

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one  
18.50 for three

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**SALCHICHÓN DE VIC**  
Catalonia  
Dry-cured pork sausage  
& peppercorns

**SORIA**  
United States  
Dry-cured pork sausage  
Smoky & garlicky

**SOBRASADA**  
Majorca  
Soft, Spreadable Chorizo

**CHORIZO PICANTE**  
La Rioja  
Smoky, Spicy Dry-cured  
Sausage

**FUET**  
Catalonia  
Dry-cured pork 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

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

**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, Jamón Serrano, Fuet, Drunken Goat, Marinated Mahon*

**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

**CREAMY BURRATA** 11.00  
Roasted Beets, Garlic Migas

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

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

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

**DUKKAH SPICED CARROTS** 8.50  
Hazelnuts, Pepitas, Honey-Butter

**ROASTED DELICATA SQUASH** 7.50  
Sage Brown Butter, Espelette Pepper

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

**SEARED PULPO** 11.00  
Squid Ink, Lentils

**BOQUERONES** 6.50  
Parsley, Garlic

**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

**SPANISH MACKEREL A LA PLANCHA\*** 11.50  
Ajo Blanco, Chorizo Vinaigrette

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**DUCK HEART ARANCINI** 7.00  
Mushroom Purée, Manchego

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**ROASTED PORK BELLY** 8.50  
Red Chimichurri

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

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

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

**BUTCHER'S STEAK\*** 12.50  
Cherry Pepper Chimichurri

**SEARED DUCK BREAST\*** 12.50  
Forbidden Rice, Soaked Golden Raisins

## SALADS

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

**ROASTED BEET** 8.00  
Arugula, Valdeón, Pomegranate Vinaigrette

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

## LARGE PLATES

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

**WHOLE ROASTED BRONZINO** 25.50  
Roasted Cauliflower, Arugula, Red Onion

**NEW YORK STRIP\*** 28.50  
Sauteed Broccolini, Herb Potatoes

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

half / full / double

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

**PAELLA SALVAJE** 24.50 / 49.00 / 98.00  
Fried Egg, Morcilla, Chorizo,  
Chickpeas

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

## 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, Hazelnuts

**BURNT BASQUE CHEESECAKE** 8.00  
Spiced Apricot Marmalade

**VILLA DOLCE GELATO** 5.00  
Vanilla, Tiramisu

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

## 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 | 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 Viura, Azul y Garanza, Navarra, Spain                |      | 42 |
| 2018 Xarel-lo, Pinord, Diorama, Penedès, Spain            |      | 38 |
| 2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain         |      | 38 |
| 2018 Riesling, Leitz, Feinherb, Rheingau, Germany         | 10   | 40 |

#### MEDIUM | FRUITY | MINERAL

|  |      |    |
|--|------|----|
| 2018 Verdejo, Menade, Rueda, Spain                                 | 11   | 44 |
| 2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain |      | 40 |
| 2018 Hondarribi Zuri, Maddy, Bizkaiko Txakolina, Spain             |      | 52 |
| 2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain   |      | 46 |
| 2019 Sauvignon Blanc, Aylin, San Antonio, Chile                    | 10.5 | 42 |
| 2017 Arinto/Loureiro, Asnella, Vinho Verde, Portugal               |      | 42 |
| 2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr  |      | 50 |
| 2017 Catarratto, Iniceri, 'Abisso,' Sicily, Italy                  |      | 44 |

#### FULL | RIPE | SPICE

|  |      |    |
|--|------|----|
| 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, Bodegas Lanzaga, LZ, Rioja Spain                 | 12   | 48 |
| 2018 Garnacha, Le Naturel, Navarra, Spain                          | 10   | 40 |
| 2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain           |      | 54 |
| 2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain           |      | 48 |
| 2019 Trepas Blend, Negre de Folls, Conca de Barberá, Spain         |      | 42 |
| 2016 Garnacha, Soto Manrique, Lasat, Sierra de Gredos, Spain       |      | 42 |
| 2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina            |      | 36 |
| 2017 Pinot Noir, Casas del Bosque, Casablanca, Chile               | 13.5 | 54 |
| 2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France |      | 54 |
| 2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France        | 12   | 48 |

#### MEDIUM | FRUITY | SPICE

|  |     |    |
|--|-----|----|
| 2014 Tempranillo, Nucerro, Reserva, Rioja, Spain           | 12  | 48 |
| 2018 Tempranillo, Los Conejos Malditos, Toledo, Spain      |     | 36 |
| 2015 Tintilla, Vara y Pulgar, Cadíz, Spain                 |     | 52 |
| 2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal |     | 28 |
| 2018 Malbec, Earth First, Mendoza, Argentina               | 9.5 | 38 |

#### FULL | RIPE | BOLD

|   |      |    |
|---|------|----|
| 2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain      |      | 42 |
| 2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain |      | 52 |
| 2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain          | 11.5 | 46 |
| 2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain |      | 54 |
| 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  
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

**SMOKED SHERRY MANHATTAN** 15  
Rowan's Creek Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

## 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 |



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