

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

### 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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

### DRUNKEN GOAT

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

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

### CAÑA DE CABRA

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

### MAHÓN

Castilla-La Mancha, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

### CABRA ROMERO

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

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

### IDIAZÁBAL

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

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

### JAMÓN MANGALICA

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

### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft Sheep's milk, Cured 4 months Black truffle, Savory, Piquant

### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

*Jamón Serrano, Fuet, Mahón, Idiazábal, Pickled Vegetables, Olives, Almonds, Patatas Bravas*

## TAPAS

**HOUSE MARINATED OLIVES** 5  
Garlic, Thyme, Citrus, Giardiniera

**ROASTED CARROTS** 8.5  
Harissa, Garlic

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**BURRATA** 12.5  
Snap Peas, Champagne Vinaigrette, Pea Tendrils

**FRIED EGGPLANT** 9.5  
Xato

**ROASTED MUSHROOMS** 9.5  
Scallion Chimichurri

**HOUSEMADE RICOTTA** 10.5  
Candied Orange, Cardamom

**HUMMUS** 8.5  
Piquillo Peppers

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 7  
Chive Sour Cream

**TURNIPS** 8  
Muscat Grapes, Mint

**TUNA CRUDO\*** 15.5  
Shallot, Citrus Oil, Espelette Aioli

**SEARED SCALLOPS** 18.5  
Celery Root Purée, Lemon Zest

**SALMON A LA PLANCHA** 14  
Labneh, Lemon, Roasted Peppers

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**BOQUERONES** 6  
Garlic, Piquillo Peppers, Fennel

**GRILLED PULPO** 15.5  
Spicy Fingerling Potatoes

**GRILLED CHICKEN THIGH** 9.5  
Mojo Verde

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**STEAK PAILLARD** 14.5  
Crispy Potatoes, Red Pepper Vinaigrette

**PORK BELLY** 10.5  
Apple Mostarda

**DEL TERRUÑO FARM'S BEEF TARTARE\*** 14.5  
Capers, Serrano Peppers

**LAMB RIBS** 18.5  
Sherry, Coriander, Aleppo Pepper

## SALADS

**ENSALADA MIXTA** 9  
Olives, Onions, Tomatoes, Little Gem Lettuce

**MARINATED BEETS** 7  
House-Made Ricotta, Pistachios

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 26.5  
Spring Onions, Potatoes

**PAELLA VERDURAS** **half / full / double**  
Spring Onions, Turnips, Fava Beans 18 / 36 / 64

**PAELLA SALVAJE** 28 / 56 / 98  
Chicken, Pork Belly, Chorizo, Chickpeas

**PAELLA MARISCOS** 28 / 56 / 98  
Shrimp, Clams, Mussels, Calamari

**SQUID INK FIDEOS** 14.5 / 29 / 58  
Calamari, Garlic Aioli

**PARILLADA BARCELONA\*** 31 / 62 / 108  
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**CREPAS WITH SEASONAL FRUIT** 8  
Citrus Cream, Poached Pears, Pistachios, Sea Salt

## EXECUTIVE CHEF ALEX FALCONER EXECUTIVE SOUS CHEF JULIAN JOLICOEUR

\*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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2022 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2022 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximenez</i>	5.5	11	44
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2023 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2022 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2022 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2016 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2022 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2022 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2020 <b>Belinda</b> , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2021 <b>Chat. Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	12	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	6	48
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	10	40
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	11	44

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64

# 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 / Clos Lojen 15  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Cuvée Paul 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / L'Alpage / Belinda 15  
High. Acid. Wines.



# 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 Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 12  
Four Roses Bourbon, 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 Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions 15

**CATALAN**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Hayman's London Dry Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, 12.5 50  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** caña doble  
Estrella Galicia, Lager – Spain 4.25 8.5  
Lord Hobo, 617 White Ale – MA 4 8  
Jack's Abby, Post Shift Pilsner – MA 3.75 7.5  
Troegs, Perpetual IPA – PA 4.25 8.5

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7  
Narragansett, Light (16oz.) –RI 7  
Peroni, Lager – Italy 8.5  
Estrella Damm, Daura Gluten-Free Lager – Spain 8.5  
Von Trapp, Bohemian Pilsner – VT 8  
Hitachino, Nest White – Japan 14  
Founders, All Day IPA – MI 6.5  
Night Shift, Whirlpool Hazy NE IPA - MA 8.5  
Jack's Abby, Hoponius Union IPL – MA 7  
Notch, Left of the Dial IPA – MA 7.5  
Lagunitas, Maximus IPA – CA 8  
Lord Hobo, Boom Sauce - MA 13  
Allagash, Tripel – ME 10.5  
Kentucky Ale, Bourbon Barrel Ale –KY 10  
Left Hand, Milk Stout - CO 9.5

**CIDERS**  
Down East Cider, Original – MA 9.5  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28