

# 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, Black

### 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

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months.  
Red Wine-Soaked

### MALVAROSA

Valencia, ES  
Semi-Firm, Sheep's Milk, Aged 3 Months.  
Buttery, Rich

### 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** 5  
Garlic, Citrus, Thyme, Giardiniera

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**CHILLED SNAP PEAS** 8  
Dill, Fresno

**ROASTED CARROTS** 7.5  
Harissa, Almond Dukkah

**CAULIFLOWER** 9  
Salsa Verde

**OYSTER MUSHROOM** 9  
Herb Mojo

**ASPARAGUS** 9  
Mustard Aioli

**WHIPPED SHEEP'S CHEESE** 8.5  
Pimentón

**BURRATA** 11.5  
Spring Onions, Leeks

**PIQUILLO HUMMUS** 8.5  
EVOO

**POTATO TORTILLA** 7  
Chive Sour Cream

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**BOQUERONES** 7  
Olives, Piquillo Peppers

**CRISPY FISH** 12  
Lemon Aioli

**MAHI A LA PLANCHA** 14.5  
Zucchini, Piquillo Peppers

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**SEARED DIVER SCALLOPS** 18.5  
Chipotle Vinaigrette

**PRAWNS A LA PLANCHA** 11.5  
Red Chimichurri

**PULPO A LA PLANCHA** 15.5  
Chickpea Salad

**HARISSA CHICKEN THIGH** 10  
Aji Verde

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**SKIRT STEAK** 14.5  
Truffle Vinaigrette

**PORK BELLY A LA PLANCHA** 10.5  
Aji Amarillo

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**MERGUEZ** 9  
Tzatziki, Cucumbers

**LAMB LOIN CHOP** 16  
Apricot, Quinoa, Pine Nuts

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

## SALADS

**ENSALADA MIXTA** 9  
Olives, Onions, Tomatoes, Little Gem Lettuce

**MELON SALAD** 10  
Serrano, Mint

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**PAELLA VERDURAS** **half / full / double**  
18 / 36 / 64  
Leeks, Mushrooms, Asparagus, Garlic Aioli

**PAELLA MARISCOS** 28 / 56 / 98  
P.E.I. Mussels, Clams, Calamari, Shrimp, Salmorreta

**PAELLA SALVAJE** 28 / 56 / 98  
Pork Belly, Chicken Thigh, Chorizo, Garbanzos

**PARILLADA BARCELONA\*** 31 / 62 / 108  
Strip Steak, Pork Chop, Chicken, Gaucho Sausage

## DESSERTS

**FLAN CATALÁN** 7

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**CREPAS WITH SEASONAL FRUIT** 8  
Citrus Cream, Pistachios

**OLIVE OIL CAKE** 9  
Sea Salt

EXECUTIVE CHEF DANIEL LACOUNTE | EXECUTIVE SOUS CHEF ANGUS CENTER  
SOUS CHEF DAVID CLEARY

\*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>	5.25	10.5	42
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
2022 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2022 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
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>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2021 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2023 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2023 <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
2022 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2022 <b>Leitz</b> , Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2023 <b>Christophe Avi, Agenais</b> , France	<i>Cabernet Sauvignon</i>	5.5	11	44
2022 <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>	7	14	56
2020 <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, Viñedos de Altura</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
2021 <b>Azul y Garanza</b> , Navarra, Spain (L)	<i>Tempranillo</i>	4.25	8.5	48
2017 <b>Alberto Orte</b> , A Portela, Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2019 <b>Coster dels Olivers</b> , Priorat, Spain Cariñena,	<i>Garnacha</i>	7.5	15	60
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepas Blend</i>	5.25	10.5	42
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 <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
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</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

# 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

**APERITIVOS** BarCava / La Cigarrera / Casa Mariol 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'Alpage / 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

