

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

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

ASPARAGUS

Mustard Aioli

CRISPY OYSTER MUSHROOM

Dill Mojo

CHILLED BLISTERED SNAP PEAS

Dill, Fresno Chili, Lemon

ROASTED CARROTS

Harissa, Almond Dukkah

CRISPY CAULIFLOWER

Salsa Verde

BURRATA

Spring Onions, Leeks

WHIPPED SHEEP'S CHEESE

Pimentón

PIQUILLO HUMMUS

EVOO

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

CRISPY FISH

Lemon Aioli

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

PULPO A LA PLANCHA

Chickpea Salad

SEARED DIVER SCALLOPS

Chipotle Vinaigrette

PRAWNS A LA PLANCHA

Red Chimichurri

MAHI MAHI A LA PLANCHA

Zucchini, Piquillo Peppers

HARISSA CHICKEN THIGH

Aji Verde

SKIRT STEAK

Truffle Vinaigrette

SPICED BEEF EMPANADAS

Red Pepper Sauce

LAMB LOIN CHOP

Apricot, Quinoa, Pine Nuts

MERGUEZ

Tzatziki Salad

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

PORK BELLY A LA PLANCHA

Aji Amarillo

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON-WRAPPED DATES

Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

SEARED MORCILLA

Almond Romesco

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

BABY KALE SALAD

Pears, Manchego, Pepitas

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED STRIPED BASS

Salsa Verde, Seasonal Salad

PAELLA VERDURAS

Spring Onions, Mushrooms, Asparagus, Garlic Aioli

PAELLA MARISCOS

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

PAELLA SALVAJE

Pork Belly, Chicken Thigh, Chorizo, Garbanzos

PARILLADA BARCELONA*

Strip Steak, Pork Chop, Chicken, Gaucho Sausage

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT

Pears, Citrus Cream, Pistachios

BURNT BASQUE CHEESECAKE

Honey Apples

OLIVE OIL CAKE

Sea Salt

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 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>	5.25	10.5	42
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 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2022 Menade, Rueda, Spain	<i>Verdejo</i>	6.5	13	52
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>Arinto, Loureiro</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>	4.75	9.5	38
2023 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
2022 Iniceri, 'Abisso', Sicily, Italy	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 Leitz, Feinherb, Rheingau, Germany	<i>Catarratto</i>	5.5	11	44
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Riesling</i>	6	12	48
	<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
2022 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>	7	14	56
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	6	12	48
2020 Bardos, Viñedos de Altura, Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2021 Azul y Garanza, Navarra, Spain (L)	<i>Garnacha</i>	4.5	9	36
2017 Alberto Orte, A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	48
2020 Sotabosc, Montsant, Spain	<i>Mencía</i>	6.5	13	52
2019 Coster dels Olivers, Priorat, Spain Cariñena,	<i>Garnacha, Cariñena</i>	6	12	48
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha</i>	7.5	15	60
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Trepat Blend</i>	5.25	10.5	42
2021 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021 Earth First, Classic, Mendoza, Argentina	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2019 Belinda, Mendoza, Argentina - served chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020 Peñalolen, Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2021 Garage Wine Company, Revival, Maule, Chile	<i>Pinot Noir</i>	7	14	56
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>País</i>	5.75	11.5	46
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Franc Blend</i>	5	10	40

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>Amontillado</i>	11.5	46
Asuncion, Alvear, 375mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	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
	<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) 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'Alpag / Belinda 15
High. Acid. Wines.

COCKTAILS



BEEES & 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, 9.5 34
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, 12.5 50
Jones House Vodka, Peach Nectar, Lemon, Grapefruit Bitters

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