

barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

FUET

Catalonia
Dry-cured pork sausage

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

SPICY SOPRESSATA

Italy
Dry-cured pork sausage, sweet with black peppercorns

CHORIZO PICANTE

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

SOBRASADA

Mallorca
Spreadable spicy chorizo

SPECK

Alto Adige
Dry-cured Spanish ham

YOUNG MAHON

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

CABRA ROMERO

Murcia
Goat's milk cheese coated with rosemary

DRUNKEN GOAT

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

LOMO IBÉRICO

Salamanca
Dry-cured, acorn fed Ibérico pig loin

APERITIVO BOARD

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

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

12

22

TAPAS

OLIVE OIL PANCAKES

Maple Syrup

8

SERRANO BENEDICT

Pimentón, Hollandaise

7.5

VEGGIE BENEDICT

Pimentón, Hollandaise

7

TORRIJAS

Cinnamon Sugar, Luxardo Cherries

7.5

FRITTATA

Baby Carrots, Sugar Snaps, Cauliflower, Goat's Cheese

7.5

SMOKED SALMON SALAD

Cucumber, Grape, Poached Egg

14.5

POTATO TORTILLA

Chive Sour Cream

6

HOUSE MARINATED OLIVES

Pickled Vegetables, Chili Flakes, Citrus

5

EGGPLANT CAPONATA

Sweet Pepper, Basil, Parsley

5.5

ROASTED PIQUILLO HUMMUS

Fried Pita Bread

8.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

SAUTEED MUSTARD GREENS

Garlic, Golden Raisins, Bread Crumbs

9.5

CHAMPIÑONES

Garlic, Aleppo Pepper, Lemon

9.5

CHARRED BABY CARROTS

Cumin Yogurt, Mint, Spicy Sunflower Seeds

9.5

ROASTED CAULIFLOWER

Orange Harissa Glaze, Toasted Walnuts

9.5

GRILLED SPRING ASPARAGUS

Old Style Mustard Dressing

8.5

BOQUERONES

Roasted Red Peppers, Fried Capers, Herb Oil

8.5

FLUKE CRUDO

Tomato-Coriander Mignonette, Gooseberry

13.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

SEARED SEA SCALLOPS

Artichoke Purée, Dukkah

18.5

GRILLED PULPO

Lemon-Parsley Orzo Salad

16.5

P.E.I MUSSELS

Onions, Celery, Garlic, White Wine

12

APPLEWOOD SMOKED BACON

Red Chimichurri

9.5

BARCELONA BIKINI

Serrano, Mahón, Truffle Aioli

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

BACON WRAPPED DATES

Valdeón Mousse

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SEARED PORK BELLY

Mojo Picante

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

GRILLED NEW ZEALAND LAMB CHOPS

Romesco Sauce

18.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine Lettuce

8

HEIRLOOM GOLDEN BEETS

Labneh, Tarragon, Crispy Farro

8.5

PERSIAN CUCUMBER & TOMATOES

Red Onions, Chickpeas, Feta, Oregano, White Balsamic

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Cauliflower, Roasted Potatoes

26.5

PAELLA VERDURAS

Baby Carrots, Sugar Snaps, Cauliflower, Shishitos

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

28 / 56 / 98

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

28 / 56 / 98

PARILLADA MIXED GRILL*

NY Strip, Chicken, Gaucho Sausage, Pork Loin

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Mulled Pears, Walnuts

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	<i>Xarel-lo Blend</i>	4.75	9.5	38
2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Azul y Garanza, Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2018 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	52
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2011 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6	12	48
2017 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2016 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</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, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Carlos VII, Alvear, 500ml	<i>Amontillado</i>	9.5	55
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
VORS, Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

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

GRENA CHE (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 14.5
High. Acid. Wines.



COCKTAILS

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEEES & 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

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

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

BOURBON 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

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

GINTONICS

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

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

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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

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

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

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, Rime Vodka, 11.5 46
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Black Hog, S.W.A.G - CT 3.75 7.5
Jack's Abby, House Lager - MA 3.75 7.5
Peroni, Lager - Italy 3.75

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Estrella Galicia, Lager - Spain 7.5
Narragansett Lager (16oz.) - RI 6
Peroni, Lager - Italy 7.5
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5
Troegs, Dreamweaver Wheat - PA 6.5
Estrella Damm, Inedit - Spain 9.5
Hitachino, Nest White - Japan 13
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
Kentucky Ale, Bourbon Barrel Ale - KY 10