

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

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

**SORIA**  
United States  
Dry-cured pork sausage, smoky & garlicky

**CHORIZO PICANTE**  
La Rioja  
Smoky, spicy dry-cured sausage

**FUET**  
Catalonia  
Dry-cured pork sausage

**SPECK**  
Alto Adige, Italy  
Lightly smoked, dry-cured ham

**SAN SIMÓN**  
Galicia  
Smoked cow's milk, creamy & buttery

**CAÑA DE CABRA**  
Murcia  
Soft-ripened goat cheese, creamy & mild

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

**MARINATED MAHÓN**  
Minorca  
Cow's milk cheese in herb citrus oil

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

**CABRA ROMERO**  
Murcia  
Goat's milk cheese coated in rosemary

**6-MONTH AGED MANCHEGO**  
La Mancha  
Soft, cured, sheep's milk, sharp & piquant

**JAMÓN MANGALICA** 14  
Segovia  
Cured Hungarian pig

**APERITIVO BOARD** 26  
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

**MARINATED OLIVES** 5  
Pickled Vegetables, Garlic, Citrus, Thyme

**POTATO TORTILLA** 7  
Chive Sour Cream

**EGGPLANT CAPONATA** 5.5  
Basil, Parsley, Chili Flakes

**MARCONA ALMONDS** 5  
Pimentón, Garlic, Rosemary

**PAPAS RUSAS** 8.5  
Fava, Piquillos, Lemon Pepper Aioli

**BOQUERONES** 6.5  
Parsley, Garlic

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**QUESO A LA PLANCHA** 7.5  
Honey, Pimentón

**PIQUILLO HUMMUS** 9  
Olive Oil, Pita

**SEARED ZUCCHINI** 8  
Red Chimichurri

**BLISTERED SHISITOS** 8.5  
Lime, Salt

**CHAMPIÑONES A LA PLANCHA** 11  
Garlic, Scallions

**LAMB COCA** 13.5  
Garlic Sauce, Fava Beans, Mint

**CHARRED ASPARAGUS** 9  
Almond Romesco

**HONEY WHIPPED GOAT'S CHEESE** 8.5  
Pimentón, Toasted Pita

**GAMBAS AL AJILLO** 9.5  
Arbol Chili, Olive Oil, Garlic

**PEI MUSSELS** 13  
Chorizo, Sofrito

**SEARED SCALLOPS** 18.5  
Aji Amarillo, Chive Oil

**WAHOO A LA PLANCHA\*** 13.5  
Salsa Verde

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamon-Tomato Sauce

**BACON WRAPPED DATES** 8  
Valdeón Mousse

**STEAK PAILLARD\*** 14.5  
Crispy Potatoes, Pepper Vinaigrette

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**PORK TENDERLOIN** 10.5  
Green Chimichurri

**PORK BELLY A LA PLANCHA** 10.5  
Red Chimichurri

**GRILLED HANGER STEAK\*** 11.5  
Truffle Vinaigrette

**BUTCHER'S STEAK** 12.5  
Cherry Pepper Chimichurri

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**CHULETA** 8  
Boneless Pork Chop, Pear Mostarda

**SMOKED CHICKEN THIGH** 9.5  
House-Made Harissa, Lemon

**SEARED MORCILLA** 8  
Almond Romesco, Charred Scallions

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

## SALADS

**ENSALADA MIXTA** 9  
Olives, Onions, Tomatoes, Little Gem Lettuce

**ROASTED BEETS** 8  
Black Pepper Mascarpone, Sherry Vinaigrette, Arugula

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 28.5  
Cauliflower, Arugula, Onions

half / full / double

**PARILLADA BARCELONA\*** 31 / 62 / 108  
New York Strip, Pork Chop, Chicken, Lamb Merguez

**PAELLA VERDURAS** 18 / 36 / 64  
Summer Squash, Mushrooms, Roasted Red Peppers, Garlic Aioli

**PAELLA SALVAJE** 28 / 56 / 98  
Pork Loin, Pork Belly, Chorizo, Chickpeas

**PAELLA MARISCOS** 28 / 56 / 98  
Prawns, PEI Mussels, Calamari, Clams

## DESSERTS

**FLAN CATALÁN** 7

**BURNT BASQUE CHEESECAKE** 9  
Blueberry Preserves

**OLIVE OIL CAKE** 9  
Sea Salt

**WARM FLOURLESS CHOCOLATE CAKE** 9  
Coffee Anglaise, Almond Crumble

**CREPAS WITH SEASONAL FRUIT** 8  
Starwberries, Citrus Cream, Pistachios

**VILLA DOLCE GELATO & SORBET** 5  
Chef Selection

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

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

## ROSÉ

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

## RED

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

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8.5	34
<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>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)

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

**BIO-CURIOUS** Diorama / Abisso / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

# COCKTAILS

**BEEES & BAYS (No ABV\*)** 6  
Lime, Salted Honey Syrup, Cardamom, Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 12  
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** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**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 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 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
Sao Joao Brut Rosé, Lustau 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 - CO 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 - 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

**CIDERS**  
Stem Ciders, Off-Dry - CO 8.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 36  
Pomarina Brut Sidra (750mL) - Spain 42