

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### FUET

Catalonia  
Mild dry cured pork sausage

### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky & garlicky

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with peppercorns

### CHORIZO BLANCO

United States  
Dry-Cured pork sausage with garlic

### SALAMI SOPRESSATA

San Francisco, CA  
Artisanal Pork Salami

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### IDIAZÁBAL

Navarra  
Smoked raw sheep's milk, nutty & robust

### IBORES

Extremadura  
Semi-firm raw goat's cheese rubbed with pimentón

### 6-MONTH AGED MANCHEGO

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

### FRESH MAHÓN

Balearic Islands  
Cow's milk cheese aged 4 months, mild & nutty

### TETILLA

Galicia  
Mild, buttery cow's milk cheese, soft & creamy

### AGED MAHÓN

Balearic Islands  
Cow's milk cheese aged 1 year, salty & sharp

### VALDEÓN

Castilla-León  
Cow & goat's milk blue cheese, tangy & spicy

### ALISIOS

Canary Islands  
Semi-soft cow & goat cheese, rubbed with paprika

### SMOKING GOAT

Canary Islands  
Semi-soft smoked goat's cheese

### DRUNKEN GOAT

Murcia  
Semi-soft goats milk, soaked in red wine

### CABRA ROMERO

Jumilla  
Semi-soft goat's cheese milk coated with rosemary

### CAÑA DE CABRA

Murcia  
Soft-ripened goat's cheese, creamy mild

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### LOMO IBÉRICO

Salamanca  
Dry-cured, acorn-fed Ibérico pig loin

### APERITIVO BOARD

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

*Serrano, Chorizo Picante, Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas*

14

12

26

## TAPAS

### MARINATED HOUSE OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

### ALLANDALE CUCUMBERS & RADISH

Spiced Labneh, Mint

6.5

### BLISTERED SHISHITOS

Lime, Sea Salt

8.5

### ROASTED EGGPLANT HUMMUS

Za'atar, Pita Bread

9

### GRILLED ASPARAGUS

Harissa, Sea Salt

9

### SAUTÉ CORN

Spiced Labneh, Jalapeño

8.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### PAN CON TOMATE

Olive Oil, Sea Salt

5.5

### FRIED OKRA

Aji Verde

8.5

### GRILLED ZUCCHINI

Green Chimichurri

8.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### POTATO TORTILLA

Chive Sour Cream

7

### BURRATA

Yellow Peach Mostarda

12.5

### TUNA CRUDO\*

Serrano Chile, Sea Salt

15.5

### BOQUERONES

Garlic, Parsley

6

### SWORDFISH A LA PLANCHA

Salsa Verde

13.5

### SEARED SCALLOPS

Corn, Onions, Oregano, Espelet

18.5

### SALMON A LA PLANCHA

Farro, Cucumbers, Tomatoes, Dill, Lemon Vinaigrette

14

### GRILLED PULPO

Orzo, Olives, Tomatoes, Salsa Verde

15.5

### SAUTÉED MUSSELS

White Wine, Sofrito, Fresno Peppers

13

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### LAMB CRUDO\*

Herb Oil

14.5

### GRILLED CHICKEN THIGH

Harissa, Lemon Aioli

9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### TRUFFLED BIKINI

Jamón Serrano, San Simón

9

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### PORK BELLY

Spicy Piquillo Purée

10.5

### DEL TERRUÑO FARM'S BEEF TARTARE\*

Capers, Serrano Peppers

14.5

### STEAK PAILLARD

Red Pepper Vinaigrette, Frites

14.5

### SHORT RIB

Truffle Chimichurri, Fennel Purée

18.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### MARINATED BEETS

Whipped Ricotta, Pistachios

7

### WATERMELON SALAD

Sheep's Cheese, Red Onions, Sumac

8

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### ROASTED WHOLE BRANZINO

Asparagus, Potatoes

26.5

half / full / double

### PAELLA VERDURAS

Spring Onions, Asparagus, Corn, Chervil Aioli

18 / 36 / 64

### PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

28 / 56 / 98

### SQUID INK FIDEOS

Calamari, Garlic Aioli

14.5 / 29 / 58

### PAELLA SALVAJE

NY Strip, Chicken, Chorizo, Pork Belly, Chickpeas

28 / 56 / 98

### PARILLADA BARCELONA\*

Chicken, Pork Loin, Sausage

31 / 62 / 108

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

9

### BASQUE BURNT CHEESECAKE

Blueberries

9

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios, Sea Salt

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### FLAN CATALÁN

7

## CHEF JOSE OCHOA & CHEF LUIS PINEDA

\*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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 <b>Alta Alella, Aus, Pét Nat</b> , Alella, Spain	<i>Xarel-lo</i>	6	12	48
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2019 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2021 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Ganza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	48
2020 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.75	11.5	46
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberà	<i>Trepat Blend</i>	4.75	9.5	38
2020 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2020 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2016 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2020 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	6	48
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	11	44

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64

# COCKTAILS

<b>BEES &amp; BAYS</b> (No ABV*) Lime, Salted Honey Syrup, Cardamom, Sparkling Water, Torched Bay Leaf	6
<b>SUMMER STREET SLING</b> Chamomile Infused Tito's Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	12
<b>RICHMOND GIMLET</b> Greenall's Gin, Lime, Mint	9
<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamomo, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5

# GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin.	14.5
<b>FRUIT</b> Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	
<b>LEAF</b> Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
<b>FLOWER</b> Fever Tree Elderflower, Rosebud, Lime, Cucumber	
<b>ROOT</b> Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
<b>CLASSIC BARCELONA GINTONIC</b> Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	

# SANGRIA

<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	9.5	34
<b>GUNS &amp; ROSÉS</b> São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass	carafe
	12.5	50

# BEER

	7oz	14oz
<b>DRAFT</b> Jack's Abby, House Lager - MA	3.5	7
Lord Hobo, Angelica NE Wheat - MA	4	8
Notch, Session Pilsner - MA	3.75	7.5
Troegs, Perpetual IPA - PA	4	8
<b>BOTTLES &amp; CANS</b> Clausthaler, Non-Alcoholic - Germany		5
Narragansett, Light (16oz.) - RI		5.5
Peroni, Lager - Italy		7.5
Estrella Damm, Daura Gluten-Free Lager - Spain		8
Von Trapp, Bohemian Pilsner - VT		7
Hitachino, Nest White - Japan		13
Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO		8.5
Founders, All Day IPA - MI		6.5
Jack's Abby, Hoponius Union IPL - MA		7
Lagunitas, Maximus IPA - CA		8
Lord Hobo, Boom Sauce - MA		12.5
Allagash, Tripel Reserve - ME		10.5
Kentucky Ale, Bourbon Barrel Ale - KY		10
Left Hand, Milk Stout - CO		9.5

## CIDERS

Down East Cider, Pineapple - MA	9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28