

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

FUET

Catalonia
Dry-cured pork sausage

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

CHORIZO PICANTE

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

SOBRASADA

Mallorca
Spreadable spicy chorizo

SALAMI SOPRASATTA

Italy
Dry-cured pork sausage, sweet with black peppercorns

6-MONTH AGED MANCHEGO

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

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & buttery

TETILLA

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

IBORES

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

CAÑA DE CABRA

Murcia
Soft-ripened goat cheese, creamy & mild

CABRA ROMERO

Murcia
Goat's milk cheese coated with rosemary

VALDEÓN

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

DÉLICE DE BOURGOGNE

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

SMOKED DUCK BREAST

New England
Applewood smoked, cured duck breast

JAMÓN MANGALICA

Segovia
Cured Hungarian Pig

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Soppressata Aged Mahón, Idiazábal, Almonds

TAPAS

HOUSE MARINATED OLIVES

Chili Flakes, Citrus

FRESH MOZZARELLA

Espelllete, Olive Oil, Maldón

TRI-COLOR FINGERLING POTATOES

Tarragon Brown Butter

EGGPLANT CAPONATA

Sweet Pepper, Basil, Parsley

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

CHAMPIÑONES

Salsa Verde

POTATO TORTILLA

Chive Sour Cream

SPINACH CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

MUSHROOM RAGU

Gouda, Polenta

SHISHITO PEPPERS

Maldón, Lemon

GRILLED CAULIFLOWER

Piquillo Romesco

SPAGHETTI SQUASH

Brown Butter, Stracciatella, Pepitas

BOQUERONES

Roasted Red Peppers, Herb Oil

MEDITERRANEAN DEVEILED EGGS

Ortiz Bonito Tuna, Piquillo, Pimentón

CRISPY CALAMARI

Chipotle Aioli

BLUE POINT OYSTERS*

BarCava, Shallot

TUNA CRUDO*

Thyme Vinaigrette, Jalapeño

P.E.I MUSSELS

Chorizo Picante, White Wine, Chili Flakes

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

LA CARNE DE CERDO BIKINI

Speck, Fresh Mahón, Olive-Caper Aioli

BACON WRAPPED DATES

Valdeón Mousse

LAMB CHOPS

Mint Chimichurri

SEARED PORK BELLY

Apple-Cherry Pepper Mustardo

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

LAMB FABADA

Gigante Beans, Sofrito

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

PORK MILANESA

Watercress, Fennel

PINTXOS MORUNOS

Citrus Aioli

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine Lettuce

FARRO SALAD

Shallot, Piquillo, Fennel

SHAVED BRUSSEL SPROUTS

Charred Citrus Vinaigrette, Pickled Red Onions, Currant

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Mixta Salad, Roasted Potatoes

PAELLA VERDURAS

Turnips, Cabbage, Cauliflower

PAELLA MARISCOS

Calamari, Shrimp, Mussels

PAELLA SALVAJE

Lamb, Pork, Chickpeas

PARILLADA MIXED GRILL*

NY Strip, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Luxardo Cherries

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts

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

WINES BY THE GLASS

SPARKLING

		3oz	6oz bottle	
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</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	
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 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 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

ROSÉ

		3oz	6oz bottle	
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36

RED

		3oz	6oz bottle	
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6	12	48
2017 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6	13	52
2016 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

		3oz bottle	
Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarera, 375mL	<i>Manzanilla</i>	8	32
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
VORS, Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

		3oz bottle	
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	13.5	54

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / 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 / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / Negre de Folls 14.5
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

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

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

LEAF
Fever Tree Mediterranean, Juniper Berries, Smoked Bay Leaf, Lime

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

WINTER MULLED WINE SANGRIA glass pitcher 10 35

GUNS & ROSÉS glass carafe 11.5 46
Naveran Brut Rosé, Lustau Vermut Rosé,
Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14 oz
Black Hog, Granola Brown – CT 3.75 7.5
Jack's Abby, House Lager - MA 3.75 7.5
Peroni, Lager – Italy 3.75 7.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Estrella Galicia, Lager - Spain 7.5
Peroni, Lager - Italy 7.5
Estrella Damm, Daura - Spain 7.5
Narragansett Lager (16oz.) - RI 6
Troegs, Dreamweaver Wheat - PA 6.5
Estrella Damm, Inedit - Spain 9.5
Two Roads, Honeyspot Road IPA – CT 6.5
Lagunitas, Maximus IPA - CA 8.5
Hitachino, Nest White - Japan 13
Half Full, In Pursuit IPA - CT 8
Jack's Abby, Hoponius Union IPL - MA 7
Allagash, Tripel Reserve - MN 10.5