

# 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

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### 6-MONTH MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp  
& piquant

### CAÑA DE CABRA

Murcia  
Goat's milk, aged 21 days,  
citrusy, creamy, mild

### IDIAZABAL

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

### MARINATED MAHÓN

Minorca  
Cow's milk cheese in herb  
citrus oil

### CABRALES DOP

Asturias  
Raw cow milk's cheese, sharp  
& spicy, 75 day cave aged

### SAN SIMON

Galicia  
Smoked cow's milk, creamy &  
buttery

### 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

SOUS CHEF

MATT COULSON

\*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

**MARINATED OLIVES** 5.00  
Citrus, Thyme, Garlic

**HONEY WHIPPED SHEEP'S CHEESE** 7.50  
Garlic Confit, Pimentón, Toasted

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

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**ROASTED CORN CAZUELA** 8.00  
Carrot Sofrito, Pickled Guindilla, Parsley

**HEIRLOOM TOMATO CAZUELA** 6.50  
Basil, Balsamic, Red Onion

**QUESO A LA PLANCHA** 7.50  
Honey, Pimentón

**ROASTED ZUCCHINI** 7.00  
Red Chimichurri

**SAUTEED HARICOTS VERTS** 8.50  
Tamarind Vinaigrette, Roasted Cashews

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

**ASPARAGUS A LA PLANCHA** 8.50  
Truffle Vinaigrette, Grated Manchego

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**WAHOO CRUDO** 11.50  
Pickled Rhubarb, Chives, Citrus Vinaigrette

**BOQUERONES** 6.50  
Parsley, Garlic

**SEARED PULPO** 11.00  
Squid Ink, Beluga Lentils

**GAMBAS AL AJILLO** 9.50  
Arbol Chili, Olive Oil, Garlic

**GALICIAN ROASTED SARDINES** 11.50  
Olive & Cherry Pepper Tapanade

**CRISPY CALAMARI** 10.50  
Smoked Pepper Aioli

**RAINBOW TROUT A LA PLANCHA\*** 13.50  
Salsa Verde

**PEI MUSSELS** 11.00  
Chorizo, Sofrito

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**ALBONDIGAS** 8.50  
Spiced Meatballs in Ham-Tomato Sauce

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

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

**BUTCHER'S STEAK** 12.50  
NY Strip, Cherry Pepper Chimichurri

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**SEARED MORCILLA** 8.00  
Almond Romesco, Charred Scallions

**ROASTED PORK BELLY** 8.50  
Red Chimichurri

**BACON WRAPPED DATES** 8.00  
Valdeon Mousse

## SALADS

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

**ROASTED CORN & WATERCRESS** 8.00  
Red Onion, Salsa Verde, Boquerones

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

## LARGE PLATES

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

**NEW YORK STRIP\*** 28.50  
Roasted Carrots, Herb Potatoes

**WHOLE ROASTED BRONZINO** 25.50  
Sautéed Snap Peas, 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  
Chorizo, Pork Loin, Morcilla, Chickpeas

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

## DESSERTS

**FLAN CATALÁN** 6.50

**OLIVE OIL CAKE** 8.00  
Sea Salt

**WARM FLOURLESS CHOCOLATE CAKE** 8.00  
Coffee Anglaise, Almond Crumble

**BURNT BASQUE CHEESECAKE** 8.00  
Luxardo Cherries

**CREPAS** 7.50  
Dulce de Leche Cream, Hazelnuts

**VILLA DOLCE GELATO** 5.00  
Vanilla, Strawberry Swirl

**VILLA DOLCE SORBET** 5.00  
Blackberry Cabernet



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.

## 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
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36

### WHITES

#### LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2020 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
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	9.5	38
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	9	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
2020 Sauvignon Blanc, Aylin, San Antonio, Chile	10.5	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
2019 Garnacha, Le Naturel, Navarra, Spain	10	40
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
2015 Tintilla, Vara y Pulgar, Cadíz, Spain		52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2020 Malbec, Earth First, Mendoza, Argentina	9.5	38

#### FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		52
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13.5	54
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
2016 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10	40

## SANGRIA & COCKTAILS

**SANGRIA, RED OR WHITE** 9/glass 30/Pitcher  
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

**GUNS & ROSÉS** 12/glass 48/Carafe  
São João Brut Rosé, Lillet Rosé, Woody Creek 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, Lunar Transit Juicy & Hazy IPA - CO 3.75 7.5

### BOTTLES & CANS

**LAGER | PILSNER | LIGHT**  
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

**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**  
Odell Brewing, Sippin Pretty Fruited Sour - CO 7  
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



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