

# 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

### FUET

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

### SALCHICHÓN DE VIC

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

### 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

### MARINATED MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

### SAN SIMÓN

Galicia, ES  
Smoked Cow's Milk, Creamy & Buttery

### IDIAZÁBAL

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

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

### 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, Marcona Almonds*

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme, Giardiniera

5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### MARCONA ALMONDS

Pimentón, Garlic, Rosemary

5

### BOQUERONES

Parsley, Garlic

6

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### MAHI MAHI A LA PLANCHA\*

Salsa Verde

13.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### PEI MUSSELS

Tarragon, Apples, Sofrito

13

### BURRATA

Apples, Hazelnuts

12.5

### SCALLOPS A LA PLANCHA\*

Butternut Purée, Za'atar

18.5

### ROASTED CARROTS

Pistachio Pesto

9

### BACON-WRAPPED DATES

Valdeón Mousse

8

### CRISPY BRUSSELS SPROUTS

Maple Vinaigrette, Fresnos

9

### SEARED GROUPER\*

Celery Root, Pepper Oil

15

### ROASTED CAULIFLOWER

Hazelnut Romesco

9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### ROASTED BUTTERNUT SQUASH

Ricotta, Hazelnuts

8.5

### TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

### BLISTERED SHISHITOS

Lime, Salt

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### CHAMPIÑONES

Garlic, Scallions

11

### CHICKEN THIGH

Aji Verde

9.5

### HONEY-WHIPPED SHEEP'S CHEESE

Pimentón, Pita

8.5

### STEAK PAILLARD\*

Crispy Potatoes, Pepper Vinaigrette

14.5

### QUESO A LA PLANCHA

Honey, Pimentón

11.5

### SHORT RIB

Fennel Purée, Truffle Chimichurri

18.5

### MEDITERRANEAN HUMMUS

Moroccan Beef, Pita

9

### VENISON TENDERLOIN\*

Bagna Cauda

18.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### POTATO TORTILLA

Chive Sour Cream

7

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

## 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

### WHOLE ROASTED STRIPED BASS

Delicata, Arugula, Onions

28.5

### 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, Short Rib, 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

Apple Compote

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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 <b>AT Roca, Reserva, Brut Nature, Classic</b> Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2021 <b>Mila</b> , Rias Baixas, Spain	<i>Albariño</i>	6	12	48
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5.25	10.5	42
2020 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2021 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 <b>Mestizaje, Mustiguillo</b> , El Terreraza, Spain	<i>Merseguera, Malvasia</i>	5.75	11.5	46
2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2022 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2021 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Airén, Malvar</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 <b>Maqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Garanza</b> , Navarra, Spain (L)	<i>Tempranillo</i>	5.25	10.5	48
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	5	10	40
2019 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2021 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepát Blend</i>	5.25	10.5	42
2020 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 <b>Bodegas Ponce, Clos Lojen</b> , Machuela, Spain	<i>Bobal</i>	5.25	10.5	42
2019 <b>Sotabosc, Montsant</b> , Spain	<i>Garnacha, Carineña</i>	6	12	48
2016 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2020 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	8.5	93
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	11.5	46
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	12	48
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44

## SWEET

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



# 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  
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