

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

DELICE DE 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
Dry-cured, acorn fed Iberico pig loin

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Jamón Serrano Manchego, Idiazábal

TAPAS

HOUSE MARINATED OLIVES

Pickled Vegetables, Chili Flakes, Citrus

SEARED SEA SCALLOPS

Artichoke Purée, Dukkah

EGGPLANT CAPONATA

Sweet Pepper, Basil, Parsley

GRILLED PULPO

Lemon-Parsley Orzo Salad

ROASTED RED PEPPER HUMMUS

Fried Pita Bread

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

P.E.I MUSSELS

Onions, Celery, Garlic, White Wine

POTATO TORTILLA

Chive Sour Cream

SEARED PORK BELLY

Mojo Picante

SHISHITO PEPPERS

Maldón, Lemon

BACON WRAPPED DATES

Valdeón Mousse

HICKORY SMOKED SPRING ONIONS

Chermoula

BARCELONA BIKINI

Serrano, Mahón, Truffle Aioli

CHAMPIÑONES

Garlic, Aleppo Pepper, Lemon

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

ROASTED CAULIFLOWER

Orange-Harissa Glaze, Toasted Walnuts

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

SAUTEED MUSTARD GREENS

Garlic, Golden Raisins, Bread Crumbs

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

CHARRED BABY CARROTS

Cumin Yogurt, Mint, Spicy Sunflower Seeds

SPICED BEEF EMPANADAS

Red Pepper Sauce

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

CHARRED CHICKEN THIGH

Aji Verde

GRILLED SPRING ASPARAGUS

Old Style Mustard Dressing

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

BOQUERONES

Roasted Red Peppers, Fried Capers, Herb Oil

SEARED LONG ISLAND DUCK BREAST

Eggplant Caviar, Balsamic Shallots

SMOKED TROUT

Warm Potato Salad

GRILLED NEW ZEALAND LAMB CHOPS

Romesco Sauce

FLUKE CRUDO

Tomato-Coriander Mignonette, Gooseberry

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine Lettuce

HEIRLOOM GOLDEN BEETS

Labneh, Tarragon, Crispy Farro

PERSIAN CUCUMBER & TOMATOES

Red Onions, Chickpeas, Feta, Oregano, White Balsamic

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Cauliflower, Roasted Potatoes

PAELLA VERDURAS

Baby Carrots, Sugar Snaps, Cauliflower, Shishitos

PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

PAELLA SALVAJE

Chicken, Chorizo, 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, Strawberries, Hazelnuts

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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48
		6.25	12.5	50

WHITE

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

ROSÉ

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

RED

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

SHERRY

DRY

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

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8	64
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		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
Peroni, Lager - Italy 3.75 7.5
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
Estrella Galicia, Lager - Spain 7.5
Clausthaler, Non-Alcoholic - Germany 5
Estrella Damm, Daura - Spain 7.5
Rodenbach Sour Belgium (16oz) 13
Lagunitas, Maximus IPA - CA 8.5
Duclaw, Sweet Baby Jesus Porter 8
Estrella Damm, Inedit - Spain 9.5
Allagash, Tripel Reserve - MN 10.5
Two Roads, Honeyspot Road IPA - CT 6.5
Half Full, In Pursuit IPA - CT 8
Jack's Abby, Hoponius Union IPL - MA 7