

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For one | 19.5 For three

#### JAMÓN SERRANO

Castilla y León, ES  
15-20 Month Cured Ham. Tender, Salty, Sweet

#### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

#### HOT SOPRESSATA

California, US  
Pork Salami. Paprika, Chile De Arbol, Sherry

#### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

#### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

#### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty

#### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

#### IDIÁZABAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

#### VALDEÓN

Castilla-León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

#### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

#### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

#### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

#### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

#### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

#### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

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

### TAPAS

#### TORRIJAS

Crème Catalan, Marinated Pears

#### OLIVE OIL PANCAKES

Maple Syrup

#### FRITTATA

Baby Carrots, Cipollini Onions, Sheep's Cheese

#### STEAK & EGGS

Red Chimichurri

#### SERRANO BENEDICT

Hollandaise, Pimentón

#### GAMBAS BENEDICT

Hollandaise, Pimentón

#### HUEVOS REVUELTOS

Smoked Salmon, Chive Sour Cream

#### PEPITAS GRANOLA

Greek Yogurt, Black Plum & Pear

#### ROASTED FENNEL SOUP

Olive Oil

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Parsley

#### CHAMPIÑONES

Garlic, Aleppo Peppers, Lemon

#### ESCARGOT

Garlic, Parsley Butter

#### CHARRED BABY CARROTS

Cumin Yogurt, Mint, Spicy Sunflower Seeds

#### LEMON HUMMUS

Fried Pita Bread, Herb Oil

#### POTATO TORTILLA

Chive Sour Cream

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### P.E.I. MUSSELS

Onions, Celery, Garlic, White Wine

#### SMOKED TROUT

Warm Potato Salad

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

#### SEARED SEA SCALLOPS

Creamed Leeks

#### CAROLINA TROUT A LA PLANCHA

Salsa Verde

#### GRILLED PORTUGUESE PULPO

Piperade, Chorizo

#### TRUFFLED BIKINI

Jamón Serrano, Mahón

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### BACON-WRAPPED DATES

Valdeón Mousse

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

#### SHORT RIB

Truffle Chimichurri, Fennel Purée

#### GRILLED AUSTRALIAN LAMB T-BONE

Romesco Sauce

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

#### HEIRLOOM GOLDEN BEETS

Labneh, Tarragon, Crispy Farro

#### ARUGULA & SWEET POTATOES

Red Onions, Pomegranate, Maple-White Balsamic

#### BRUSSEL SPROUTS & RADICCHIO

Dried Cranberry, Pumpkin Seeds, Poppy Seed Dressing

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

#### WHOLE ROASTED BRANZINO

Broccoli, Roasted Potatoes

#### PAELLA VERDURAS

Baby Carrots, Zucchini, Cipollini Onions, Cabbage

#### PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

#### PAELLA SALVAJE

Chicken, Merguez, Chickpeas

#### PARILLADA MIXED GRILL\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

### DESSERTS

#### FLAN CATALÁN

Sea Salt

#### OLIVE OIL CAKE

Sea Salt

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

#### BASQUE BURNT CHEESECAKE

Luxardo Cherries

#### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bartlett Pears, Hazelnuts

#### BUTTERMILK PANNA COTTA

Dried Fruits & Nuts, Lavender Honey

### 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

		3oz	6oz	bottle
NV BarCava, Brut	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2019 Rezabal, Getariako Txakolina	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Menade, Rueda	<i>Verdejo</i>	5.5	11	44
2020 Mestizaje Blanco, El Terrerazo	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim	<i>Garnacha Blanca</i>	4.5	9	36
2019 Asnella, Vinho Verde	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7, Mendoza	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 Aylin, San Antonio	<i>Sauvignon Blanc</i>	5	10	40
2017 Marcel Couturier, Mâcon-Loché	<i>Chardonnay</i>	8	16	64
2020 Bodegas Cerro Chapeu	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion	<i>Petit Manseng Blend</i>	6	12	48
2018 Iniceri, 'Abisso'	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb	<i>Riesling</i>	5.5	11	44

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2019 Liquid Geography	<i>Mencía</i>	5	10	40
2020 Lafage, 'Miraflores'	<i>Mourvedre Blend</i>	6.5	13	52
2019 Familia Schroeder, Saurus	<i>Pinot Noir</i>	4.5	9	36
2019 Los Conejos Malditos	<i>Malvar, Airen</i>	5	10	40

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva	<i>Tempranillo</i>	6.5	13	52
2019 La Maldita	<i>Garnacha</i>	4.25	8.5	34
2019 Marques de Tomares	<i>Tempranillo</i>	6	12	48
2019 Bodegas Lanzaga	<i>Tempranillo</i>	6	12	48
2020 Le Naturel	<i>Garnacha</i>	4	8	32
2020 Azul y Garanza	<i>Tempranillo</i>	4.25	8.5	48
2018 César Marquez Pérez	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 Joan D'Anguera	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc	<i>Garnacha</i>	6	12	48
2020 Bodegas Ponce	<i>Bobal</i>	5.25	10.5	42
2019 Vins de Pedra	<i>Trepal Blend</i>	4.75	9.5	38
2018 La Vinyeta	<i>Monastrell</i>	4.5	9	36
2018 Camino de Navaherros	<i>Garnacha</i>	6.25	12.5	50
2018 Belinada	<i>Bonarda, Pedro Ximenez</i>	4.25	8.50	34
2020 Earth First	<i>Malbec</i>	4.25	8.5	34
2018 Uva de Vida	<i>Tempranillo, Graciano</i>	6.5	13	52
2016 Polkura	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque	<i>Pinot Noir</i>	6.75	13.5	54
2018 Peñalolen	<i>Cabernet Sauvignon</i>	6	13	52
2019 Quieto	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2015 Alto de la Ballena	<i>Tannat, Viognier</i>	6	12	48
2019 Domaine Vallot	<i>Grenache Blend</i>	7	14	56

# SHERRY

## DRY

		3oz	bottle
Jarana	<i>Fino</i>	5	40
Tradicion	<i>Fino</i>	9	72
La Cigarrera	<i>Manzanilla</i>	8	32
Almacenista	<i>Manzanilla Amontillada</i>	11	66
Los Arcos	<i>Amontillado</i>	5	40
Carlos VII	<i>Amontillado</i>	9.5	55
Península	<i>Palo Cortado</i>	7.5	60
15 Años	<i>Oloroso</i>	11.5	46
VORS	<i>Oloroso</i>	19	152

## SWEET

		3oz	bottle
East India Solera	<i>Oloroso Dulce</i>	8	64
Nectar	<i>Pedro Ximénez</i>	9	36
Solera 1927	<i>Pedro Ximénez</i>	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

**GRENAche (ON THE ROCKS)** Le Naturel / Camino de Navaherros / Domaine Vallot 15.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / Comte Leloup / Belinda 14.5  
High. Acid. Wines



# COCKTAILS

**BLOODY MARY** 11  
Tito's Vodka, Housemade Bloody Mary Mix

**MIMOSA** 10.5  
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

**BEES & BAYS** (No ABV) 6  
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 12  
Chamomile Infused Tito's Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt, Porrón for the Table 48

**DOS PENINSULAS** 13  
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

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin. 14.5

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**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, Jasmine

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

# BEER

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

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