

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

6-MONTH MANCHEGO

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

VALDEÓN

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

MARINATED MAHÓN

Minorca
Cow's milk cheese in herb citrus oil

CABRA ROMERO

Murcia
Goat's milk cheese coated in rosemary

DRUNKEN GOAT

Murcia
Goat's milk, aged 78 days, mild and
buttery

IDIAZABAL

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

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Majorca
Soft spreadable chorizo

CHORIZO PICANTE

La Rioja
Smoky, spicy dry-cured sausage

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

FUET

Catalonia
Dry-cured pork sausage

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

APERITIVO BOARD

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

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

12

22

TAPAS

MARINATED OLIVES

Citrus, Thyme, Garlic

5

SALMON CRUDO*

Chives, Chili Oil, Lemon Vinaigrette

11.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

BOQUERONES

Parsley, Garlic

6.5

QUESO A LA PLANCHA

Honey, Pimentón

7.5

GAMBAS AL AJILLO

Arbol Chili, Olive Oil, Garlic

9.5

EGGPLANT CAPONATA

Basil, Parsley, Chili Flake

5

PEI MUSSELS

Chorizo, Sofrito

11

HUMMUS

Olive Oil, Sundried Tomatoes, Pita Chips

7.5

ROASTED CHICKEN THIGH

Aji Amarillo

8.5

POTATO TORTILLA

Chive Sour Cream

6

TROUT A LA PLANCHA*

Salsa Verde

13.5

HONEY WHIPPED SHEEP'S CHEESE

Garlic Confit, Pimentón, Toasted Pita

7.5

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

8.5

ROASTED ZUCCHINI

Red Chimichurri

7

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.5

CHAMPIÑONES A LA PLANCHA

Garlic, Scallions

7.5

ROASTED PORK BELLY

Red Chimichurri

8.5

PAN CON TOMATE

Garlic, Sea Salt

5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

HEIRLOOM CARROTS

Black Garlic Vinaigrette, Fennel Pollen

7.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

ROASTED CORN CAZUELA

Carrot Sofrito, Scallion Salsa

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

CHARRED BROCCOLINI

Almond Romesco

8

TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

BLISTERED CHERRY TOMATOES

Crispy Garlic, Sherry Vinaigrette

7.5

SEARED MORCILLA

Almond Romesco, Charred Scallions

8

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

HEIRLOOM TOMATO & ARUGULA

Shallots, El Majuelo Sherry

8.5

WATERMELON & CUCUMBER

Fennel, Marinated Feta, Mint

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

half / full / double

PARILLADA BARCELONA*

New York Strip, Chicken, Pork Loin, Morcilla

27 / 54 / 108

PAELLA VERDURAS

Corn, Mushrooms, Roasted
Red Peppers, Garlic Aioli

16 / 32 / 64

PAELLA SALVAJE

Pork Loin, Chicken, Chorizo, Chickpeas

24.5 / 49 / 98

PAELLA MARISCOS

Prawns, PEI Mussels, 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

CREPAS WITH SEASONAL FRUIT

Strawberries, Citrus Cream, Pistachios

7.5

BURNT BASQUE CHEESECAKE

Blueberry Preserves

8

VILLA DOLCE GELATO

Vanilla, Strawberry Swirl, Mint Chocolate

5

EXECUTIVE CHEF RYAN CALBAY
SOUS CHEFS ALEX DELFINO & DEVIN RACHLES

*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>	4.25	8.5	34
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rias Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Azul y Garanza, Navarra, Spain	<i>Viura</i>	5.25	10.5 (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 Chapeu, 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

		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

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
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>Mencia</i>	6.75	13.5	54
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat 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 National 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
2019 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
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
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

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Equipo Navazos, 375mL	<i>Manzanilla</i>	7.5	30
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

SWEET

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

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	
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

BEEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom, Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 9.5
Chamomile Infused Mell Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

DOS PENÍNSULAS 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

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9 30
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, 12 48
Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters

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