

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

CHORIZO PICANTE

La Rioja
Smoky, Spicy Dry-cured Sausage

SORIA

United States
Dry-cured pork sausage
Smoky & garlicky

FUET

Catalonia
Dry-cured pork sausage

SOBRASADA

Majorca
Soft, Spreadable Chorizo

6-MONTH MANCHEGO

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

SAN SIMON

Galicia
Smoked cow's milk, Creamy & Buttery

MARINATED MAHÓN

Minorca
Cow's milk cheese in herb citrus oil

VALDEON

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

LEONORA 7.50

Castilla-León
Goat Milk Cheese, Lemony, Mushroomy

JAMÓN MANGALICA 12.00

Segovia
Cured Hungarian pig

APERITIVO BOARD 18.00

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

Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Drunken Goat, Manchego, Pickled Black Radish, 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

Barcelona is a cashless restaurant.
Credit and debit accepted.

303.816.3300

TAPAS

CAULIFLOWER A LA PLANCHA 7.50
Harissa, Parsley

EGGPLANT CAPONATA 5.00
Basil, Parsley, Chili Flake

CHAMPIÑONES A LA PLANCHA 7.50
Garlic, Scallions

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

SAUTEED ZUCCHINI 7.00
Red Chimichurri

POTATO TORTILLA 6.00
Chive Sour Cream

COCA DE SETAS 10.00
Roasted Wild Mushrooms, Goat's Cheese, Fried Egg

BLISTERED SHISHITO PEPPERS 7.00
Lime, Sea Salt

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

SMOKED SALMON MOUSSE 8.00
Herbed Goat Cheese, Toasted Pita

RAINBOW TROUT A LA PLANCHA* 10.50
Salsa Verde

GAMBAS AL AJILLO 9.50
Arbol Chili, Olive Oil, Garlic

PEI MUSSELS 11.00
Garlic, Shallot, Sherry Wine

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SEARED LENGUA 11.00
Pistou, Pickled Pearl Onions

PORK MILANESE 8.00
Crispy Pork Cutlet, Zucchini Romesco, Hazelnuts

CATALAN LAMB PINTXOS* 9.50
Zucchini, Harissa, Lime

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

BUTCHER'S STEAK 12.50
Red Chimichurri

SALADS

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

APPLE & WATERCRESS 8.00
Manchego, Lemon Basil Vinaigrette

ARUGULA CUCUMBER 8.00
Red Pepper, Garlic Migas, Sumac

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED RED SNAPPER 25.50
Harissa Cauliflower, Watercress and Apple, Salsa Verde

NEW YORK STRIP* 28.50
Shishito Peppers, Herb-roasted Potatoes

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Summer Squash, Sweet Corn, Tomato, Shaved Carrot, Herbed Yogurt

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

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, PEI Mussels, Calamari

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

DESSERTS

WARM FLOURLESS CHOCOLATE CAKE 8.00
Coffee Anglaise, Almond Crumble

OLIVE OIL CAKE 8.00
Sea Salt

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts

FLAN CATALÁN 6.50

VILLA DOLCE GELATO 5.00
Salted Caramel & Truffle; Lemon Pie

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
2016 Xarel-lo, Alta Alella, Bruant, Brut Nature, Alella, Spain		60
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

ROSES

2019 Mencia, Liquid Geography, Bierzo, Spain	10	40
2018 Capcanes, Mas Donis, Montsant, Spain	8	32

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	12	48
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		36
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Muscat Blend, Avinyo, Petillant, Penedès, Spain		42
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain		38
2019 Viognier, Pie de Palo, Mendoza, Argentina	7	28
2017 Riesling, Barth, 'Allure,' Rheingau, Germany	10.5	42

MEDIUM | FRUITY | MINERAL

2018 Hondarribi Zuri, Maddy, Bizkaiko Txakolina, Spain	13	52
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina		38
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10.5	42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2017 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13	52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2018 Mencia, Adegas Guímaro, Ribeira Sacra, Spain		46
2017 Mencia/Albarín Negro, La Fanfarria, Asturias, Spain		48
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain	12.5	50
2018 Trepat Blend, Negre de Folls, Conca de Barberá, Spain	10.5	42
2017 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France	13.5	54
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany	11.5	46

MEDIUM | FRUITY | SPICE

2018 Tempranillo, Azul y Ganza, Navarra, Spain	7.5	42
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28

FULL | RIPE | BOLD

2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		52
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11.5	46
2017 Garnacha/Cabernet, L'Encastell, Marge, Priorat, Spain		56
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2016 Syrah, Polkura, Colchagua, Chile	13	52
2014 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

BARCELONA GINTONIC 12.5
Hayman's London Dry, Fevertree Mediterranean Tonic
Grapefruit, Lime, Jasmine

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

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
Estrella Damm, Inedit - Spain		9.5
Hitachino, Nest White - Japan		14

HOPPY | FLORAL | BITTER

Firestone Walker, Luponic Distortion - CA		7
Odell, Myrcenary Double IPA - CO		9 b
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
Odell Brewing, Sippin Pretty Fruited Sour - CO		7
Pomarina Brut Sidra (750mL) - Spain		42