

# 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

### CHILLED SNAP PEAS

Dill, Fresno

### OYSTER MUSHROOM

Herb Mojo

### ROASTED CARROTS

Harissa, Almond Dukkah

### 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, Cucumbers

### 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

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### CREPAS WITH SEASONAL FRUIT

Pears, Citrus Cream, Pistachios

### OLIVE OIL CAKE

Sea Salt

EXECUTIVE CHEF DANIEL LACOUNTE/EXECUTIVE SOUS CHEF ANGUS CENTER

\*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
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	6	12	48
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>Pedro Ximénez</i>	5.25	10.5	42
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	4.75	9.5	38
2023 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	4.75	9.5	38
2022 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2022 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6	12	48
		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>Tempranillo</i>	4.5	9	36
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	6	12	48
2021 Azul y Garanza, Navarra, Spain (L)	<i>Tempranillo</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>Trepas 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>Fino</i>	9.5	76
Los Arcos, Lustau, 750mL	<i>Manzanilla</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
		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

**ACID TRIP** 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, 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