

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

SPICY SOPRESSATA

Italy
Dry-cured pork sausage w/ paprika & chile de arbol

FUET

Catalonia
Dry-cured pork sausage

CHORIZO PICANTE

La Rioja, Spain
Smoky, mildly spicy, dry-cured sausage

SOBRASADA

Mallorca
Spreadable spicy chorizo

SPECK

Alto Adige
Dry-cured Spanish ham

YOUNG MAHÓN

Minorca
Cows milk cheese aged 4 months, mild with a nutty finish

AGED MAHÓN

Balearic Islands
Cow's milk cheese aged 1 year, salty & sharp

6-MONTH AGED MANCHEGO

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

IDIAZÁBAL

Navarra
Smoked raw sheep's milk, nutty & robust

BOURGOGNE

Burgundy
Cow's milk, triple creme

VALDEÓN

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

CAÑA DE CABRA

Murcia
Soft-ripened goat cheese, creamy & mild

IBORES

Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

CABRA ROMERO

Murcia
Goat's milk cheese coated with rosemary

DRUNKEN GOAT

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

LOMO IBERICO

Salamanca
Dru-cured, acorn fed
Iberico pig loin

JAMÓN MANGALICA

Segovia
Cured Hungarian Pig

APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas,
Pickled Peppers, Fuet, Jamón Serrano
Aged Mahón, Idiazábal, Almonds*

12

14

22

TAPAS

HOUSE MARINATED OLIVES

Pickled Vegetables, Chili Flakes, Citrus

SEARED SEA SCALLOPS

Cauliflower Purée, Roasted Pistachio

EGGPLANT CAPONATA

Sweet Pepper, Basil, Parsley

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

ROASTED RED PEPPER HUMMUS

Fried Pita Bread

CAROLINA TROUT A LA PLANCHA

Salsa Verde

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

P.E.I MUSSELS

Onions, Celery, Garlic, White Wine

POTATO TORTILLA

Chive Sour Cream

PULPO GALLEGO

Celery, Fingerlings, Pimentón

CHAMPIÑONES

Garlic, Aleppo Pepper, Lemon

SEARED PORK BELLY

Mojo Picante

SHISHITO PEPPERS

Maldón, Lemon

BACON WRAPPED DATES

Valdeón Mousse

ROASTED CAULIFLOWER

Orange-Harissa Glaze, Toasted Walnuts

BARCELONA BIKINI

Serrano, Mahón, Truffle Aioli

WILTED BABY KALE

Garlic, Golden Raisins, Bread Crumbs

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHARRED BABY CARROTS

Cumin Yogurt, Mint, Spicy Sunflower Seeds

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

SPICED BEEF EMPANADAS

Red Pepper Sauce

GRILLED SPRING ASPARAGUS

Old Style Mustard Dressing

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

BOQUERONES

Roasted Red Peppers, Fried Capers, Herb Oil

CHARRED CHICKEN THIGH

Aji Verde

BAY SCALLOPS CRUDO

Green Apple-Coriander Nage

SEARED LONG ISLAND DUCK BREAST

Eggplant Caviar, Balsamic Shallots

SMOKED TROUT

Warm Potato Salad

GRILLED NEW ZEALAND LAMB CHOPS

Romesco Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine Lettuce

HARICOT VERTS

Shaved Fennel, Valencia Orange, Banyuls Vinegar

PERSIAN CUCUMBER & TOMATOES

Red Onions, Chickpeas, Feta, Oregano, White Balsamic

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Mixta Salad, Roasted Potatoes

PAELLA VERDURAS

Baby Carrots, Sugar Snaps, Cauliflower, Shishitos

PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

PARILLADA MIXED GRILL*

NY Strip, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Luxardo Cherries

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts

8

8.5

9.5

23

26.5

half / full / double

18 / 36 / 64

28 / 56 / 98

28 / 56 / 98

31 / 62 / 108

7

9

9

9

8

EXECUTIVE CHEF GEOFFREY BRUIJNEEL / SOUS CHEF RONY GARCIA

*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	Xarel-lo Blend	4.75	9.5	38
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	Xarel-lo Blend	6	12	48
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	Albariño	6	12	48
2019 Menade, Rueda, Spain	Verdejo	5.5	11	44
2019 Azul y Garanza, Navarra, Spain	Viura	3.75	7.5	(L) 42
2020 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2019 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2019 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.25	8.5	34
2020 Aylín, San Antonio, Chile	Sauvignon Blanc	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6	12	48
2017 Marcel Couturier, Mâcon-Loché, France	Chardonnay	7.25	14.5	58
2020 Iniceri, 'Abisso', Sicily, Italy	Catarratto	6	12	48
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	Melon de Bourgogne	6.25	12.5	50
2020 Leitz, Feinherb, Rheingau, Germany	Riesling	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
2019 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	Mourvedre Blend	6	12	48

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.25	12.5	50
2019 La Maldita, Rioja, Spain	Garnacha	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	Tempranillo	6	12	48
2020 Le Naturel, Navarra, Spain	Garnacha	4	8	32
2018 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	5.5	11	44
2018 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	Mencía, Albarín Negro	5.5	11	44
2018 Joan D'Anguera, Finca L'Argata, Montsant, Spain	Garnacha	8.5	17	68
2019 Sotabosc, Montsant, Spain	Garnacha	6	12	48
2019 Los Conejos Malditos, Toledo, Spain	Tempranillo	4.5	9	36
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepát Blend	4.75	9.5	38
2018 La Vinyeta, Bongo*, Emporda, Spain	Monastrell	4.5	9	36
2017 Vara y Pulgar, Cadiz, Spain	Tintilla	6.5	13	52
2020 Earth First, Classic, Mendoza, Argentina	Malbec	4.25	8.5	34
2018 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	Touriga National Blend	3.5	7	28
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6	13	52
2016 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2018 Casas del Bosque, Casablanca, Chile	Pinot Noir	6.75	13.5	54
2019 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5	50
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	Tannat, Viognier	6	12	48
2019 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5	40
Tradicion, Bodegas Tradicion, 750mL	Fino	9	72
La Cigarrera, 375mL	Manzanilla	8	32
Península, Lustau, 750mL	Palo Cortado	7.5	60
Los Arcos, Lustau, 750mL	Amontillado	5	40
15 Años, El Maestro Sierra, 375mL	Oloroso	11.5	46
VORS, Bodegas Tradicion, 750mL	Oloroso	19	152

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	8	64
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Solera 1927, Alvear, 375mL	Pedro Ximénez	13.5	54

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 / Finca L'Argata 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



COCKTAILS

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

SUMMER STREET SLING 10
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

DOS PENÍNSULAS 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

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

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

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Hayman's London Dry Gin.

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
Ginger, Lime

LEAF
Fever Tree Mediterranean, Juniper Berries,
Smoked Bay Leaf, Lime

FLOWER
Fever Tree Eldeflower, Rosebud, Lime, Cucumber

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime

SANGRIA

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

GUNS & ROSÉS glass carafe
Naveran Brut Rosé, Lustau Vermut Rosé, 11.5 46
Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14 oz
Black Hog, Granola Brown - CT 3.75 7.5
Jack's Abby, House Lager - MA 3.75 7.5
Sea Hag, IPA - CT 3.75 7.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Estrella Damm, Daura - Spain 7.5
Troegs, Dreamweaver Wheat - PA 6.5
Rodenbach Sour Belgium (16oz) 13
Duclaw, Sweet Baby Jesus Porter 8
Estrella Damm, Inedit - Spain 9.5
Two Roads, Honeyspot Road IPA - CT 6.5
Lagunitas, Maximus IPA - CA 8.5
Half Full, In Pursuit IPA - CT 8
Jack's Abby, Hoponius Union IPL - MA 7
Allagash, Tripel Reserve - MN 10.5