

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

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

JAMÓN MANGALICA

Segovia
Cured Hungarian Pig

QUESO DE OVEJA CON TRUFFLE

Albacete
Sheeps cheese cured for 4 months,
black truffle

APERITIVO BOARD

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

12

14

8.5

22

TAPAS

EGGPLANT CAPONATA

Sweet Pepper, Basil, Parsley

5.5

ROASTED RED PEPPER HUMMUS

Fried Pita Bread

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

POTATO TORTILLA

Chive Sour Cream

6

CHAMPIÑONES

Garlic, Aleppo Pepper, Lemon

9.5

SHISHITO PEPPERS

Maldón, Lemon

9.5

ROASTED CAULIFLOWER

Orange-Harissa Glaze, Toasted Walnuts

9.5

CHARRED BABY CARROTS

Cumin Yogurt, Mint, Spicy Sunflower Seeds

9.5

GRILLED SPRING ASPARAGUS

Old Style Mustard Dressing

9

SAUTEED MUSTARD GREENS

Garlic, Golden Raisins, Bread Crumbs

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

BOQUERONES

Roasted Red Peppers, Fried Capers, Herb Oil

8.5

SMOKED TROUT

Warm Potato Salad

14

ARCTIC CHAR CRUDO

Watermelon Radish, Finger Limes, Espelette Pepper

13.5

PORTUGUESE SARDINES

Sundried Tomatoes, Capers, Kalamata Olives, Basil

14.5

P.E.I MUSSELS

Onions, Celery, Garlic, White Wine

12

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

SEARED SEA SCALLOPS

Artichoke Purée, Dukkah

18.5

CAROLINA TROUT A LA PLANCHA

Salsa Verde

14.5

GRILLED PULPO

Lemon-Parsley Orzo Salad

15.5

SEARED PORK BELLY

Mojo Picante

9.5

BACON WRAPPED DATES

Valdeón Mousse

8

BARCELONA BIKINI

Serrano, Mahón, Truffle Aioli

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

SEARED LONG ISLAND DUCK BREAST

Spring Pea Purée, Pickled Radishes

16.5

ROASTED SHORT RIB

Fennel Purée, Truffle Chimichurri

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, Zucchini, Spring Onions, Green Peas

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

28 / 56 / 98

PAELLA SALVAJE

Chicken, Chorizo, 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

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Hazelnuts

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

NV BarCava, Brut, Penedès, Spain
 2018 AT Roca, Reserva, Brut Nature, Classic Penedes, Spain
 2020 Caves São João, Brut Rosé, Bairrada, Portugal

Xarel-lo Blend
Macabeo Blend
Baga Blend

3oz	6oz	bottle
4.75	9.5	38
6.5	13	52
6.25	12.5	50

WHITE

2019 Mila, Rías Baixas, Spain
 2020 Pinord, Diorama, Penedes, Spain
 2019 Vinos Pinol, Raig De Raim, Terra Alta, Spain
 2020 Asnella, Vinho Verde, Portugal
 2019 Rezabal, Getariako Txakolina, Spain
 2019 Capítulo 7, Mendoza, Argentina
 2020 Aylín, San Antonio, Chile
 2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay
 2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay
 2020 Iniceri, 'Abisso', Sicily, Italy
 2020 L'Alpage, Mont-Sur-Rolle, Switzerland
 2020 Leitz, Feinherb, Rheingau, Germany

Albariño
Xarel-lo
Garnacha Blanca
Arinto, Loureiro
Hondarribi Zuri
Pedro Ximénez
Sauvignon Blanc
Chardonnay
Petit Manseng Blend
Catarratto
Chasselas
Riesling

3oz	6oz	bottle
	6	12 48
4.75	9.5	38
4.5	9	36
5	10	40
6.25	12.5	50
4.25	8.5	34
5	10	40
4.5	9	36
6	12	48
6	12	48
6.5	13	52
5.25	10.5	42

ROSÉ

2019 Familia Schroeder, Saurus, Patagonia, Argentina
 2020 Liquid Geography, Bierzo, Spain
 2020 Lafage, 'Miraflores', Roussillon, France

Pinot Noir
Mencía
Mourvedre Blend

3oz	6oz	bottle
4.5	9	36
5	10	40
6	12	48

RED

2017 Nucerro, Reserva, Rioja, Spain
 2019 La Maldita, Rioja, Spain
 2019 Bodegas Lanzaga, LZ, Rioja Spain
 2020 Le Naturel, Navarra, Spain
 2018 Bardos, Romántica, Ribera del Duero, Spain
 2020 Azul y Garanza, Navarra, Spain
 2018 César Marquez Pérez, Parajes, Bierzo, Spain
 2018 La Fanfarria, Asturias, Spain
 2018 Joan D'Anguera, Finca L'Argata, Montsant, Spain
 2019 Vins de Pedra, Negre de Folls, Conca de Barberá
 2018 La Vinyeta, Bongo*, Emporda, Spain
 2018 Camino de Navaherreros, Sierra de Gredos, Spain
 2020 Earth First, Classic, Mendoza, Argentina
 2018 Uva de Vida, Biográfico, Toledo, Spain
 2016 Polkura, Colchagua, Chile
 2018 Casas del Bosque, Casablanca, Chile
 2019 Quieto, Gran Corte, Mendoza, Argentina
 2015 Alto de la Ballena, Reserva, Maldonado, Uruguay
 2019 Domaine Vallot, Côtes-du-Rhône, France

Tempranillo
Garnacha
Tempranillo
Garnacha
Tempranillo
Tempranillo
Mencía
Mencía, Albarín Negro
Garnacha
Trepát Blend
Monastrell
Garnacha
Malbec
Tempranillo, Graciano
Syrah
Pinot Noir
Cabernet Franc, Malbec
Tannat, Viognier
Grenache Blend

3oz	6oz	bottle
6.25	12.5	50
4.25	8.5	34
6	12	48
4	8	32
5.5	11	44
4.25	8.5	48
6.75	13.5	54
5.5	11	44
8.5	17	68
4.75	9.5	38
4.5	9	36
6.25	12.5	50
4.25	8.5	34
6.5	13	52
6.5	13	52
6.75	13.5	54
6.25	12.5	50
6	12	48
6.75	13.5	54

SHERRY

DRY

Jarana, Lustau, 750mL
 Tradicion, Bodegas Tradicion, 750mL
 La Cigarrera, 375mL
 Península, Lustau, 750mL
 Los Arcos, Lustau, 750mL
 15 Años, El Maestro Sierra, 375mL
 VORS, Bodegas Tradicion, 750mL

Fino
Fino
Manzanilla
Palo Cortado
Amontillado
Oloroso
Oloroso

3oz	bottle
5	40
9	72
8	32
7.5	60
5	40
11.5	46
19	152

SWEET

East India Solera, Lustau, 750mL
 Nectar, Gonzalez Byass, 375mL
 Solera 1927, Alvear, 375mL

Oloroso Dulce
Pedro Ximénez
Pedro Ximénez

3oz	bottle
8	64
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

GRENA CHE (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

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

GUNS & ROSÉS glass carafe
 Sao Joao Rosé, Lilet Rosé, 11.5 46
 Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14 oz
 Peroni, Lager - Italy 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