

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO Segovia Dry-cured Spanish ham	SPECK Alto Adige Dry-cured Spanish ham	DELICE DE BOURGOGNE Burgundy Cow's milk, triple creme	LOMO IBERICO 12 Salamanca Dry-cured, acorn fed Iberico pig loin
SALCHICHÓN DE VIC Catalonia Dry-cured pork sausage & peppercorns	YOUNG MAHÓN Minorca Cows milk cheese aged 4 months, mild with a nutty finish	VALDEÓN Castilla León Cow & goat's milk blue cheese, tangy & spicy	JAMÓN MANGALICA 14 Segovia Cured Hungarian Pig
SPICY SOPRESSATA Italy Dry-cured pork sausage w/ paprika & chile de arbol	AGED MAHÓN Balearic Islands Cow's milk cheese aged 1 year, salty & sharp	CAÑA DE CABRA Murcia Soft-ripened goat cheese, creamy & mild	APERITIVO BOARD 22 An assortment of Spanish aperitivo snacks to pair with your anytime drinks <i>Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Jamón Serrano Manchego, Idiazábal, Almonds</i>
FUET Catalonia Dry-cured pork sausage	6-MONTH AGED MANCHEGO La Mancha Firm, cured sheep's milk, sharp & piquant	CABRA ROMERO Murcia Goat's milk cheese coated with rosemary	
CHORIZO PICANTE La Rioja, Spain Smoky, mildly spicy, dry-cured sausage	IDIAZÁBAL Navarra Smoked raw sheep's milk, nutty & robust	DRUNKEN GOAT Murcia Semi-soft goat's milk, soaked in red wine	
SOBRASADA Mallorca Spreadable spicy chorizo			

TAPAS

HOUSE MARINATED OLIVES 5 Pickled Vegetables, Chili Flakes, Citrus	SEARED SEA SCALLOPS 18.5 Artichoke Puree, Dukkah
EGGPLANT CAPONATA 5.5 Sweet Pepper, Basil, Parsley	FRIED SOFT SHELL CRAB 16.5 Ramps & Asparagus Salsa
ROASTED RED PEPPER HUMMUS 8.5 Fried Pita Bread	MAHI MAHI A LA PLANCHA 14.5 Salsa Verde
PATATAS BRAVAS 7.5 Salsa Brava, Garlic Aioli	GRILLED PULPO 15.5 Lemon-Parsley Orzo Salad
POTATO TORTILLA 6 Chive Sour Cream	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic
SHISHITO PEPPERS 9.5 Maldón, Lemon	P.E.I MUSSELS 12 Onions, Celery, Garlic, White Wine
HICKORY SMOKED SPRING ONIONS 8.5 Chermoula	SEARED PORK BELLY 9.5 Mojo Picante
CHAMPIÑONES 9.5 Garlic, Aleppo Pepper, Lemon	BACON WRAPPED DATES 8 Valdeón Mousse
ROASTED CAULIFLOWER 9.5 Orange-Harissa Glaze, Toasted Walnuts	BARCELONA BIKINI 8.5 Serrano, Mahón, Truffle Aioli
CHARRED BABY CARROTS 9.5 Cumin Yogurt, Mint, Spicy Sunflower Seeds	JAMÓN & MANCHEGO CROQUETAS 6.5 Garlic Aioli
SAUTEED MUSTARD GREENS 9.5 Garlic, Golden Raisins, Bread Crumbs	ALBONDIGAS 8.5 Spiced Meatballs in Jamón-Tomato Sauce
SPINACH & CHICKPEA CAZUELA 8 Cumin, Roasted Onions, Lemon	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction
GRILLED SPRING ASPARAGUS 9 Old Style Mustard Dressing	SPICED BEEF EMPANADAS 7 Red Pepper Sauce
BOQUERONES 8.5 Roasted Red Peppers, Fried Capers, Herb Oil	CHARRED CHICKEN THIGH 8.5 Aji Verde
PORTUGUESE SARDINES 14.5 Tomatoes, Capers, Niçoise Olives, Basil	STEAK PAILLARD* 14.5 Crispy Potatoes, Pepper Vinaigrette
SMOKED TROUT 14 Warm Potato Salad	SEARED LONG ISLAND DUCK BREAST 16.5 Eggplant Caviar, Balsamic Shallots
FLUKE CRUDO 13.5 Tomato-Coriander Mignonette, Gooseberry	GRILLED NEW ZEALAND LAMB CHOPS 18.5 Romesco Sauce

SALADS

ENSALADA MIXTA 8 Olives, Onions, Tomatoes, Romaine Lettuce
HEIRLOOM GOLDEN BEETS 8.5 Labneh, Tarragon, Crispy Farro
PERSIAN CUCUMBER & TOMATOES 9.5 Red Onions, Chickpeas, Feta, Oregano, White Balsamic

LARGE PLATES

WHOLE ROASTED BRANZINO 26.5 Cauliflower, Roasted Potatoes
CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers
PAELLA VERDURAS 18 / 36 / 64 Baby Carrots, Sugar Snaps, Spring Onions, Green Peas
PAELLA MARISCOS 28 / 56 / 98 Calamari, Shrimp, Mussels, Clams
PAELLA SALVAJE 28 / 56 / 98 Chicken, Chorizo, Sausage, Chickpeas
PARRILLADA MIXED GRILL* 31 / 62 / 108 NY Strip, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN 7
OLIVE OIL CAKE 9 Sea Salt
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
BASQUE BURNT CHEESECAKE 9 Luxardo Cherries
CREPAS WITH SEASONAL FRUIT 8 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
2018 AT Roca, Reserva, Brut Nature , Classic Penedes, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2019 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2020 Pinord , Diorama, Penedes, Spain	<i>Xarel-lo</i>	6	12	48
2019 Menade , Rueda, Spain	<i>Verdejo</i>	4.75	9.5	38
2019 Vinos Pinol , Raig De Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	4.5	9	36
2019 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	5	10	40
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	6.25	12.5	50
2020 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.25	8.5	34
2020 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2018 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 Iniceri, 'Abisso' , Sicily, Italy	<i>Petit Manseng Blend</i>	6	12	48
2020 L'Alpage, Mont-Sur-Rolle , Switzerland	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb , Rheingau, Germany	<i>Chasselas</i>	6.5	13	52
	<i>Riesling</i>	5.25	10.5	42

ROSÉ

2020 Liquid Geography , Bierzo, Spain	<i>Mencia</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>Garnacha</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>Mencia</i>	6.75	13.5	54
2018 Joan D'Anguera , Finca L'Argata, Montsant, Spain	<i>Mencia, Albarín Negro</i>	5.5	11	44
2019 Los Conejos Malditos , Toledo, Spain	<i>Garnacha</i>	8.5	17	68
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Tempranillo</i>	4.5	9	36
2018 La Vinyeta, Bongo* , Emporda, Spain	<i>Trepal Blend</i>	4.75	9.5	38
2020 Earth First, Classic , Mendoza, Argentina	<i>Monastrell</i>	4.5	9	36
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
2015 Alto de la Ballena, Reserva , Maldonado, Uruguay	<i>Pinot Noir</i>	6.75	13.5	54
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

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
Four Roses Bourbon, 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 9 30
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe 11.5 46
Sao Joao Rosé, Lilet Rosé,
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