

B A R C E L O N A

Barcelona is a cashless restaurant.
Credit and debit accepted.

303.816.3300

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SORIA
United States
Dry-cured pork sausage
Smoky & garlicky

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage
& peppercorns

SOBRASADA
Majorca
Soft, Spreadable Chorizo

FUET
Catalonia
Dry-cured pork sausage

CHORIZO PICANTE
La Rioja
Smoky, Spicy Dry-cured
Sausage

MARINATED MAHÓN
Minorca
Cow's milk cheese in herb
citrus oil

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

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

SAN SIMON
Galicia
Smoked cow's milk, creamy &
buttery

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

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, Drunken Goat, Marinated
Mahon, Roasted Almonds*

**EXECUTIVE CHEF GREYSON
S. KINDY**

SOUS CHEF KEVIN GAILO

*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

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

CRISPY BRUSSEL SPROUTS 7.50
Fresno Chili, Dijon Vinaigrette

SAUTEED BROCCOLINI 8.00
Lemon, Garlic, Chili Flake

EGGPLANT CAPONATA 5.00
Basil, Parsley, Chili Flake

CHAMPIÑONES A LA PLANCHA 7.50
Garlic, Scallions

CAULIFLOWER A LA PLANCHA 8.00
Almond Romesco, Parsley

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

PEI MUSSELS 11.00
Chorizo, Sofrito

BOQUERONES 6.50
Parsley, Garlic

RAINBOW TROUT A LA PLANCHA* 10.50
Salsa Verde

GAMBAS AL AJILLO 9.50
Arbol Chili, Olive Oil, Garlic

SEARED PULPO 11.00
Squid Ink, Lentils

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

DUCK HEART ARANCINIS 7.00
Mushroom Purée, Manchego

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

CRISPY DUCK LEG 12.00
Pomogranate Gastrique

ROASTED PORK BELLY 8.50
Red Chimichurri

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

BUTCHER'S STEAK* 12.50
Cherry Pepper Chimichurri

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SALADS

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

ROASTED BEET 8.00
Arugula, Valdeón, Pomogranate Vinaigrette

TUSCAN KALE 8.50
Delicata, Golden Raisins, Manchego, Apple Cider
Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

NEW YORK STRIP* 28.50
Sauteed Broccolini, Herb Potatoes

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Roasted Red Pepper, Mushroom,
Cauliflower, Garlic Aioli

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Morcilla, Fried egg, Pork Belly,
Chickpeas

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

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

DESSERTS

OLIVE OIL CAKE 8.00
Sea Salt

FLAN CATALÁN 6.50

WARM FLOURLESS CHOCOLATE CAKE 8.00
Coffee Anglaise, Almond Crumble

CREPAS 7.50
Dulce de Leche Cream, Almonds

BURNT BASQUE CHEESECAKE 8.00
Luxardo Cherries

VILLA DOLCE GELATO 5.00
Maple Butter Pecan, Tiramisu, Vanilla

VILLA DOLCE SORBET 5.00
Blood Orange



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

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Sumarroca, Gran Reserva, Brut Nature, Penedes, Spain		48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina		36
2018 Hondarribi Beltza, Ameztoi, Rubentis, Txakolina, Spain		55

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	12	48
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Malvasía, La Vineyta, 'Pipa', Emporda, Spain		38
2018 Xarel-lo, Pinord, 'Diorama', Penedes, Spain		42
2018 Pedro Ximenez, Capitulo 7, Mendoza, Argentina		36
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	10.5	42

MEDIUM | FRUITY | MINERAL

2018 Hondarribi Zuri, Maddy, Bizkaiko Txakolina, Spain		52
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	10.5	42
2017 Vinho Verde, Asnella, Portugal		42
2014 Muscadet, Chéreau-Carré, Comte Leloup, France		50
2017 Catarratto, Iniceri, 'Abisso,' Sicily, Italy		44

FULL | RIPE | SPICE

2019 Viura, Azul, Navarra, Spain		38
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 Garnacha, La Maldita, Rioja, Spain	8.5	34
2018 Tempranillo, Los Conejos Malditos, VdT Castilla, Spain		36
2018 Mencía, Adegas Guímaro, Ribeira Sacra, Spain		46
2018 Garnacha, Le Naturel, Navarra, Spain	10	40
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		48
2016 Garnacha, Soto Manrique, Lasat, Sierra de Gredos, Spain		42
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		54
2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain		42
2015 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2018 Tempranillo/Graciano, Uva de Vida, 'Biografico', VdT Castilla, Sp		54
2015 Tintilla, Vara y Pulgar, Cadíz, Spain		52
2018 Malbec, Earth First, Mendoza, Argentina	9.5	38
2017 Mencia, Cesar Marquez, Parajes, Bierzo, Spain		54
2017 Grenache / Syrah Blend, Domaine Vallot, Côtes-du-Rhône, FR	12	48

FULL | RIPE | BOLD

2016 Garnacha/Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		52
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain		46
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 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

TABLESIDE GINTONIC 14
Fever Tree Tonic. Choice of: Fruit, Flower, Root, Leaf, or Classic

EL MESTIZO 10
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

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

OTOÑO 12
Lustau Brandy de Jerez Reserva, Amaro Nonino
Boiled Cider, Aquafaba, Lemon

BEERS

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



Check out our full wine list here by scanning this QR code