

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

DRUNKEN GOAT

Murcia
Semi-soft goat's milk cheese soaked in red wine

CANA DE CABRA

Murcia
Soft-ripened goat cheese, creamy & mild

VALDEÓN

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

6-MONTH MANCHEGO

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

MARINATED MAHON

Balearic Islands
Cow's milk cheese marinated in citrus oil

CABRA ROMERO

Murcia
Goat's milk cheese coated in rosemary

IDIAZABÁL

Basque Country
Smoked raw sheep's milk, nutty & robust

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Majorca
Soft spreadable chorizo

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

SORIA

United States
Dry-cured pork sausage
Smoky & garlicky

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

12

APERITIVO BOARD

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

22

*Marinated Olives, Patatas Bravas,
Jamón Serrano, Chorizo Picante, Manchego,
Marinated Mahon, Roasted Almonds*

TAPAS

MARINATED OLIVES

Citrus, Thyme, Garlic

5

BOQUERONES

Parsley, Garlic

6.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

SALMON CRUDO

Fresno Chile, Chives, Lemon Vinaigrette

11.5

MARCONA ALMONDS

Pimentón, Garlic, Rosemary

5

CRISPY CALAMARI

Smoked Pepper Aioli

10.5

CHICKPEA HUMMUS

Olive Oil, Sumac, Pita Chips

7.5

GAMBAS AL AJILLO

Arbol Chili, Olive Oil, Garlic

9.5

HEIRLOOM TOMATO CAZUELA

Basil, Balsamic, Red Onion

6.5

TROUT A LA PLANCHA*

Salsa Verde

13.5

QUESO A LA PLANCHA

Honey, Pimenton

7.5

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

8.5

POTATO TORTILLA

Chive Sour Cream

6

BACON WRAPPED DATES

Valdeón Mousse

8

ROASTED ZUCCHINI

Red Chimichurri

7

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

CHAMPIÑONES A LA PLANCHA

Garlic, Scallions

7.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

PAN CON TOMATE

Garlic, Sea Salt

5

ROASTED PORK BELLY

Red Chimichurri

8.5

CHARRED BROCCOLINI

Almond Romesco

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

BLISTERED SHISHITOS

Lime, Sea Salt

7.5

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.5

ASPARAGUS A LA PLANCHA

Truffle Vinaigrette, Idiazabal

8.5

SEARED MORCILLA

Almond Romesco, Charred Scallions

8

EGGPLANT CAPONATA

Basil, Parsley, Chili Flake

5

TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

BUTCHER'S STEAK*

NY Strip, Cherry Pepper Chimichurri

12.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

ROASTED CORN & ARUGULA

Red Onion, Salsa Verde, Boquerones

8

WATERMELON & FRISEE

Fennel, Marinated Feta

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

WHOLE ROASTED BRONZINO

Heirloom Carrots, Arugula, Onion

28.5

half / full / double

PARILLADA BARCELONA*

New York Strip, Chicken, Pork Loin, Morcilla

27 / 54 / 108

PAELLA VERDURAS

Asparagus, Mushrooms, Roasted
Red Peppers, Garlic Aioli

16 / 32 / 64

PAELLA SALVAJE

Chorizo, Pork Loin, Chicken, Chickpeas

24.5 / 49 / 98

PAELLA MARISCOS

Prawns, PEI Mussels, Calamari, Clams

24.5 / 49 / 98

DESSERTS

OLIVE OIL CAKE

Sea Salt

8

FLAN CATALÁN

6.5

WARM FLOURLESS CHOCOLATE CAKE

Coffee Anglaise, Almond Crumble

8

BURNT BASQUE CHEESECAKE

Rhubarb Jam

8

CREPAS WITH SEASONAL FRUIT

Strawberries, Citrus Cream, Pistachios

7.5

VILLA DOLCE GELATO

Vanilla, Strawberry Swirl, Mint Chocolate

5

VILLA DOLCE SORBET

Blood Orange

5

EXECUTIVE CHEF RYAN CALBAY

*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 BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
		4.25	8.5	34

WHITE

2020 Mila, Rias Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2018 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Azul y Garanza, Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.25	10.5	42
2018 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2020 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2018 1752 Gran Tradicion, Cerro vChapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2015 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5	10	40

ROSÉ

2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.25	12.5	50

RED

2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 Garnacha, La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.25	10.5	42
2019 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2017 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	5.25	10.5	42
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2017 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco', Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera, 375mL	<i>Manzanilla</i>	9.5	76
Equipo Navazos, 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	7.5	30
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	6	48
Península, Lustau, 750mL	<i>Amontillado</i>	11.5	46
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion, Alvear, 375mL	<i>Oloroso</i>	11	44
	<i>Oloroso</i>	12	48

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
		15	60

WINE FLIGHTS

3 Tastes / 3oz Pours

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	
GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot	15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
ACID TRIP Asnella / Comte Leloup / Belinda	15
High. Acid. Wines.	



COCKTAILS

SUMMER STREET SLING	9.5
Chamomile Infused Mell Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	
TABLESIDE GINTONIC	14
Choice of: Fruit, Leaf, Flower, Root or Classic	
RICHMOND GIMLET	9
Greenall's Gin, Lime, Mint	
TYGRA	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	
EL MESTIZO	10
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	
WHISKEY ROOT	10
Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	
SPICE RACK	12
Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	
SMOKED SHERRY MANHATTAN	15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry *Smoked and Stirred Tableside	

SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	9	30
GUNS & ROSÉS	glass	carafe
Naveran Brut Rosé, Lillet Rosé, Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12	48

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, Hercules Double IPA - CO	4.25	8.5
Ratio Beerworks, Domestica - CO	3	6

BOTTLES & CANS

Clausthaler, Non-Alcoholic – Germany	5.5
Upslope, Craft Lager – CO	7.5
Peroni, Lager – Italy	7.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Crazy Mountain, Lava Lake Wit – CO	7
Dry Dock, Apricot Blonde - CO	7.5
Epic Brewing, Tart 'n Juicy Sour IPA - CO	8.5
Odell Brewing, Sippin Pretty Fruited Sour – CO	7
Bootstrap, Insane Rush IPA - CO	7.5
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
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