

# 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  
Smoky, spicy dry-cured sausage

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo.  
Rich, Smoky, Pimentón

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months.  
Smoked, Creamy, Mild

### 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

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days,  
Rosemary. Mildly Tart, Creamy

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened Goat's Cheese, Aged 21  
Days. Creamy, Mild

### IDIAZÁBAL

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

### VALDEÓN

Castilla-León, ES  
Creamy Blue, Cow & Goat's Milk,  
Cave-Aged 2 Months. Mildly Pungent

### SMOKIN' GOAT

Islas Canarias, ES  
Pasteurized Semi-Soft goat's Milk,  
Aged 15 Days. Smoked, Creamy, Mild

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed  
Mangalica. Marbled, Tender, Nutty

14

### APERITIVO BOARD

An Assortment of Spanish Aperitivo  
Snacks to Pair with Your Anytime Drinks

26

*Marinated Olives, Patatas Bravas,  
Jamón Serrano, Chorizo, Manchego,  
Marinated Mahón, Marcona Almonds*

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme, Giardiniera

5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### MARCONA ALMONDS

Pimentón, Garlic, Rosemary

5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### ROASTED CARROTS

Pistachio Pesto

9

### ROASTED CAULIFLOWER

Almond Romesco

9.5

### SEARED ASPARAGUS

Truffle Vinaigrette, Manchego

10.5

### CHARRED BROCCOLINI

Garlic, Chili Flakes

9

### QUESO A LA PLANCHA

Honey, Pimentón

11.5

### BURRATA

Strawberries, Basil, Mint, Almonds

12.5

### HONEY-WHIPPED SHEEP'S CHEESE

Pimentón, Pita

8.5

### MEDITERRANEAN HUMMUS

Moroccan Beef, Mint

9

### POTATO TORTILLA

Chive Sour Cream

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### BOQUERONES

Parsley, Garlic

6

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### TROUT A LA PLANCHA

Salsa Verde

13.5

### SCALLOPS A LA PLANCHA

Aji Amarillo

18.5

### CHICKEN THIGH

Aji Verde

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### STEAK PAILLARD

Crispy Potatoes, Pepper Vinaigrette

14.5

### CHULETA

Boneless Pork Chop, Cherry Pepper Chimichurri

11.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### PORK BELLY A LA PLANCHA

Red Chimichurri

10.5

### SHORT RIB

Fennel Purée, Truffle Chimichurri

18.5

### LAMB MERGUEZ

Tzatziki, Onions, Peppers

13.5

### FLANK STEAK

Salsa Verde

14.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### RADICCHIO

Dates, Walnuts, Valdeón, Sherry Vinaigrette

9.5

### HEART OF PALM

Oranges, Arugula, Pepitas, Lemon

9.5

## LARGE PLATES

### WHOLE ROASTED STRIPED BASS

Broccolini, Arugula, Onions

28.5

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### PAELLA VERDURAS

Roasted Red Peppers, Mushrooms, Rainbow Carrots,  
Garlic Aioli

half / full / double

18 / 36 / 64

### PAELLA MARISCOS

P.E.I. Mussels, Calamari, Clams, Prawns

28 / 56 / 98

### PAELLA SALVAJE

Pork Loin, Chicken, 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

Mixed Berry Compote

9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### CREPAS WITH SEASONAL FRUIT

Strawberries, Citrus Cream, Hazelnuts

8

### VILLA DOLCE GELATO & SORBET

Chef Selection

5

## EXECUTIVE CHEF LIBRY DARUSMAN

## EXECUTIVE SOUS CHEF CESAR LUGARO | SOUS CHEF CONNER BOROSKAS

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

## WHITE

		3oz	6oz	bottle
2021 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.25	10.5	42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Mestizaje, Mustiguillo, El Terreraza, Spain	<i>Merseguera, Malvasia</i>	5.75	11.5	46
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Capitulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2022 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2020 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5	10	40
2021 L'Alpage, Mont-Sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.25	12.5	50
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Airén, Malvar</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Marqués de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020 Bardos, Romantica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza, Navarra, Spain (L)	<i>Tempranillo</i>	4.25	8.5	48
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2020 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	6	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	5.25	10.5	42
2020 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2021 Bodegas Ponce, Clos Lojen, Machuela, Spain	<i>Bobal</i>	5.25	10.5	42
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2020 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54

# SHERRY

## DRY

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

## SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, 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

**GRENADE (ON THE ROCKS)** Camino Navaherreros / Le Naturel / Vallot 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / L'Alpage / Belinda 15  
High. Acid. Wines.



# 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, 9.5 34  
Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, 12.5 50  
Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters

# BEER

## DRAFT

	7oz	14oz
Odell, Lagerado - CO	3.75	7.5
Le Cumbre, Slice of Hefen - CO	4.25	8.5
Ratio Beerworks, Dear You French Saison - CO	3.75	7.5
Denver Beer Co., Incredible Pedal IPA - CO	4	8

## BOTTLES & CANS

Clausthaler Dry-Hopped, Non-Alcoholic	6.5
Crooked Stave, New Zealand Pilsner - CO	8
Firestone Walker, 805 Cerveza - CA	7
Dry Dock, Apricot Blonde - CO	7.5
Crooked Stave, Petit Rose Sour - CO	10
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Peroni, Lager - Italy	8
Odell, Hazer Tag Hazy IPA - CO	8.5
Ska Brewing, Modus Hoperandi - CO	8
Odell, Myrcenary Double IPA - CO	9
Telluride, Face Down Brown - CO	8
Hitachino, Nest White - Japan	14
Maredsous, Tripel - Belgium	13
Left Hand, Milk Stout - CO	7.5
Great Divide, Yeti Imperial Stout - CO	9

## CIDERS

Down East Cider, Original Blend - MA	9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	36
Pomarina Brut Sidra (750mL) - Spain	42