

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

FUET

Catalonia
Mild dry cured pork sausage

SOBRASADA

Mallorca
Soft spreadable chorizo

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

CHORIZO BLANCO

United States
Dry-Cured pork sausage with garlic

6-MONTH MANCHEGO

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

IDIAZÁBAL

Navarra
Smoked raw sheep's milk, nutty & robust

IBORES

Extremadura
Semi-firm raw goats cheese rubbed with pimentón

FRESH MAHÓN

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

AGED MAHÓN

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

DRUNKEN GOAT

Murcia
Semi-soft goats milk, soaked in red wine

DÉLICE DE BOURGOGNE

Burgundy, France
Triple cream cow's milk cheese, rich & buttery

VALDEÓN

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

CAÑA DE CABRA

Murcia
Soft-ripened goats cheese, creamy mild

TETILLA

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

CABRA ROMERO

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

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

CHORIZO IBÉRICO DE BELLOTA

Salamanca
Acorn-fed

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

22

TAPAS

MARINATED HOUSE OLIVES

Garlic, Thyme, Citrus

5

SWEET POTATO HUMMUS

Za'atar, Pita Bread

9.5

GRILLED BROCCOLINI

Truffle Vinaigrette

8.5

CAULIFLOWER CONFIT

Bread Crumbs, Aged Mahón

8.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

FRIED BRUSSELS SPROUTS

Pickled Red Onions, Pimentón

8.5

BLISTERED SHISHTOS

Lime, Sea Salt

7.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

POTATO TORTILLA

Chive Sour Cream

6

HOUSEMADE RICOTTA

Shaved Truffle, Grilled Bread

12.5

MUSHROOMS A LA PLANCHA

Scallions, Garlic, Lemon

9.5

SAUTÉED MUSSELS

White Wine, Sofrito, Fresno Pepper

12

SWORDFISH A LA PLANCHA

Salsa Verde

13.5

SEARED SCALLOPS

Ajo Blanco

17.5

EAST COAST OYSTERS*

Barcava Mignonette

13

HAMACHI CRUDO*

Aji Amarillo Vinaigrette, Pickled Shallots

15.5

LOBSTER POLENTA

Piquillo Peppers, Chili Flakes

19.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

MOROCCAN SPICED CHICKEN THIGH

Cucumber Yogurt

8.5

BOQUERONES

Garlic, Parsley

6

MALLARD DUCK BREAST*

Marcona Almonds, Za'atar

14.5

SHORT RIB

Celery Root Purée

15.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

BACON-WRAPPED DATES

Valdeón Mousse

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

PORK BELLY

Spicy Piquillo Purée

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

WAGYU CARPACCIO*

Foie Gras Vinaigrette

13.5

STEAK PAILLARD

Red Pepper Vinaigrette, Frites

14.5

WAGYU FAT IRON STEAK

Preserved Ramps

17.5

SOLOMILLO IBÉRICO

Shishito & Dates Romesco

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

MARINATED BEETS

Whipped Ricotta, Pistachios

7

BABY KALE

Anchovy Vinaigrette, Bread Crumbs

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

ROASTED WHOLE BRANZINO

Roasted Fennel, Potatoes

26.5

PAELLA VERDURAS

Cauliflower, Carrots, Pearl Onions, Chervil Aioli

half / full / double

18 / 37 / 64

PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

28 / 56 / 98

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

28 / 56 / 98

SQUID INK FIDEOS

Calamari, Garlic Aioli

14.5 / 29 / 58

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

31 / 62 / 108

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Bosc Pears

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bosc Pears, Walnuts

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

FLAN CATALÁN

7

CHEF CHRISTIAN ZACARIAS | 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 BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2020 Alta Alella, Aus, Pét Nat, Alella, Spain	<i>Xarel-lo</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
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 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
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 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
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2017 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	4.5	9	36

ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2016 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	12	48
Península, Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	10	40
Asuncion, Alvear, 375mL	<i>Oloroso</i>	11	44

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	16	64

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)

GRENACHE (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 15
High. Acid. Wines.

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

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

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
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 14
Hayman's London Dry Gin.

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

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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

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

SANGRIA

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

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Bully Boy Vodka,
Peach Nectar, Lemon, Grapefruit Bitters 12 48

BEER

DRAFT 7oz 14oz
Jack's Abby, House Lager - MA 3.5 7
Notch, Session Pilsner - MA 3.75 7.5
Troegs, Perpetual IPA - PA 4 8
Lord Hobo, Angelica NE Wheat - MA 4 8

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Narragansett, Light (16oz.) - RI 5.5
Peroni, Lager - Italy 7.5
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5
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
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 7.5

CIDERS
Down East Cider, Rotating Seasonal - MA 7.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42