

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

SOBRASADA

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano,
Garlic, Peppercorns

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

CABRA ROMERO

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

CAÑA DE CABRA

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

IDIAZÁBAL

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

SMOKIN' GOAT

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

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet
Pimentón

JAMÓN MANGALICA

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

APERITIVO BOARD

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

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SCALLOPS A LA PLANCHA

Aji Amarillo

18.5

MARCONA ALMONDS

Pimentón, Garlic, Rosemary

5

ROCK FISH A LA PLANCHA

Salsa Verde

13.5

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme, Giardiniera

5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

HARISSA CHICKEN THIGH

Charred Cucumber Yogurt

10

BLISTERED SHISHITO PEPPERS

Lime, Salt

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

ROASTED CAULIFLOWER

Almond Romesco

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

CHAMPIÑONES

Garlic, Scallions

11

BACON-WRAPPED DATES

Valdeón Mousse

8

ROASTED CARROTS

Pistachio Pesto

9

SEARED MORCILLA

Almond Romesco

10.5

BURRATA

Strawberries, Basil, Mint, Almonds

12.5

PORK BELLY A LA PLANCHA

Red Chimichurri

10.5

HONEY-WHIPPED SHEEP'S CHEESE

Pimentón, Pita

8.5

CHULETA

Boneless Pork Chop, Cherry Pepper Chimichurri

11.5

PIQUILLO HUMMUS

Sumac, EVOO, Pita

9

FLANK STEAK

Salsa Verde

14.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

POTATO TORTILLA

Chive Sour Cream

7

STEAK PAILLARD

Crispy Potatoes, Pepper Vinaigrette

14.5

CRISPY TROUT

Snap Peas, Mint

13.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

BOQUERONES

Parsley, Garlic

6

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

ASPARAGUS SALAD

Citrus-Coriander Vinaigrette, Shaved Smokin' Goat

10

CARROTS & CANDY STRIPED BEETS

Spiced Greek Yogurt, Grapefruit Vinaigrette

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED STRIPED BASS

Asparagus, Arugula, Onions

28.5

PAELLA VERDURAS

Roasted Red Peppers, Carrots, Asparagus,
Garlic Aioli

half / full / double
18 / 36 / 64

PAELLA MARISCOS

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

Blueberry Compote, Pastry Cream, Pistachios

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
2021 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
2021 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
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 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2020 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 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
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
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2019 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	5.25	10.5	42
2020 Peninsula, Vino de Montana, Sierra de Gredos, Spain	<i>Garnacha, Pinuela</i>	6	12	48
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
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
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
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

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 / Vino de Montaña / Vallot 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



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

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, Dolin 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, Guava Nectar 9.5 34

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

BEER

DRAFT

	7oz	14oz
Odell, Lagerado - CO	3.75	7.5
La Cumbre, Slice of Hefen - NM	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
Elevation, 8 Second Kolsch - CO	7.5
Peroni, Lager - Italy	8
Odell, Hazer Tag Hazy IPA - CO	8.5
Melvin Brewing, IPA - WY	9.5
Ska Brewing, Modus Hoperandi - CO	8
Telluride, Face Down Brown - CO	8
Hitachino, Nest White - Japan	14
Avery, Electric Sunshine Tart Ale - CO	8.5
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