

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SORIA

United States
Dry-cured pork sausage, smoky & garlicky

CHORIZO PICANTE

La Rioja
Smoky, spicy dry-cured sausage

FUET

Catalonia
Dry-cured pork sausage

SOBRASADA

Majorca
Soft spreadable chorizo

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

6-MONTH MANCHEGO

La Mancha
Soft, cured, sheep's milk, sharp & piquant

DRUNKEN GOAT

Murcia
Goat's milk, aged 78 days, mild and Buttery

MARINATED MAHÓN

Minorca
Cow's milk cheese in herb citrus oil

CABRA ROMERO

Murcia
Goat's milk cheese coated in rosemary

IDIAZÁBAL

Basque Country
Smoked raw sheep's milk, nutty & robust

CAÑA DE CABRA

Murcia
Soft-ripened goat cheese, creamy & mild

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Marinated Mahón, Roasted Almonds

14

22

TAPAS

MARINATED OLIVES

Citrus, Thyme, Garlic

5

QUESO A LA PLANCHA

Honey, Pimentón

7.5

MARCONA ALMONDS

Pimentón, Garlic, Rosemary

5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

EGGPLANT CAPONATA

Basil, Parsley, Chili Flakes

5.5

CHAMPIÑONES A LA PLANCHA

Garlic, Scallions

7.5

ROASTED DELICATA SQUASH

Sage Honey

5

POTATO & LEEK SOUP

Jamón Serrano, Pimentón

8

ROASTED SUNCHOKES

Salsa Verde, Whole Grain Aioli

8.5

POTATO TORTILLA

Chive Sour Cream

6

CHARRED BROCCOLINI

Almond Romesco

8

CRISPY BRUSSELS SPROUTS

Maple Vinaigrette, Fresnos

7.5

MUSHROOM MONTADITO

Maitakes, Herbed Goat Cheese

12.5

HONEY WHIPPED SHEEP'S CHEESE

Pimentón, Toasted Pita

7.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

PIQUILLO HUMMUS

Olive Oil, Pita

7.5

BOQUERONES

Parsley, Garlic

6.5

MAHI MAHI A LA PLANCHA*

Salsa Verde

13.5

GAMBAS AL AJILLO

Arbol Chili, Olive Oil, Garlic

9.5

PEI MUSSELS

Chorizo, Sofrito

12

SEARED SCALLOPS

Aji Amarillo, Chive Oil

18.5

BACON WRAPPED DATES

Valdeón Mousse

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

8.5

WAGYU TARTARE

Dijon Emulsion, Crostini

16.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

SMOKED CHICKEN THIGH

House-Made Harissa, Lemon

8.5

SEARED MORCILLA

Almond Romesco, Charred Scallions

8

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.5

PORK BELLY A LA PLANCHA

Red Chimichurri

8.5

CHULETA

Boneless Pork Chop, Pear Mostarda

8

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

ROASTED BEETS

Black Pepper Mascarpone, Sherry Vinaigrette, Arugula

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED COLORADO STRIPED BASS

Cauliflower, Arugula, Onion

28.5

PAELLA VERDURAS

Delicata Squash, Mushrooms, Roasted Red Peppers, Garlic Aioli

half / full / double

18 / 37 / 64

PAELLA SALVAJE

Pork Loin, Pork Belly, Chorizo, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Prawns, PEI Mussels, Calamari, Clams

28 / 56 / 98

PARILLADA BARCELONA*

New York Strip, Chicken, Pork Loin, Morcilla

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

WARM FLOURLESS CHOCOLATE CAKE

Coffee Anglaise, Almond Crumble

9

CREPAS WITH SEASONAL FRUIT

Pears, Citrus Cream, Pistachios

8

BURNT BASQUE CHEESECAKE

Brandy Apple Compote

9

VILLA DOLCE GELATO

Vanilla, Coffee Chocolate Chip, Strawberry Swirl

5

VILLA DOLCE SORBET

Blood Orange

5

EXECUTIVE CHEF RYAN CALBAY | SOUS CHEFS ALEX DELFINO,
DEVIN RACHLES, & CESAR LUGARO

*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
2018 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rias Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 Azul y Garanza, Navarra, Spain (L)	<i>Viura</i>	5.25	10.5	42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.25	10.5	42
2018 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
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
2020 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5	10	40

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.25	12.5	50

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 Garnacha, La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romantica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2018 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	6	12	48
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	5.25	10.5	42
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2018 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco', Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2016 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

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

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

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 16
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

BIO-CURIOUS Diorama / Abisso / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / Comte Leloup / Belinda 15
High. Acid. Wines.



COCKTAILS

BEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom, Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused Mell Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

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

DOS PENÍNSULAS 11
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

SPICE RACK 12
Redemption Rye, 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 14
Hayman's London Dry Gin

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

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 9 30
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe 12 48
São João Brut Rosé, Lillet Rosé, Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

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

BOTTLES & CANS
Upslope, Craft Lager - CO 7.5
Peroni, Lager - Italy 7.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Crazy Mountain, Lava Lake Wit - CO 7
Dry Dock, Apricot Blonde - CO 7.5
Epic Brewing, Tart 'n Juicy Sour IPA - CO 8.5
Odell Brewing, Sippin Pretty Fruited Sour - CO 7
Bootstrap, Insane Rush IPA - CO 7.5
Firestone Walker, Luponic Distortion - CA 7
Ska Brewing, Modus Hoperandi - CO 7
Odell, Myrcenary Double IPA - CO 9
Bull & Bush, Big Ben Brown Ale - CO 14.5
Left Hand, Milk Stout - CO 7
Maredsous, Tripel - Belgium 13
Great Divide, Yeti Imperial Stout - CO 9
Hitachino, Nest White - Japan 14

CIDERS
Stem Ciders, Off-Dry - CO 8.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 36
Pomarina Brut Sidra (750mL) - Spain 42