

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

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

FINOCCHIONA

Denver, Colorado, US
Pork Sausage With Fennel, Red Wine. Rich, Complex

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, 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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

GARROTXA

Catalunya, ES
Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

SMOKIN' GOAT

Islas Canarias, ES
Pasteurized Semi-Soft Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

HOT COPPA

Denver, CO
Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns

LARDO DE BELLOTTA IBÉRICO

Andalucía, ES
Cured Ibérico Pork Fat. Spiced, Creamy, Herbaceous

MAXORATA CON PIMENTÓN

Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks
Marinated Olives, Patatas Bravas, Jamón Serrano, Soria, Idiazábal, Drunken Goat, Marcona Almonds

TAPAS

MARCONA ALMONDS

Pimentón, Garlic, Rosemary

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme, Giardiniera

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

BLISTERED SHISHITO PEPPERS

Lime, Salt

CHAMPIÑONES

Salsa Verde

CRISPY CAULIFLOWER

Almond Romesco

PAN CON TOMATE

Garlic, Sea Salt

QUESO A LA PLANCHA

Honey, Pimentón

BURRATA

Palisade Peaches, Lemon, Mint

PIQUILLO HUMMUS

Sumac, EVOO, Pita

HONEY-WHIPPED SHEEP'S CHEESE

Pimentón, Pita

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Green Olives, Piquillo Peppers

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

SEARED DIVER SCALLOPS

Aji Amarillo

P.E.I MUSSELS

Sofrito, Chorizo

PRAWNS A LA PLANCHA

Red Chimichurri

SWORDFISH A LA PLANCHA

Salsa Puttanesca

HARISSA CHICKEN THIGH

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

PINTXOS MORUNOS

Pork Loin, Mojo Picon

CHULETA

Boneless Pork Chop, Pepper Vinaigrette

STEAK PAILLARD

Salsa Vierge

PORK BELLY A LA PLANCHA

Red Chimichurri

BACON-WRAPPED DATES

Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

SEARED MORCILLA

Almond Romesco

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

HEIRLOOM TOMATO SALAD

Arugula, Onions, Sherry Vinaigrette

LARGE PLATES

WHOLE ROASTED STRIPED BASS

Arugula, Onions, Salsa Verde

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS

Roasted Red Peppers, Mushrooms, Roasted Cauliflower, Garlic Aioli

PAELLA MARISCOS

P.E.I. Mussels, Clams, Calamari, Gambas, Salmorreta

PAELLA SALVAJE

Pork Loin, Pork Belly, Chorizo, Chickpeas

PARILLADA BARCELONA*

NY Strip, Pork Loin, Chicken, Chorizo

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

BURNT BASQUE CHEESECAKE

Strawberry Compote

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT

Strawberry Compote, Mint, Pastry Cream, Pistachios

EXECUTIVE CHEF EMILIO GARCIA | EXECUTIVE SOUS CHEF DANIEL LEON

SOUS CHEFS CONNER BOROSKAS & SAMI SLENKER

*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 BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2021 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2022 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2021 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	7	14	56
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Airén, Malvar</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Romantica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Azul y Garanza, Navarra, Spain (L)	<i>Tempranillo</i>	4.25	8.5	48
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2018 Coster dels Olivers, Priorat, Spain Cariñena,	<i>Garnacha</i>	7.5	15	60
2021 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	5.25	10.5	42
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2018 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2021 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	76
La Cigarrera, 1L	<i>Manzanilla</i>	8.5	93
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	46
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
Asuncion, Alvear, 375mL	<i>Oloroso</i>	12	48
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	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

GRENAICHE (ON THE ROCKS) Camino Navaherreros / Vino de Montaña / Vallot 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

BEEES & 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

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

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

FAITH XLVII 11.5
Cappelletti's Aperitivo, Banhez Mezcal, Dow's LBV 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
Woody Creek 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