

The 9th Door

925 N Lincoln St 80203-2766 · +13038327027 · Updated: Jan 14, 2026

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TAPAS FRÍAS ⁵

Aceitunas Aliñadas y Almendras

\$7.00

Roasted Spanish Olives / Marcona Almonds

Montados de Boquerones

\$8.00

Marinated White Anchovies / Piquillo-Tomato Relish / Goat Cheese Toast / Arbequina Olive Oil

Montados de Salmón Ahumado

\$8.00

Hot Smoked Salmon Salad / Avocado Toast / Citrus Aioli / Harissa / Pickled Fresno Chili

Ensalada de Zanahorias

\$13.00

Roasted Heirloom Baby Carrots / Frisée / Pistachio Pesto / Baby Arugula / Valencia Orange / Maple-Citrus Vinaigrette

Escalivada Catalana

\$13.00

Fired Roasted Eggplant, Onions, and Red Peppers / Hummus / Black & White Anchovies / Herbs Fines / House Flatbread

QUESOS (CHEESES) ⁶

6 month aged Manchego (sheep)

\$6.50

La Mancha

Marinated Idiazabal (sheep)

\$6.50

Basque Country

Garrotxa (goat)

\$6.50

Catalunya

Caña de Cabra (goat)

\$5.50

Murcia

12 month aged Mahón (cow)

\$6.50

Menorca

Valdeón (cow, goat)

\$6.50

León

EMBUTIDOS (CURED MEATS) ⁵

Jamón Serrano (18-month aged ham)

\$10.00

Chorizo ibérico

\$9.00

Salchichón Ibérico

\$9.00

Lomo Ibérico	\$11.00
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Jamón Ibérico de Bellota (1 oz)	\$34.00
(Also known as Pata Negra) Served with Pan con Tomate	
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TAPAS CALIENTES 15	
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Pan a la Parrilla con Salsa Verde	\$5.00
Grilled Sourdough with Parsley / Garlic / Olive Oil	
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Pan con Tomate	\$7.00
Toasted Ciabatta / Tomato Pulp / Arbequina Olive Oil	
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Dátiles	\$8.00
Bacon Wrapped Medjool Dates / Valdeón Blue Cheese / Marcona Almond	
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Pimientos de Padrón y Chorizo	\$8.00
Blistered Padrón Peppers / Sea Salt / Sherry-Chorizo Vinaigrette / Lemon	
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Patatas Bravas	\$10.00
Crispy Red Bliss Potatoes / Spicy Brava Sauce / Garlic Aioli / Pimentón	
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Tortilla Española*	\$12.00
Traditional Spanish Omelette / Confit Potato / Onion / Garlic Aioli / Harissa	
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Croquetas de Pollo y Jamón	\$9.00
3 Creamy Chicken and Jamón Serrano Croquettes / Garlic Aioli	
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Setas Salteadas	\$12.00
Sautéed Foraged Mushrooms / Garlic / Thyme / Lemon / Sherry Vinegar / Manchego Cheese	
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Pollo con Chorizo y Garbanzos	\$14.00
Roasted Boulder Natural Chicken / Sofrito / Greens / Stewed Garbanzos and Chorizo / Salsa Verde	
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Almejas en Salsa Verde*	\$14.00
Steamed Manilla Clams / Albariño / Garlic / Parsley / Preserved Lemon / Sobrasada	
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Pinchos Morunos*	\$12.00
Marinated Pork Skewers / Romesco Toast / Salsa Verde / Pickled Shallots	
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Gambas al Ajillo*	\$17.00
Wild Caught Shrimp / Garlic / Lobster Reduction / Brandy-Olive Oil / Lemon / Ciabatta	
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Albóndigas	\$16.00
Colorado Lamb Meatballs / Smoked Tomato Sauce / Mita Crema Cheese / Marinated Cucumbers / Mint	
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Carne a la Plancha*	\$35.00
Snake River American Wagyu Flank / Harissa Paste / Crispy Potatoes / Garlic Aioli	
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Paella de Mariscos* (serves 2-3)	\$46.00
Bomba Rice / Sofrito / Clams / Mussels / Baby Squid / Shrimp / Salsa Verde	