

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

<b>JAMÓN SERRANO</b> Segovia Dry-cured Spanish ham	<b>SPECK</b> Alto Adige, Italy Lightly smoked, dry-cured ham	<b>MARINATED MAHÓN</b> Minorca Cow's milk cheese in herb citrus oil	<b>JAMÓN MANGALICA</b> Segovia Cured Hungarian pig	14
<b>SORIA</b> United States Dry-cured pork sausage, smoky & garlicky	<b>SAN SIMÓN</b> Galicia Smoked cow's milk, creamy & buttery	<b>DRUNKEN GOAT</b> Murcia Goat's milk, aged 78 days, mild and Buttery	<b>APERITIVO BOARD</b> An assortment of Spanish aperitivo snacks to pair with your anytime drinks	26
<b>CHORIZO PICANTE</b> La Rioja Smoky, spicy dry-cured sausage	<b>CAÑA DE CABRA</b> Murcia Soft-ripened goat cheese, creamy & mild	<b>CABRA ROMERO</b> Murcia Goat's milk cheese coated in rosemary	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Marinated Mahón, Marcona Almonds</i>	
<b>FUET</b> Catalonia Dry-cured pork sausage	<b>VALDEÓN</b> Castilla-León Cow and goat's milk blue cheese, tangy & spicy	<b>IDIAZÁBAL</b> Basque Country Smoked raw sheep's milk, nutty & robust		

## TAPAS

<b>MARINATED OLIVES</b> Pickled Vegetables, Garlic, Citrus, Thyme	5	<b>GAMBAS AL AJILLO</b> Arbol Chili, Olive Oil, Garlic	9.5
<b>POTATO TORTILLA</b> Chive Sour Cream	7	<b>SEARED SCALLOPS</b> Aji Amarillo, Chive Oil	18.5
<b>MARCONA ALMONDS</b> Pimentón, Garlic, Rosemary	5	<b>WAHOO A LA PLANCHA*</b> Salsa Verde	13.5
<b>EGGPLANT CAPONATA</b> Basil, Parsley, Chili Flakes	5.5	<b>ALBONDIGAS</b> Spiced Meatballs in Jamon-Tomato Sauce	9.5
<b>BOQUERONES</b> Parsley, Garlic	6.5	<b>STEAK PAILLARD*</b> Crispy Potatoes, Pepper Vinaigrette	14.5
<b>SPINACH &amp; CHICKPEA CAZUELA</b> Cumin, Roasted Onions, Lemon	8.5	<b>SPICED BEEF EMPANADAS</b> Red Pepper Sauce	8
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	8	<b>BACON WRAPPED DATES</b> Valdeón Mousse	8
<b>QUESO A LA PLANCHA</b> Honey, Pimentón	7.5	<b>PORK BELLY A LA PLANCHA</b> Red Chimichurri	10.5
<b>PIQUILLO HUMMUS</b> Olive Oil, Pita	9	<b>GRILLED HANGER STEAK*</b> Truffle Vinaigrette	11.5
<b>BLISTERED SHISHITOS</b> Lime, Salt	8.5	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> Garlic Aioli	7
<b>SEARED ZUCCHINI</b> Red Chimichurri	8	<b>SMOKED CHICKEN THIGH</b> House-Made Harissa, Lemon	9.5
<b>CHARRED ASPARAGUS</b> Almond Romesco	8.5	<b>SEARED MORCILLA</b> Almond Romesco, Charred Scallions	8
<b>ROASTED CAULIFLOWER</b> Green Garlic, Herb Bread Crumbs	9.5	<b>PORK TENDERLOIN</b> Green Chimichurri	10.5
<b>PAN CON TOMATE</b> Garlic, Sea Salt	5	<b>CHULETA</b> Boneless Pork Chop, Pear Mostarda	8
<b>HONEY WHIPPED GOAT'S CHEESE</b> Pimentón, Toasted Pita	8.5	<b>BUTCHER'S STEAK</b> Cherry Pepper Chimichurri	12.5
<b>CHAMPIÑONES A LA PLANCHA</b> Garlic, Scallions	11	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> Balsamic Reduction	9
<b>HAMACHI CRUDO</b> Pickled Rhubarb, EVOO	14.5		

## SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Little Gem Lettuce	9
<b>ROASTED BEETS</b> Black Pepper Mascarpone, Sherry Vinaigrette, Arugula	8

## LARGE PLATES

<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon, Hot Cherry Peppers	23
<b>WHOLE ROASTED BRANZINO</b> Cauliflower, Arugula, Onions	28.5

	half / full / double
<b>PARILLADA BARCELONA*</b> New York Strip, Pork Chop, Chicken, Lamb Merguez	31 / 62 / 108
<b>PAELLA VERDURAS</b> Summer Squash, Mushrooms, Roasted Red Peppers, Garlic Aioli	18 / 36 / 64
<b>PAELLA SALVAJE</b> Pork Loin, Pork Belly, Chorizo, Chickpeas	28 / 56 / 98
<b>PAELLA MARISCOS</b> Prawns, PEI Mussels, Calamari, Clams	28 / 56 / 98

## DESSERTS

<b>FLAN CATALÁN</b>	7
<b>BURNT BASQUE CHEESECAKE</b> Blueberry Preserves	9
<b>OLIVE OIL CAKE</b> Sea Salt	9
<b>WARM FLOURLESS CHOCOLATE CAKE</b> Coffee Anglaise, Almond Crumble	9
<b>CREPAS WITH SEASONAL FRUIT</b> Starwberries, Citrus Cream, Pistachios	8
<b>VILLA DOLCE GELATO &amp; SORBET</b> Chef Selection	5

EXECUTIVE CHEF RYAN CALBAY | SOUS CHEFS ALEX DELFINO & CESAR LUGARO

\*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 <b>BarCava</b> , Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2018 AT <b>Roca, Reserva, Brut Nature, Classic</b> Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

## WHITE

2020 <b>Mila</b> , Rias Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 <b>Azul y Garanza</b> , Navarra, Spain (L)	<i>Viura</i>	5.5	11	44
2020 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5.5	11	48
2020 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.25	10.5	42
2021 <b>La Vineyta, ‘Pipa’</b> , Emporda, Spain	<i>Malvasia</i>	4.75	9.5	38
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	5.75	11.5	46
2020 <b>Mestizaje, Mustiguillo</b> , El Terreraza, Spain	<i>Merseguera, Malvasia</i>	5	10	40
2019 <b>Los Conejos Malditos</b> , Toledo, Spain	<i>Airén, Malvar</i>	5.75	11.5	46
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Airén, Malvar</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.25	10.5	42
2021 <b>Aylin</b> , San Antonio, Chile	<i>Pedro Ximénez</i>	4.5	9	36
2021 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.25	10.5	42
2018 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2019 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Petit Manseng Blend</i>	6.25	12.5	50
2020 <b>Iniceri, ‘Abisso,’</b> Sicily, Italy	<i>Chardonnay</i>	7.25	14.5	58
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Catarratto</i>	5.5	11	44
2020 <b>L’Alpage</b> , Mont-Sur-Rolle, Switzerland	<i>Riesling</i>	5	10	40
	<i>Chasselas</i>	6.5	13	52

## ROSÉ

2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
		4.5	9	36

## RED

2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 <b>Bodegas Lanzaga, LZ</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 <b>La Maldita</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2018 <b>Bardos, Romantica</b> , Ribera del Duero, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 <b>Azul y Garanza</b> , Navarra, Spain (L)	<i>Tempranillo</i>	5.75	11.5	46
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	48
2019 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Garnacha</i>	5	10	40
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Mencía, Albarín Negro</i>	6	12	48
2020 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Trepat Blend</i>	5.25	10.5	42
2019 <b>Bodegas Ponce, La Casilla</b> , Manchuela, Spain	<i>Garnacha</i>	5.75	11.5	46
2018 <b>Vara y Pulgar</b> , Cadíz, Spain	<i>Bobal</i>	6.75	13.5	54
2019 <b>Sotabosc, Montsant</b> , Spain	<i>Tintilla</i>	6.5	13	52
2016 <b>Fontes Cunha, ‘Mondeco’</b> , Dão, Portugal	<i>Garnacha, Carineña</i>	6	12	48
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2018 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Malbec</i>	5	10	40
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2017 <b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2019 <b>Dom. des Tourelles</b> , Bekaa Rouge, Bekaa Valley, Lebanon	<i>Pinot Noir</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8.5	34
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	11.5	46
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		11	44

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<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

<b>APERITIVOS</b> BarCava / La Cigarera / 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)	

<b>ACID TRIP</b> Asnella / L’Alpage / Belinda	15
High. Acid. Wines.	

# COCKTAILS

<b>BEEES &amp; BAYS (No ABV*)</b>	6
Lime, Salted Honey Syrup, Cardamom, Sparkling Water, Torched Bay Leaf	

<b>SUMMER STREET SLING</b>	12
Chamomile Infused Mell Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	

<b>RICHMOND GIMLET</b>	9
Greenall’s Gin, Lime, Mint	

<b>TYGRA</b>	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	

<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

<b>ALEBRIJES</b>	13
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	

<b>BOURBON SPICE RACK</b>	12
Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

<b>SMOKED SHERRY MANHATTAN</b>	15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	

<b>LAIRD’S WAY</b>	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
--	------

<b>FRUIT</b>	
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	

<b>LEAF</b>	
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	

<b>FLOWER</b>	
Fever Tree Elderflower, Rosebud, Lime, Cucumber	

<b>ROOT</b>	
Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	

<b>CLASSIC BARCELONA GINTONIC</b>	
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	

# SANGRIA

<b>WHITE OR RED SANGRIA</b>	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9.5	34

<b>GUNS &amp; ROSÉS</b>	glass	carafe
Sao Joao Brut Rosé, Lustau Rosé, Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

# BEER

<b>DRAFT</b>	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

<b>BOTTLES &amp; CANS</b>	
Clausthaler Dry-Hopped, Non-Alcoholic - Germany	5.5
Upslope, Craft Lager – CO	7.5
Peroni, Lager - Italy	7.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Dry Dock, Apricot Blonde - CO	7.5
Epic Brewing, Tart ‘n Juicy Sour IPA - CO	8.5
Bootstrap, Insane Rush IPA – CO	7.5
Odell Brewing, Sippin Pretty Fruited Sour – CO	7
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
Hitachino, Nest White – Japan	14
Maredsous, Tripel – Belgium	13
Great Divide, Yeti Imperial Stout - CO	9

<b>CIDERS</b>	
Stem Ciders, Off-Dry - CO	8.5
Isastegi, Sagardo Natural Cider (750mL) – Spain	36
Pomarina Brut Sidra (750mL) – Spain	42

