

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender,  
Salty, Sweet

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### CHORIZO PICANTE

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

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic

### SOBRASADA

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

### SALCHICHÓN DE VIC

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

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### AGED MANCHEGO

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

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days,  
Rosemary. Mildly Tart, Creamy

### 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

### SMOKIN' GOAT

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

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months.  
Smoked, Creamy, Mild

### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days.  
Mild, Creamy

### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-  
Aged 2 Months. Mildly Pungent

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days.  
Creamy, Mild

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

### JAMÓN MANGALICA

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

### FINOCCHIONA

California, US  
Pork Sausage With Fennel, Red Wine.  
Rich, Complex

### LARDO DE BELLOTTA IBÉRICO

Andalucía, ES  
Cured Ibérico Pork Fat. Spiced, Creamy,  
Herbaceous

### APERITIVO BOARD

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

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

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme, Giardiniera

5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### ASPARAGUS

Mustard Aioli

9

### CHILLED BLISTERED SNAP PEAS

Dill, Fresno Chili, Lemon

8

### ROASTED CARROTS

Harissa, Almond Dukkah

7.5

### CRISPY CAULIFLOWER

Salsa Verde

9

### BURRATA

Spring Onions, Leeks

11.5

### WHIPPED SHEEP'S CHEESE

Pimentón

8.5

### PIQUILLO HUMMUS

EVOO

8.5

### POTATO TORTILLA

Chive Sour Cream

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### BOQUERONES

Green Olives, Piquillo Peppers

7

### CRISPY FISH

Lemon Aioli

12

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### SEARED DIVER SCALLOPS

Chipotle Vinaigrette

18.5

### PRAWNS A LA PLANCHA

Red Chimichurri

11.5

### MAHI MAHI A LA PLANCHA

Zucchini, Piquillo Pepper

14.5

### HARISSA CHICKEN THIGH

Aji Verde

10

### SKIRT STEAK

Truffle Vinaigrette

14.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### LAMB LOIN CHOP

Apricot, Quinoa, Pine Nuts

16

### MERGUEZ

Tzatziki Salad

11

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### PORK BELLY A LA PLANCHA

Aji Amarillo

10.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### BACON-WRAPPED DATES

Valdeón Mousse

8

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### SEARED MORCILLA

Almond Romesco

10.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED STRIPED BASS

Salsa Verde, Seasonal Salad

26.5

### PAELLA VERDURAS

Spring Onions, Mushrooms, Asparagus, Garlic Aioli

half / full / double

18 / 36 / 64

### PAELLA MARISCOS

P.E.I. Mussels, Clams, Calamari, Shrimp, Salmorreta

28 / 56 / 98

### PAELLA SALVAJE

Pork Belly, Chicken Thigh, Chorizo, Garbanzos

28 / 56 / 98

### PARILLADA BARCELONA\*

Strip Steak, Pork Chop, Chicken, Gaucho Sausage

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### CREPAS WITH SEASONAL FRUIT

Pears, Citrus Cream, Pistachios

8

### BURNT BASQUE CHEESECAKE

Honey Apples

9

### OLIVE OIL CAKE

Sea Salt

9

## EXECUTIVE CHEF DANIEL LACOUNTE

\*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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2019 <b>AT Roca, Reserva, Brut Nature, Classic</b> Penedès, Spain	<i>Macabeo Blend</i>	5.25	10.5	42
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

## WHITE

2022 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2022 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Malvasia</i>	5.75	11.5	46
2021 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Macabeo</i>	7	14	56
2021 <b>Asnella</b> , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	5.5	11	44
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.25	10.5	42
2022 <b>Aylin</b> , San Antonio, Chile	<i>Pedro Ximénez</i>	4.75	9.5	38
2023 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.25	10.5	42
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2022 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 <b>Leitz</b> , Feinherb, Rheingau, Germany	<i>Cataratto</i>	5.5	11	44
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Riesling</i>	6	12	48
	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 <b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	6	12	48
2020 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Azul y Ganza</b> , Navarra, Spain (L)	<i>Garnacha</i>	4.5	9	36
2017 <b>Alberto Orte</b> , A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	48
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2019 <b>Coster dels Olivers</b> , Priorat, Spain Cariñena,	<i>Garnacha, Cariñena</i>	6	12	48
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Garnacha</i>	7.5	15	60
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Trepas Blend</i>	5.25	10.5	42
2021 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 <b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2021 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Pais</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Franc Blend</i>	5	10	40

# SHERRY

## DRY

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

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
	<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> Le Naturel / Vino de Montaña / Cuvée Paul	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
<b>ACID TRIP</b> Asnella / L'Alpag / Belinda	15
High. Acid. Wines.	

# COCKTAILS



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

# GINTONICS

Inspired by three of Spain's most iconic regions 15

**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, Jones House 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