

BARCELONA

Barcelona is a cashless restaurant.
Credit and debit accepted.

CHARCUTERIE & CHEESE

303.816.3300

6.75 for one
18.50 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SOBRASADA
Majorca
Soft, Spreadable Chorizo

SALCHICHÓN de VIC
Catalonia
Dry-cured pork sausage
& peppercorns

CHORIZO PICANTE
La Rioja
Smoky, Spicy Dry-cured
Sausage

SORIA
United States
Dry-cured pork sausage
Smoky & garlicky

6-MONTH MANCHEGO
La Mancha
Firm, cured sheep's milk, sharp
& piquant

SAN SIMON
Galicia
Smoked cow's milk, Creamy &
Buttery

CANA DE CABRA
Murcia
Goat's milk, aged 21 days,
Citrusy, Creamy, Mild

VALDEON
Castilla-León
Cow and Goat's milk blue
cheese, tangy & spicy

DRUNKEN GOAT
Murcia
Semi-soft goat's milk soaked in
red wine

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

APERITIVO BOARD 18.00
An assortment of Spanish
aperitivo snacks to pair
with your anytime drinks

*Marinated Olives, Patatas Bravas,
Jamón Serrano, Fuet, Marinated
Mahon, Drunken Goat, Roasted
Almonds*

**EXECUTIVE CHEF
GREYSON S. KINDY**

*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

TAPAS

BURRATA
10.50
Crispy Speck, Lemon, Chive Oil

MARINATED OLIVES 4.50
Citrus, Chili, Thyme

SAUTEED SQUASH 7.00
Red Chimichurri

PAN CON TOMATE 5.00
Garlic, Sea Salt

CHAMPIÑONES A LA PLANCHA 7.50
Garlic, Scallions

POTATO TORTILLA 6.00
Chive Sour Cream

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

SAUTEED BROCCOLINI 8.00
Lemon, Garlic, Chili Flake

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli Pepper

QUESO A LA PLANCHA 7.50
Honey, Pimentón

EGGPLANT CAPONATA 5.00
Basil, Parsley, Chili Flake

BLISTERED SHISHITO PEPPERS 7.00
Lime, Sea Salt

BOQUERONES 6.50
Parsley, Garlic

RAINBOW TROUT A LA PLANCHA* 10.50
Salsa Verde

GAMBAS AL AJILLO 9.50
Arbol Chili, Olive Oil, Garlic

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sau

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

CATALAN LAMB PINTXOS* 9.50
Zucchini, Harissa, Lime



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card

BRUNCH

TORRIJAS 6.50
Crema Catalana, Orange

JAMON SERRANO BENEDICT 7.50
Pan Con Tomate, Hollandaise

VEGETABLE BENEDICT 6.50
Fried Green Tomato, Pepper Relish, Hollandaise

OLIVE OIL PANCAKES 6.50
Butter, Pedro Ximenez Syrup

STEAK & EGG 12.50
Butcher's Steak, Red Chimichurri

GREEK RASPBERRY YOGURT 6.50
Hazelnut Granola, Blueberries, Lemon

CHORIZO ESTRELLADOS 11.00
Fried Artichokes, Egg, Zucchini Romesco

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

APPLE & WATERCRESS 8.00
Manchego, Lemon Basil Vinaigrette

ARUGULA CUCUMBER 8.00
Red Pepper, Toasted Pita, Sumac

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Zucchini, Fennel, Red Pepper,
Shaved Carrots, Garlic Aioli

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Beef Tongue, Morcilla, Braised Lamb,
Chickpeas

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, PEI Mussels,
Calamari

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip, Chicken,
Pork Loin, Chorizo

DESSERTS

OLIVE OIL CAKE 8.00
Sea Salt

WARM FLOURLESS CHOCOLATE CAKE 7.50
Coffee Anglaise, Almond Crumble

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts

FLAN CATALÁN 6.50

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Xarel-lo, Alta Alella, Bruant, Brut Nature, Alella, Spain		60
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSA MIXERS to accompany any bottle of bubbles

	carafe
Fresh Squeezed Orange	4
Orange-Peach-Grapefruit	4
Guava-Lavender-Lemon	4

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	12	48
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		36
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Muscat Blend, Avinyo, Petillant, Penedès, Spain		42
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain		38
2019 Viognier, Pie de Palo, Mendoza, Argentina	7	28
2018 Pedro Ximenez, Capitulo 7, Mendoza, Argentina	9	36
2017 Riesling, Barth, 'Allure,' Rheingau, Germany	10.5	42

MEDIUM | FRUITY | MINERAL

2018 Hondarribi Zuri, Maddy, Bizkaiko Txakolina, Spain	13	52
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10.5	42
2018 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina		38
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2017 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2017 Albillo, Marañones, Pizarana, Sierra de Gredos, Spain	13	52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2018 Mencía, Adegas Guimaro, Ribeira Sacra, Spain		46
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		48
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	10.5	42
2018 Garnacha, Le Naturel, Navarra, Spain	10	40
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		54
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany		46

MEDIUM | FRUITY | SPICE

2018 Tempranillo, Azul y Garanza, Navarra, Spain		42
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2018 Malbec, Earth First, Mendoza, Argentina	9.5	38
2015 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54

FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		52
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11.5	46
2017 Garnacha/Cabernet, L'Encastell, Marge, Priorat, Spain		56
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2016 Syrah, Polkura, Colchagua, Chile		52
2014 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay		40

SANGRIA & COCKTAILS

RED and WHITE SANGRIA	7.5/glass	30/Pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar		

GUNS & ROSÉS	12/glass	48/Carafe
São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters		

SUMMER STREET SLING		9.5
Chamomile Infused Mell Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's		

BOURBON SPICE RACK		12
Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		

BLOODY MARY		11
Tito's Vodka, Housemade Bloody Mary Mix		

MIMOSA		10
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava Lavender		

DRAFT

	7oz	14 oz
Avery Brewing, White Rascal - CO	3.25	6.5
Ratio Beerworks, Domestica - CO	3	6
Great Divide, Hercules Double IPA - CO	4.25	8.5
Epic Brewing, RiNo APA - CO	3.75	7.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic - Germany		5.5
Estrella Damm, Daura Gluten-Free Lager - Spain		8
Peroni, Lager - Italy		7.5
Upslope, Craft Lager - CO		7.5

WHEAT | FRUIT | SAISON

Estrella Damm, Inedit - Spain		9.5
Dry Dock, Apricot Blonde - CO		7.5
Hitachino, Nest White - Japan		14

HOPPY | FLORAL | BITTER

Bootstrap, Insane Rush IPA - CO		7.5
Firestone Walker, Luponic Distortion - CA		7
Odell, Myrcenary Double IPA - CO		9
Ska Brewing, Modus Hoperandi - CO		7

DARK | SPICED | STRONG

Bull & Bush, Big Ben Brown Ale - CO		14.5
Great Divide, Yeti Imperial Stout - CO		9
Left Hand, Milk Stout - CO		7
Maredsous, Tripel - Belgium		13

SOURS | CIDERS

Epic Brewing, Tart 'n Juicy Sour IPA - CO		8.5
Stem Ciders, Off-Dry - CO		8.5
Isastegi, Sagardo Natural Cider (750mL) - Spain		36
Pomarina Brut Sidra (750mL) - Spain		42
Odell Brewing, Sippin Pretty Fruited Sour - CO		7