

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

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

MALVAROSA

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

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

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

CHILLED SNAP PEAS

Dill, Fresno

8

ROASTED CARROTS

Harissa, Almond Dukkah

7.5

CAULIFLOWER

Salsa Verde

9

OYSTER MUSHROOM

Herb Mojo

9

HERICOT VERT

Mustard Aioli

8

WHIPPED SHEEP'S CHEESE

Pimentón

8.5

BURRATA

Spring Onions, Leeks

11.5

PIQUILLO HUMMUS

EVOO

8.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BOQUERONES

Olives, Piquillo Peppers

7

CRISPY FISH

Lemon Aioli

12

COBIA A LA PLANCHA

Zucchini, Piquillo Peppers

14.5

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

PULPO A LA PLANCHA

Chickpea Salad

15.5

HARISSA CHICKEN THIGH

Aji Verde

10

BEEF CARPACCIO

Calabrian, Caper, Pickled Shallots

12

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

SKIRT STEAK

Truffle Vinaigrette

14.5

PORK BELLY A LA PLANCHA

Aji Amarillo

10.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

MERGUEZ

Tzatziki, Cucumbers

9

LAMB LOIN CHOP

Apricot, Quinoa, Pine Nuts

16

BACON-WRAPPED DATES

Valdeón Mousse

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

MELON SALAD

Serrano, Mint

10

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED STRIPED BASS

Salsa Verde, Seasonal Salad

26.5

PAELLA VERDURAS

Leeks, 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

BURNT BASQUE CHEESECAKE

Strawberry Compote

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pistachios

8

OLIVE OIL CAKE

Sea Salt

9

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

NV **BarCava, Brut**, Penedès, Spain
 2019 **AT Roca, Reserva, Brut Nature, Classic** Penedès, Spain
 2021 **Caves São João, Brut Rosé**, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5.25	10.5	42
<i>Macabeo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6.25	12.5	50

WHITE

2022 **Mila**, Rías Baixas, Spain
 2022 **Rezabal**, Getariako Txakolina, Spain
 2022 **Menade**, Rueda, Spain
 2022 **Le Naturel**, Navarra, Spain
 2019 **Pinord, Diorama**, Penedès, Spain
 2022 **La Vineyta, 'Pipa'**, Emporda, Spain
 2021 **Orto Vins, Les Argiles**, Montsant, Spain
 2021 **Alvear, 3 Miradas**, Montilla-Moriles, Spain
 2021 **Asnella**, Vinho Verde, Portugal
 2020 **Capítulo 7**, Mendoza, Argentina
 2023 **Aylin**, San Antonio, Chile
 2023 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay
 2020 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2022 **Iniceri, 'Abisso'**, Sicily, Italy
 2022 **Leitz**, Feinherb, Rheingau, Germany
 2021 **L'Alpage**, Mont-sur-Rolle, Switzerland

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Malvasia</i>	5.75	11.5	46
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	5.5	11	44
<i>Arinto, Loureiro</i>	5.25	10.5	42
<i>Pedro Ximénez</i>	4.75	9.5	38
<i>Sauvignon Blanc</i>	5.25	10.5	42
<i>Chardonnay</i>	4.75	9.5	38
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Cataratto</i>	5.5	11	44
<i>Riesling</i>	6	12	48
<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 **Liquid Geography**, Bierzo, Spain
 2022 **Familia Schroeder, Saurus**, Patagonia, Argentina
 2023 **Christophe Avi, Agenais**, France
 2022 **Los Conejos Malditos, Blanco Con Madre**, Toledo, Spain

	3oz	6oz	bottle
<i>Mencia</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Cabernet Sauvignon</i>	5.5	11	44
<i>Airén, Malvar</i>	5	10	40

RED

2018 **Nucerro, Reserva**, Rioja, Spain
 2020 **Marqués de Tomares, Crianza**, Rioja, Spain
 2021 **Pedro González Mittelbrunn**, Castilla y León, Spain
 2020 **Bardos, Viñedos de Altura**, Ribera del Duero, Spain
 2021 **Glup Glup**, Cariñena, Spain
 2021 **Azul y Garanza**, Navarra, Spain (L)
 2017 **Alberto Orte**, A Portela, Valdeorras, Spain
 2020 **Sotabosc**, Montsant, Spain
 2019 **Coster dels Olivers**, Priorat, Spain Cariñena,
 2022 **Vins de Pedra, Negre de Folls**, Conca de Barberá
 2020 **Península, Vino de Montaña**, Sierra de Gredos, Spain
 2021 **Uva de Vida, Biográfico**, Toledo, Spain
 2021 **Earth First, Classic**, Mendoza, Argentina
 2021 **Quieto, Gran Corte**, Mendoza, Argentina
 2019 **Belinda**, Mendoza, Argentina - *served chilled*
 2020 **Peñalolen**, Maipo, Chile
 2018 **Polkura**, Colchagua, Chile
 2022 **Casas del Bosque**, Casablanca, Chile
 2021 **Garage Wine Company, Revival**, Maule, Chile
 2021 **Chat. du Morre du Tendre, Cuvée Paul**, Côtes-du-Rhône
 2018 **Alto de la Ballena**, Maldonado, Uruguay
 2020 **Dom. des Tourelles**, Bekaa Rouge, Bekaa Valley, Lebanon

	3oz	6oz	bottle
<i>Tempranillo</i>	7	14	56
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	4.5	9	36
<i>Tempranillo</i>	6	12	48
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.25	8.5	48
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Garnacha</i>	7.5	15	60
<i>Trepas Blend</i>	5.25	10.5	42
<i>Garnacha, Piñuela</i>	6	12	48
<i>Tempranillo, Graciano</i>	6.75	13.5	54
<i>Malbec</i>	5	10	40
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
<i>Cabernet Sauvignon</i>	6.75	13.5	54
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>Pais</i>	5.75	11.5	46
<i>Grenache Blend</i>	7	14	56
<i>Cabernet Franc Blend</i>	5	10	40
<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL
La Cigarrera, 1L
Los Arcos, Lustau, 750mL
Carlos VII, Alvear, 375mL
Península, Lustau, 750mL
Asuncion, Alvear, 375mL
15 Años, El Maestro Sierra, 375mL

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8.5	93
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11.5	46
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	12	48
<i>Oloroso</i>	11	44

SWEET

East India Solera, Lustau, 750mL
Nectar, Gonzalez Byass, 375mL
Solera 1927, Alvear, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / Casa Mariol Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	17.5
ACID TRIP Asnella / L'Alpag / Belinda High. Acid. Wines.	15

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
 Cachaca, 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