

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SPECK

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SOBRASADA

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

AGED MANCHEGO

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

IDIÁZABAL

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

CABRA ROMERO

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

SMOKIN' GOAT

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

ALISIOS

Canary Islands, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

JAMÓN MANGALICA

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

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, Fuet, Manchego, Marinated Mahón, Eggplant Caponata

TAPAS

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme, Giardiniera

5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

BOQUERONES

Parsley, Garlic

6

MEDITERRANEAN HUMMUS

Moroccan Beef, Pita

9

HONEY-WHIPPED SHEEP'S CHEESE

Pimentón, Pita

8.5

QUESO A LA PLANCHA

Honey, Pimentón

11.5

ROASTED CARROTS

Pistachio Pesto

9

CHAMPIÑONES

Garlic, Scallions

11

CRISPY BRUSSELS SPROUTS

Maple Vinaigrette, Fresnos

9

BLISTERED SHISHITOS

Lime, Salt

8.5

ROASTED CAULIFLOWER

Almond Romesco

9.5

POTATO SOUP

Crab Conserva, Olive Oil

8.5

ROASTED BUTTERNUT SQUASH

Sage Honey

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

CRISPY CALAMARI

Shishitos, Piquillos, Smoked Pepper Aioli

11.5

BACON-WRAPPED DATES

Valdeón Mousse

8

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

LAMB MERGUEZ

Tzatziki, Onions, Peppers

13.5

CHICKEN THIGH

Aji Verde

9.5

CHULETA*

Boneless Pork Chop, Cherry Pepper Chimichurri

11.5

VENISON TENDERLOIN*

Bagna Cauda

18.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SHORT RIB

Fennel Purée, Truffle Chimichurri

18.5

SEARED MORCILLA

Almond Romesco

10.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

RADICCHIO

Dates, Walnuts, Valdeón, Sherry Vinaigrette

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PAELLA VERDURAS

Roasted Red Peppers, Squash, Mushrooms, Garlic Aioli

half / full / double

18 / 36 / 64

PAELLA MARISCOS

P.E.I. Mussels, Calamari, Clams, Prawns

28 / 56 / 98

PAELLA SALVAJE

Pork Loin, Pork Belly, Chorizo, Chickpeas

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Pork Loin, Chicken, chorizo

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CREPAS WITH SEASONAL FRUIT

Pears, Citrus Cream, Pistachios

8

VILLA DOLCE GELATO & SORBET

Chef Selection

5

EXECUTIVE CHEF LIBRY DARUSMAN

SOUS CHEFS CESAR LUGARO & DAMIEN VARTANIAN

*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
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2021 Mila , Rias Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	5.25	10.5	42
2020 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2021 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Mestizaje, Mustiguillo , El Terreraza, Spain	<i>Merseguera, Malvasia</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2019 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 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 L'Alpage , Mont-Sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 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
2019 Maqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 Bardos, Romantica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Azul y Garanza , Navarra, Spain (L)	<i>Tempranillo</i>	5.25	10.5	48
2021 Le Naturel , Navarra, Spain	<i>Garnacha</i>	5	10	40
2019 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 Joan d'Anguera, Finca L'Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2021 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	5.25	10.5	42
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
2021 Bodegas Ponce, Clos Lojen , Machuela, Spain	<i>Bobal</i>	5.25	10.5	42
2019 Sotabosc, Montsant , Spain	<i>Garnacha, Carineña</i>	6	12	48
2016 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2020 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	6.75	13.5	54
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
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Dom. des Tournelles , 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
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
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, 750mL	<i>Pedro Ximénez</i>	9	72
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

GRENA CHE (ON THE ROCKS) Camino Navaherreros / Le Naturel / Finca L'Argata 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

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, Berto Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin 14.5

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower
Strawberry, Lemon, Pink Peppercorns

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT
Fever Tree Mediterranean, Q Ginger Beer
Cardamom, Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

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, Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

BEER

DRAFT 7oz 14oz
Avery Brewing, White Rascal - CO 3.25 6.5
Epic Brewing, Lunar Transit IPA - UT 3.75 7.5
Great Divide, Titan IPA - CO 3.75 7.5
Ratio Beerworks, Domestica - CO 3 6

BOTTLES & CANS
Clausthaler Dry-Hopped, Non-Alcoholic 6.5
Upslope, Craft Lager - CO 8
Dry Dock, Apricot Blonde - CO 7.5
Epic Brewing, Tart 'n Juicy Sour IPA - UT 8.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Bootstrap, Insane Rush IPA - CO 7.5
Peroni, Lager - Italy 8
Odell Brewing, Sippin Pretty Fruited Sour - CO 8
Ska Brewing, Modus Hoperandi - CO 8
Odell, Myrcenary Double IPA - CO 9
Left Hand, Milk Stout - CO 7.5
Hitachino, Nest White - Japan 14
Maredsous, Tripel - Belgium 13
Bull & Bush, Big Ben Brown Ale - CO 14.5
Great Divide, Yeti Imperial Stout - CO 9

CIDERS
Stem Ciders, Off-Dry - CO 10.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 36
Pomarina Brut Sidra (750mL) - Spain 42