly, Chorizo, Chickpeas	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Pork Loin, Chicken, Chorizo	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BURNT BASQUE CHEESECAKE Luxardo Cherries	9
OLIVE OIL CAKE Sea Salt	9

EXECUTIVE CHEF DANIEL LACOUNTE | EXECUTIVE SOUS CHEF DANIEL LEON

*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

2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
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 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2021 Asnella , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	5.5	11	44
2020 Capítulo 7 , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.25	10.5	42
2022 Aylin , San Antonio, Chile	<i>Pedro Ximénez</i>	4.5	9	36
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.25	10.5	42
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2021 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Petit Manseng Blend</i>	6.25	12.5	50
	<i>Chasselas</i>	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
2020 Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6	12	48
2021 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
2017 Alberto Orte , A Portela, Valdeorras, Spain	<i>Mencía</i>	4.25	8.5	48
2020 Coster dels Olivers , Priorat, Spain Cariñena,	<i>Garnacha</i>	6.5	13	52
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	7.5	15	60
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.25	10.5	42
2022 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.75	11.5	46
2021 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	5.25	10.5	42
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	6.75	13.5	54
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5	10	40
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	6.5	13	52
2020 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	4.5	9	36
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	6.75	13.5	54
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.5	13	52
2021 Garage Wine Company, Revival , Maule, Chile	<i>País</i>	7	14	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.75	11.5	46
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Grenache Blend</i>	5	10	40
2021 Dom. des Tourelles , Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	7	14	56
		6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion, Bodegas Tradicion , 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 1L	<i>Manzanilla</i>	9.5	76
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	93
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	11.5	46
Asuncion , Alvear, 375mL	<i>Oloroso</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
		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 / Pedro González / 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 Mell Vodka, Housemade Bloody Mary Mix	10
MIMOSA Choice of: Classic with Fresh Squeezed OJ, Guava-Lavender-Lemon or Orange-Peach-Grapefruit	10.5
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	6
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table	12
SUMMER STREET SLING Chamomile Infused Mell Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13

DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
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BOURBON SPICE RACK Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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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
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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