

B A R C E L O N A

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

SOBRASADA

Mallorca
Spreadable spicy chorizo

CHORIZO PICANTE

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

FUET

Catalonia
Mild, dry-cured sausage

6-MONTH MANCHEGO

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

CABRA ROMERO

Murcia
Goat's milk cheese with rosemary

IDIAZABAL

Navarra
Smoked raw sheep's milk, nutty & robust

VALDEÓN

Castilla León
Cow and Goat's milk blue cheese, tangy and spicy

DRUNKEN GOAT

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

BOURGONE

Burgundy, France
Full fat cow's milk cheese
Soft & rich

CAÑA DE CABRA

Murcia
Soft-ripened goat's milk, buttery and tangy

IBERICO LOMO 11.00
Cured Ibérico de Bellota Pork Loin

APERITIVO BOARD 22.00
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

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

EXECUTIVE CHEF

DEREK SIMCIK

EXECUTIVE SOUS CHEF
CARLOS OLVERA RAMOS
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

TAPAS

CHARRED CARROTS 6.50
Mint Sour Cream, Honey

GRILLED CAULIFLOWER 7.50
Olive Pistou

EGGPLANT CAPONATA 5.00
Sweet Pepper, Basil, Parsley

MUSHROOMS A LA PLANCHA 11.50
Egg Yolk

GRILLED ZUCCHINI 7.00
Fresh Sheep's Cheese, Pine Nut

WHIPPED RICOTTA 8.00
Honey Strawberries, Grilled Bread

GRILLED GARLIC SCAPES 7.00
Amarillo Sauce

HOUSE MARINATED OLIVES 5.00
Chili Flake, Citrus

GRILLED ASPARAGUS 8.50
Truffled-Vincotto Vinegar, Manchego

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

CUCUMBER CARPACCIO 7.00
White Asparagus, Pecorino, Truffle Dressing

SPICY SAUTEED KALE 7.00
Espelette Pepper, Bread Crumbs

BOQUERONES 6.50
Roasted Red Peppers, Herb Oil

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

P.E.I MUSSELS 11.00
Chorizo Picante, White Wine, Chili Flake

CHARRED PULPO 11.00
Toasted Almond Purée, Black Olives

BERTHA BAKED OYSTERS 10.50
Garlic Butter

SKATE WING 12.00
Brown-Butter Onion Purée, Crispy Garlic-Capers

CALAMARI A LA PLANCHA 10.50
Salsa Verde

SQUID INK ARANCINI 7.00
Chipotle Aioli

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SUMMER TOMATOES 9.50
Crispy Serrano, Almond Pesto, Parmesan

PINTXOS MORUNOS 7.00
Citrus Aioli

ALBONDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

BRUNCH

(Available 11am - 3pm Saturday and Sunday)

PANCAKES 6.50
Maple Syrup

SERRANO BENEDICT 6.50
Pimentón, Hollandaise

TORRIJAS 5.00
Cinnamon Sugar, Luxardo Cherries

FRITTATA 7.50
Broccoli-Rabe, Fennel, Sheep's Cheese

BRUNCH BURGER* 10.50
Mahón Fresh, Harissa Aioli

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

ROASTED BEETS 8.50
Sheep's Cheese, Beet Tahini, Toasted Bread Crumbs

SUMMER SQUASH AND CHICKPEAS 9.00
Olives, Mint and Parsely, Fresh Sheep's Cheese

POLE BEAN SALAD 8.50
Almonds, Mustard Dressing

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers
half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Cauliflower, Summer Squash, Garlic Scapes, Asparagus

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Calamari, Shrimp, Little Neck Clams, Mussels

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Confit Pork, Charred Broccoli Rabe Sofrito

DESSERTS

FLAN CATALÁN 6.50

OLIVE OIL CAKE 8.00
Sea Salt

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 7.50
Lemon Cream, Seasonal Fruit, Pistachios

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain		48
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSAS

	glass	bottle
Orange-Peach-Grapefruit	9	
Guava-Lavender-Lemon	9	
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4	

ROSES

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France	12	48

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedés, Spain	9.5	38
2019 Viognier, Pie de Palo, Mendoza, Argentina	6	24

MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain	11	44
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2017 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48
2016 Riesling, Wegeler, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48
2016 Chardonnay, Marcel Coutuier, Mâcon-Loché, Burgundy, France	14.5	58
2018 Chardonnay/ Viognier, La Boscana, Costers del Segre, Spain	8.5	34

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2019 Garnacha, Le Naturel, Navarra, Spain	8	32
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		44
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	12.5	50
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	12.5	50
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	8.5	34
2019 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		52

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain	9	36
2016 Tintilla, Vara y Pulgar, Cádiz, Spain	13	52
2019 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	8.5	34

FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	9.5	38
2011 Garnacha/ Cariñena, Laurona, Montsant, Spain		56
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		48
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2016 Syrah, Polkura, Colchagua, Chile	11.5	46
2015 Tannat/Viognier, Alto de la Ballena, Reserva, Maldonado, Uruguay	12	48

SANGRIA & COCKTAILS

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

GUNS & ROSÉS 11.5/glass 46/Carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING 9.5
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

BARCELONA GINTONICS 14
Choice of: Fruit, Leaf, Flower, Root or Classic

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

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

EL MESTIZO 10
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

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

BEERS

DRAFT

	7oz	14 oz
Jack's Abby, House Lager - MA	3.75	7.5
New England Brewing Co, Sea Hag IPA-CT	4	8
Peroni, Lager - Italy	3.75	7.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic - Germany		5
Estrella Damm, Lager- Spain		7.5
Narragansett, Light (16oz) - RI		5
Von Trapp, Bohemian Pilsner - VT		7.5
Estrella Galicia, Lager - Spain		7.5

WHEAT | FRUIT | SAISON

Estrella Damm, Inedit - Spain		9.5
Hitachino, Nest White - Japan		13
Troegs, Dreamweaver Wheat - PA		6.5

HOPPY | FLORAL | BITTER

Half Full, In Pursuit IPA - CT		8
Jack's Abby, Hoponius Union IPL - MA		7
Lagunitas, Maximus IPA - CA		8.5
Two Roads, HoneySpot Road IPA - CT		6.5

DARK | SPICED | STRONG

Allagash, Tripel Reservere- ME		10.5
Kentucky Ale, Bourbon Barrel Ale -KY		10

SOURS | CIDERS

Down East Cider, Original Cider - MA		8.5
Down East Cider, Rotating Seasonal Cider - MA		8.5
Pomarina Brut Sidra (750mL) - Spain		42



Check out our full wine list here
by scanning this QR code