

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### CHORIZO PICANTE

La Rioja  
Smoky, Spicy Dry-cured Sausage

### 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

### 6-MONTH MANCHEGO

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

### 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

### MARINATED MAHÓN

Minorca  
Cow's milk cheese in herb  
citrus oil

### SAN SIMON

Galicia  
Smoked cow's milk, creamy &  
buttery

### 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, Soria,  
Fuet, Drunken Goat, Marinated Mahon,  
Roasted Almonds*

**EXECUTIVE CHEF  
GREYSON S. KINDY**  
SOUS CHEF  
KEVIN GAILO

## TAPAS

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**EGGPLANT CAPONATA** 5.00  
Basil, Parsley, Chili Flake

**ROASTED SUNCHOKE HUMMUS** 7.50  
Toasted Pepita, Chili Oil, Fried Pita

**CAULIFLOWER A LA PLANCHA** 8.00  
Almond Romesco, Parsley

**CHAMPIÑONES A LA PLANCHA** 7.50  
Garlic, Scallions

**BURRATA** 10.50  
Beet Puree, Garlic Migas, Olive Oil

**SPINACH & CHICKPEA CAZUELA** 8.00  
Cumin, Roasted Onion, Lemon

**BLISTERED SHISHITO PEPPERS** 7.00  
Lime, Sea Salt

**SAUTEED BROCCOLINI** 8.00  
Lemon, Garlic, Chili Flake

**CRISPY BRUSSELS SPROUTS** 7.50  
Fresno Chili, Dijon Vinaigrette

**CANDIED BEETS** 7.50  
Citrus, Sheep's Cheese

**ROASTED DELICATA SQUASH** 7.00  
Sage Brown Butter, Espelette Pepper

**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

**SEARED PULPO** 11.00  
Squid Ink, Lentils

**TRUFFLED BIKINI** 8.50  
Jamón Serrano, San Simon

**GRILLED HANGER STEAK\*** 11.50  
Truffle Vinaigrette

**ALBONDIGAS** 9.50  
Spiced Meatballs in Ham-Tomato Sauce

**BACON WRAPPED DATES** 8.00  
Valdeon Mousse

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**CHORIZO W/ SWEET & SOUR FIGS** 8.50  
Balsamic Reduction

## GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus  
Ask us about *Barcelona Experiences*  
and other gifts you can give.

## SALADS

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

**APPLE & WATERCRESS** 8.00  
Manchego, Lemon Basil Vinaigrette

**AUTUMN SALAD** 8.50  
Delicata Squash, Barley, Cauliflower, Pomegranate  
Vinaigrette

## LARGE PLATES

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

**SQUID INK FIDEOS** 14.50  
Lump Crab, Morcilla, Garlic Aioli

**WHOLE ROASTED BRONZINO** 25.50  
Broccolini, Arugula & Onion,  
Salsa Verde

**NEW YORK STRIP\*** 28.50  
Shishito Peppers, Herb-roasted Potatoes

half / full / double

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Delicata Squash, Cauliflower, Red Pepper,  
Broccolini, Garlic Aioli

**PAELLA SALVAJE** 24.50 / 49.00 / 98.00  
Morcilla, Pork Loin, Chorizo,  
Chickpeas

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

**PARILLADA BARCELONA\*** 27.00 / 54.00 / 108.00  
New York Strip, Chicken,  
Pork Loin, Chorizo

## DESSERTS

**OLIVE OIL CAKE** 8.00  
Sea Salt

**CREPAS** 7.50  
Dulce de Leche Cream, Roasted Pinenuts

**TORTA DE SANTIAGO** 7.50  
Almonds, Citrus

**BURNT BASQUE CHEESECAKE** 8.00  
Luxardo Cherries

**FLAN CATALÁN** 6.50

**WARM FLOURLESS CHOCOLATE CAKE** 8.00  
Coffee Anglaise, Almond Crumble

**VILLA DOLCE GELATO** 5.00  
Maple Butter Pecan, Bourbon Apple Crisp

**VILLA DOLCE SORBET** 5.00  
Blackberry Cabernet



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  
**Barcelona is a cashless restaurant.**  
Credit and debit accepted.

\*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

### 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

### ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	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 Muscat Blend, Avinyo, Petillant, Penedès, Spain		42
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	9	38
2018 Pedro Ximenez, Capitulo 7, Mendoza, Argentina		36
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	10.5	42

#### MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2018 Hondarribi Zuri, Maddy, Bizkaiko Txakolina, Spain	13	52
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	10.5	42
2017 Arinto / Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2014 Mel. de Bourgogne, Comte Leloup, Muscadet, Loire Valley, Fr		50
2017 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

#### FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, 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

2014 Tempranillo, Telmo Rodriguez, LZ, Rioja, Spain	12	48
2018 Garnacha, Le Naturel, Navarra, Spain	10	40
2018 Mencía, Adegas Guímaro, Ribeira Sacra, Spain		46
2017 Mencía / Albarín Negro, La Fanfarria, Asturias, Spain		48
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	10.5	42
2016 Garnacha, Soto Manrique, Lasat, Sierra de Gredos, Spain		42
2018 Bonarda / Pedro Ximenez, Belinda, Mendoza, Argentina	9	36
2015 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2018 Grenache, Anne Pichon, S auvage Vieilles Vignes, Rhone, France		54
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany		46

#### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
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
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
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11.5	46
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

**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  
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

## 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
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
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