

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

<b>JAMÓN SERRANO</b> Segovia Dry-cured Spanish ham
<b>FUET</b> Catalonia Mild dry cured pork sausage
<b>SOBRASADA</b> Mallorca Soft spreadable chorizo
<b>SALCHICHÓN DE VIC</b> Catalonia Dry-cured pork sausage with peppercorns
<b>CHORIZO BLANCO</b> United States Dry-Cured pork sausage with garlic
<b>6-MONTH MANCHEGO</b> La Mancha Firm, cured sheep's milk, sharp & piquant

<b>CABRA ROMERO</b> Jumilla Semi-soft goat's cheese milk coated with rosemary
<b>IDIAZÁBAL</b> Navarra Smoked raw sheep's milk, nutty & robust
<b>IBORES</b> Extremadura Semi-firm raw goats cheese rubbed with pimentón
<b>FRESH MAHÓN</b> Balearic Islands Cow's milk cheese aged 4 months, mild & nutty
<b>DÉLICE DE BOURGOGNE</b> Burgundy, France Triple cream cow's milk cheese, rich & buttery

<b>AGED MAHÓN</b> Balearic Islands Cow's milk cheese aged 1 year, salty & sharp
<b>VALDEÓN</b> Castilla-León Cow & goat's milk blue cheese, tangy & spicy
<b>DRUNKEN GOAT</b> Murcia Semi-soft goats milk, soaked in red wine
<b>CAÑA DE CABRA</b> Murcia Soft-ripened goats cheese, creamy mild
<b>TETILLA</b> Galicia Mild, buttery cow's milk cheese, soft & creamy

## GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

<b>JAMÓN MANGALICA</b> Segovia Cured Hungarian pig	12
<b>CHORIZO IBÉRICO DE BELLOTA</b> Salamanca Acorn-fed	12
<b>APERITIVO BOARD</b> An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
<i>Serrano, Chorizo Picante, Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>	

## TAPAS

<b>MARINATED HOUSE OLIVES</b> Garlic, Thyme, Citrus	5	<b>GAMBAS AL AJILLO</b> Guindilla Pepper, Olive Oil, Garlic	9.5
<b>SWEET POTATO HUMMUS</b> Za'atar, Pita Bread	9.5	<b>SEARED SCALLOPS</b> Meyer Lemon & Fennel Vinaigrette	16.5
<b>GRILLED BROCCOLINI</b> Romesco	8.5	<b>SWORDFISH A LA PLANCHA</b> Salsa Verde	13.5
<b>CAULIFLOWER CONFIT</b> Bread Crumbs, Aged Mahón	8.5	<b>MOROCCAN SPICED CHICKEN THIGH</b> Cucumber Yogurt	8.5
<b>SPINACH &amp; CHICKPEA CAZUELA</b> Cumin, Roasted Onions, Lemon	8	<b>BOQUERONES</b> Garlic, Parsley	6
<b>BLISTERED SHISHITOS</b> Lime, Sea Salt	7.5	<b>MALLARD DUCK BREAST*</b> Marcona Almonds, Za'atar	14.5
<b>FRIED BRUSSELS SPROUTS</b> Pickled Red Onions, Pimentón	8.5	<b>PORK BELLY</b> Green Chimichurri	8.5
<b>EGGPLANT CAPONATA</b> Sweet Peppers, Onions, Basil	5	<b>SECRETO IBÉRICO</b> Black Garlic Vinaigrette	17.5
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	7.5	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> Garlic Aioli	6.5
<b>POTATO TORTILLA</b> Chive Sour Cream	6	<b>ALBONDIGAS</b> Spiced Meatballs in Jamón-Tomato Sauce	8.5
<b>HOUSE MADE MOZZARELLA</b> Apple Mostarda	9.5	<b>BACON-WRAPPED DATES</b> Valdeón Mousse	8
<b>MUSHROOMS A LA PLANCHA</b> Scallion Chimichurri	9.5	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> Balsamic Reduction	8.5
<b>EAST COAST OYSTERS*</b> Barcava Mignonette	13	<b>SPICED BEEF EMPANADAS</b> Red Pepper Sauce	7
<b>SAUTÉED MUSSELS</b> White Wine, Sofrito, Fresno Pepper	11	<b>DEL TERRUÑO FARM'S BEEF TARTARE*</b> Capers, Serrano Peppers	12.5
<b>YELLOWFIN TUNA CRUDO*</b> Meyer Lemon Vinaigrette	15.5	<b>STEAK PAILLARD</b> Red Pepper Vinaigrette, Frites	14.5

## SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Little Gem Lettuce	8
<b>MARINATED BEETS</b> Whipped Ricotta, Pistachios	7
<b>WATERCRESS</b> Aged Mahón, Date Vinaigrette	8.5
<b>BABY KALE</b> Anchoy Vinaigrette, Bread Crumbs	8.5

## LARGE PLATES

<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon, Hot Cherry Peppers	21
<b>ROASTED WHOLE BRANZINO</b> Roasted Fennel, Potatoes	26.5
<b>PAELLA VERDURAS</b> Cauliflower, Carrots, Pearl Onions, Chervil Aioli	half / full / double 16 / 32 / 64
<b>PAELLA MARISCOS</b> Prawns, Mussels, Littleneck Clams, Calamari	24.5 / 49 / 98
<b>PAELLA SALVAJE</b> Chicken, Chorizo, Pork Belly, Chickpeas	24.5 / 49 / 98
<b>SQUID INK FIDEOS</b> Calamari, Garlic Aioli	14.5 / 29 / 58
<b>PARILLADA BARCELONA*</b> NY Strip, Chicken, Pork Loin, Sausage	27 / 54 / 108

## DESSERTS

<b>OLIVE OIL CAKE</b> Sea Salt	8
<b>BASQUE BURNT CHEESECAKE</b> Bosc Pears	8
<b>CREPAS WITH SEASONAL FRUIT</b> Citrus Cream, Bosc Pears, Walnuts	7.5
<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	8
<b>FLAN CATALÁN</b>	6.5

## 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
2020 <b>Alta Alella, Aus, Pét Nat</b> , Alella, Spain	<i>Xarel-lo</i>	6	12	48
2019 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2019 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 <b>Azul y Garanza</b> , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2019 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2014 <b>Chéreau-Carré, Comte Leloup</b> , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2019 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 <b>Leitz, Feinherb, Rheingau</b> , Germany	<i>Riesling</i>	4.5	9	36

## ROSÉ

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

## RED

		3oz	6oz	bottle
2014 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 <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
2018 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2018 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia, Albarín Negro</i>	5.75	11.5	46
2016 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 <b>La Vinyeta, Bea*</b> , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2016 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2018 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 <b>Los Conejos Malditos</b> , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2016 <b>Bodegas Ponce, La Casilla</b> , Manchuela, Spain	<i>Bobal</i>	6.5	13	52
2015 <b>Vara y Pulgar</b> , Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2015 <b>Fontes Cunha, 'Mondeco,'</b> Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
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
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2020 <b>Earth First</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	42
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2017 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	13	50
2016 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2018 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache 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>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32
<b>Equipo Navazos</b> , 375mL	<i>Manzanilla en Rama</i>	7.5	30
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	6	48
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	10	40
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	11	44

## SWEET

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

# WINE FLIGHTS

3 Half Glasses		
<b>BIO-CURIOUS</b> Diorama / Abisso / La Casilla		16
Many of our wines use Biodynamic farming practices, here are three incredible examples		
<b>ACID TRIP</b> Asnella / Comte Leloup / Belinda		15
High. Acid. Wines.		
<b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Camino de Navaherreros / Domaine Vallot		15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		

# COCKTAILS

<b>BEEES &amp; BAYS</b> (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
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<b>SUMMER STREET SLING</b> Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
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<b>RICHMOND GIMLET</b> Greenall's Gin, Lime, Mint	9
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<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11
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<b>WHISKEY ROOT</b> Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	10
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<b>BOURBON SPICE RACK</b> Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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<b>SMOKED SHERRY MANHATTAN</b> Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
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# GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin.	14
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<b>FRUIT</b> Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	
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<b>FLOWER</b> Fever Tree Elderflower, Rosebud, Lime, Cucumber	
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<b>LEAF</b> Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
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<b>CLASSIC BARCELONA GINTONIC</b> Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	
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<b>ROOT</b> Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
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# SANGRIA

<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass pitcher	9	30
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<b>GUNS &amp; ROSÉS</b> São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe	12	48
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# BEER

	7oz	14oz
<b>DRAFT</b> Jack's Abby, House Lager - MA	3.5	7
Notch, Session Pilsner - MA	3.75	7.5
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Troegs, Perpetual IPA - PA	4	8

<b>BOTTLES &amp; CANS</b> Clausthaler, Non-Alcoholic - Germany	5
Estrella Galicia, Lager - Spain	7.5
Narragansett, Light (16oz.) -RI	5.5
Peroni, Lager - Italy	7.5
Estrella Damm, Daura Gluten-Free Lager - Spain	7.5
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
Notch, Left of the Dial IPA - MA	7.5
Lagunitas, Maximus IPA - CA	8
Allagash, Tripel Reserve - ME	10.5
Kentucky Ale, Bourbon Barrel Ale -KY	10
Left Hand, Milk Stout - CO	7.5

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