6.50 for one, 17.50 for three

CHARCUTERIA & CHEESE

+ Shrimp, Chicken or Hanger Steak

Grated Manchego, Garlic Migas

Olives, Onions, Tomatoes, Little Gem Lettuce

Mixta Salad

We have inventory and access to provisions that may be helpful to you at this time. Ask us for anything you may need – we can help.

Want meatballs for today and tomorrow? We can customize and alter the portion sizes of any dish.

Is your favorite dish not listed? We can probably still make it.

CHARCUTERIA & CHEESE

6.50 for one, 17.50 for three

Jamon Serrano

Dry-cured Spanish ham

Fuet

Dry-cured Pork Sausage

Sobrasada

Soft-spreadable Chorizo

Manchego

Semi-cured sheep’s milk, sharp & piquant

Cale de Cabrera

Semi-soft goat’s milk cheese aged 21 days

Velvein

Cow & Goat milk blue cheese, tangy & spicy

Marinated Fresh Mahi

Cow milk cheese aged 4 months, mild & nutty

SALADS

Mixta Salad

Olives, Onions, Tomatoes, Little Gem Lettuce

Kale Caesar

Grated Manchego, Garlic Migas

+ Shrimp, Chicken or Steak

BREAD

We will include bread with every order, but we also have additional available:

Whole Loaf 5.00

Half Loaf 2.50

TAPAS

Asparagus a la Planche 7.50

Pepeita Romesco

Championes 6.50

Salas Verde

French Fries 5.50

Truffle Aioli

Potato Tortilla 5.00

Chive Sour Cream 25.00 for whole

Rooasted Eggplant Hummus 7.00

Sesame, Sumac, Chile Oil

Crispy Brussels Sprouts 7.50

Pickled Onion, Lime

Gambas al Ajillo Guindilla Pepper, Olive Oil, Garlic

Crispy Pork Belly 8.50

Pepeita Romesco

Albondigas 8.50

Spiced Meatballs in Ham-Tomato Sauce (Make it a hoagie with Spanish cheese and cherry peppers + $3.00)

Jamon y Manchego Croquetas 5.50

Garlic Aioli

Spicy Tomato Soup 6.50

Basil Sour Cream

BACADILLOS

Add Fries or Salad for $3.00

Lamb Burger 11.00

Anugula, Cucumber Tzatziki, Harissa Aioli

Truffled Biski 8.50

Jamón Serrano, San Simón

Spanish Pork 11.00

Pork Shoulder, Jamón Serrano, Lomo

Manchego, Dijon, Gin Pickles

Marinated Portabella 9.00

Balsamic, Drunken Goat, Roasted Red Peppers, Anugula, Tarragon Aioli

Phone Number 303-816-3300

Take-home Hours 12pm – 8pm

Every day

Ask about local delivery

BARCELONA WINE BAR

DÉSSERTE

Churros

Spiced Chocolate

Olive Oil Cake

Sea Salt 40.00 for whole

DESSERT

Churros

Spiced Chocolate

Olive Oil Cake

Sea Salt 40.00 for whole

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Pepeita Romesco

Championes 6.50

Salas Verde

French Fries 5.50

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