

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

SORIA

United States
Dry-cured pork sausage, smoky & garlicky

CHORIZO PICANTE

La Rioja
Smoky, spicy dry-cured sausage

FUET

Catalonia
Dry-cured pork sausage

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Majorca
Soft spreadable chorizo

DRUNKEN GOAT

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

6-MONTH MANCHEGO

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

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

VALDEÓN

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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

12

APERITIVO BOARD

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

22

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

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

CRISPY BRUSSELS SPROUTS

Maple Vinaigrette, Fresnos

7.5

EGGPLANT CAPONATA

Basil, Parsley, Chili Flakes

5

CHAMPIÑONES A LA PLANCHA

Garlic, Scallions

7.5

POTATO TORTILLA

Chive Sour Cream

6

HONEY WHIPPED SHEEP'S CHEESE

Pimentón, Toasted Pita

7.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

7.5

CHARRED BROCCOLINI

Almond Romesco

8

PIQUILLO HUMMUS

Olive Oil, Pita Chips

7.5

ROASTED DELICATA SQUASH

Sage Honey

5

BUTTERNUT SQUASH ARANCINI

Smoked Pepper Aioli

9

PULPO GALLEGO

Potatoes, Fennel, Pimentón

11

MAHI A LA PLANCHA*

Salsa Verde

13.5

BOQUERONES

Parsley, Garlic

6.5

PEI MUSSELS

Chorizo, Sofrito

11

GAMBAS AL AJILLO

Arbol Chili, Olive Oil, Garlic

9.5

SEARED SCALLOPS

Aji Amarillo, Chive Oil

18.5

ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

SMOKED CHICKEN THIGH

Aji Amarillo

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

BACON WRAPPED DATES

Valdeón Mousse

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

SEARED MORCILLA

Almond Romesco, Charred Scallions

8

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.5

PORK BELLY A LA PLANCHA

Red Chimichurri

8.5

PINTXOS MORUNOS

House-Made Harissa, Lemon

7.5

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

21

WHOLE ROASTED BRANZINO

Butternut Squash, Arugula, Onion

28.5

PARILLADA BARCELONA*

New York Strip, Chicken, Pork Loin, Morcilla

half / full / double

27 / 54 / 108

PAELLA VERDURAS

Butternut Squash, Mushrooms, Roasted Red Peppers, Garlic Aioli

16 / 32 / 64

PAELLA SALVAJE

Pork Loin, Pork Belly, Chorizo, Chickpeas

24.5 / 49 / 98

PAELLA MARISCOS

Prawns, PEI Mussels, Calamari, Clams

24.5 / 49 / 98

DESSERTS

FLAN CATALÁN

6.5

OLIVE OIL CAKE

Sea Salt

8

WARM FLOURLESS CHOCOLATE CAKE

Coffee Anglaise, Almond Crumble

8

CREPAS WITH SEASONAL FRUIT

Plums, Citrus Cream, Walnuts

7.5

BURNT BASQUE CHEESECAKE

Brandy Apple Compote

8

VILLA DOLCE GELATO

Mint Chocolate, Vanilla

5

VILLA DOLCE SORBET

Blood Orange

5

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

*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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48
		6.25	12.5	50

WHITE

2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	3oz	6oz	bottle
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 Azul y Garanza, Navarra, Spain (L)	<i>Viura</i>	5.5	11	44
2019 Pinord, Diorama, Penedès, Spain	<i>Viura</i>	5.25	10.5	42
2020 Avinyó, Petillant, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2018 La Vineyta, 'Pipa', Emporda, Spain	<i>Muscat Blend</i>	5.25	10.5	42
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Capítulo 7, Mendoza, Argentina	<i>Garnacha Blanca</i>	5	10	40
2020 Aylin, San Antonio, Chile	<i>Pedro Ximénez</i>	4.5	9	36
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.25	10.5	42
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Petit Manseng Blend</i>	6.25	12.5	50
2017 Marcel Couturier, Mâcon-Loché, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Chardonnay</i>	7.25	14.5	58
	<i>Catarratto</i>	5.5	11	44

ROSÉ

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

RED

2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2019 Garnacha, La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	6	12	48
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas 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
2017 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

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera, 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	8.5	34
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	6	48
Península, Lustau, 750mL	<i>Palo Cortado</i>	11.5	46
Asuncion, Alvear, 375mL	<i>Oloroso</i>	9	72
		12	48

SWEET

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

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

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

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

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

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, 12 48
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
Clausthaler, Non-Alcoholic - Germany 5.5
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