

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SORIA

United States
Dry-cured pork sausage
Smoky & garlicky

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage
& peppercorns

CHORIZO PICANTE

La Rioja
Smoky, Spicy Dry-cured
Sausage

SOBRASADA

Majorca
Soft spreadable chorizo

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

SAN SIMON

Galicia
Smoked cow's milk, creamy &
buttery

IDIAZABAL

Basque Country
Smoked raw sheep's milk,
aged 6 months

CAÑA DE CABRA

Murcia
Goat's milk, aged 21 days,
Citrusy, Creamy, Mild

VALDEON

Castilla-León
Cow and Goat's milk blue
cheese, tangy & spicy

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

APERITIVO BOARD 22.00
An assortment of Spanish
aperitivo snacks to pair
with your anytime drinks

*Marinated Olives, Patatas Bravas,
Jamón Serrano, Fuet, Manchego,
Marinated Mahón, Roasted Almonds*

EXECUTIVE CHEF GREYSON S. KINDY

*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

POTATO TORTILLA 6.00
Chive Sour Cream

SAUTEED HARICOTS VERTS 8.50
Tamarind Vinaigrette, Roasted Cashews

SPRING PEA HUMMUS 7.50
Fennel Pollen, Chili Oil, Fried Pita

BLISTERED SHISHITO PEPPERS 7.00
Lime, Sea Salt

EGGPLANT CAPONATA 5.00
Basil, Parsley, Chili Flake

CHAMPIÑONES A LA PLANCHA 7.50
Garlic, Scallions

ASPARAGUS A LA PLANCHA 8.50
Truffle Vinaigrette, Grated Manchego

ROASTED HEIRLOOM CARROTS 7.50
Black Garlic Vinaigrette, Fennel Pollen

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

WAHOO CRUDO 11.50
Pickled Rhubarb, Chives, Citrus Vinaigrette

CALIFORNIA HALIBUT A LA PLANCHA* 13.50
Salsa Verde

SEARED PULPO 11.00
Squid Ink, Lentils

GAMBAS AL AJILLO 9.50
Arbol Chili, Olive Oil, Garlic

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

PEI MUSSELS 11.00
Chorizo, Sofrito

ALBONDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

BUTCHER'S STEAK* 12.50
Cherry Pepper Chimichurri

ROASTED CHICKEN THIGH 8.50
House-Made Harissa, Sundried Tomatoes

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

BACON WRAPPED DATES 8.00
Valdeon Mousse

ROASTED PORK BELLY 8.50
Red Chimichurri



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.

SALADS

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

SMOKED TROUT 8.50
Frisée, Fennel, Tarragon & Caper Vinaigrette

SNAP PEA & CUCUMBER 8.50
Fresno Chili, Feta Cheese, Mint, Citrus Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

NEW YORK STRIP* 28.50
Sautéed Haricots Vert, Herb Potatoes

WHOLE ROASTED BRONZINO 25.50
Shishito Peppers, Arugula, Pickled Onion

half / full / double

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

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Asparagus, Mushroom, Roasted Red Peppers,
Garlic Aioli

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Chicken, Pork Loin, Morcilla, 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

BURNT BASQUE CHEESECAKE 8.00
Luxardo Cherries

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts

WARM FLOURLESS CHOCOLATE CAKE 8.00
Coffee Anglaise, Almond Crumble

VILLA DOLCE GELATO 5.00
Vanilla, Strawberry Swirl, Italian Espresso

VILLA DOLCE SORBET 5.00
Passionfruit, Blackberry Cabernet

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2017 Sumarroca, Gran Reserva, Brut Nature, Penedes, Spain		48
2019 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

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2019 Viura, Azul y Garanza, Navarra, Spain		42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2020 Muscat Blend, Avinyo, Petillant, Penedès, Spain		42
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	9	38
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		36
2020 Riesling, Leitz, Feinherb, Rheingau, Germany	10	40

MEDIUM | FRUITY | MINERAL

2019 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	13	52
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10.5	42
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal		42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50
2017 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2019 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
2019 Trepát Blend, Negre de Folls, Conca de Barberá, Spain		42
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2019 Tempranillo, Los Conejos Malditos, Toledo, Spain		36
2015 Tintilla, Vara y Pulgar, Cadiz, Spain		52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2019 Malbec, Earth First, Mendoza, Argentina	9.5	38

FULL | RIPE | BOLD

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		52
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2017 Syrah, Polkura, Colchagua, Chile	13	52
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10	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

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

EL MESTIZO 10
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry
*Smoked and Stirred Tableside

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

Crazy Mountain, Lava Lake Wit - CO	7
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
Stem Ciders, Off-Dry - CO	8.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	36
Pomarina Brut Sidra (750mL) - Spain	42
Odell Brewing, Sippin Pretty Fruited Sour - CO	7



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