

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO
Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

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

SPECK
Alto Adige, IT
Spice-rubbed Ham. Smoky, Lean

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

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

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

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

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

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

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

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

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

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

SMOKIN' GOAT
Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

IBORES
Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

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

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

JAMÓN MANGALICA 14
Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

CHORIZO IBÉRICO DE BELLOTA 14
Andalucia, ES
Aged 3 Months Sausage, Acorn-Fed Pork. Pimenton

MAXORATA CON PIMENTÓN 8
Islas Canarias, ES
Semi-Firm, Goat Milk, Pimentón, Aged 2 Months. Buttery, Tangy

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

Jamón Serrano, Chorizo Picante, Manchego, Idiazábal, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

HONEY ROASTED CARROTS 8.5
Harissa Crema, Garlic

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

BURRATA 13.5
Pears, Endive, Almonds, Honey

FRIED DELICATA SQUASH 10.5
Pistachio Dukkah, Crème Fraiche, Lime

WHIPPED RICOTTA 10.5
Candied Orange, Cardamom

ROASTED MUSHROOMS 9.5
Scallion Chimichurri

WILD HEN OF THE WOOD MUSHROOMS 12.5
Romesco

BRUSSEL SPROUTS 8
Maple Sherry Gastrique, Pimentón

HUMMUS 9
Pepitas, Garlic, Aleppo Pepper, Pita Bread

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7
Chive Sour Cream

BOQUERONES 6
Parsley, Garlic, Olive Oil, Piquillo Peppers, Fennel

GRILLED PULPO 15.5
Fingerling Potatoes, Cherry Pepper Purée

SEARED SCALLOPS 18.5
Honeynut Squash, Aji Amarillo

MONKFISH A LA PLANCHA 15
Couscous, Squash, Preserved Lemon

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

TUNA CRUDO* 15.5
Shallot, Citrus Oil, Espelette Aioli

GRILLED CHICKEN THIGH 9.5
Aji Amarillo, Lemon Aioli

BACON-WRAPPED DATES 8
Valdeón Mousse

TRUFFLED BIKINI 9
Jamón Serrano, Mahón

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

PORK BELLY 10.5
Apple Mostarda

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

DEL TERRUÑO FARM'S BEEF TARTARE* 14.5
Capers, Serrano Peppers

LAMB BELLY 16
Labne, Gremolata

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS 7
Whipped Ricotta, Pistachios

BABY KALE SALAD 9.5
Quinoa, Currants, Truffle Pecorino, Sherry Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.5
Arugula Salad, Potatoes

PAELLA VERDURAS half / full / double 18 / 36 / 64
Parsnips, Brussels Sprouts, Peas

PAELLA SALVAJE 28 / 56 / 98
Chicken, Pork Belly, Chorizo, Chickpeas

PAELLA MARISCOS 28 / 56 / 98
Shrimp, Clams, Mussels, Calamari

SQUID INK FIDEOS 14.5 / 29 / 58
Calamari, Garlic Aioli

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Poached Pears, Pistachios, Sea Salt

BASQUE BURNT CHEESECAKE 9
Seasonal Fruit

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF ALEX FALCONER

*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

NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
		6.5	13	52

WHITE

2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 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
2021 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2021 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5	10	40
2020 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Tempranillo</i>	6	12	48
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017 Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2018 Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2021 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2020 La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5.25	10.5	42
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 Earth First, Classic , Mendoza, Argentina	<i>Bobal</i>	5.25	10.5	42
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Malbec</i>	4.25	8.5	34
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.25	12.5	50
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

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)	
BIO-CURIOUS Diorama / Pedro González Mittelbrunn / Abisso	15
Many of our wines use Biodynamic farming practices, here are three incredible examples	
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
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ACID TRIP Asnella / L’Alpage / Belinda	15
High. Acid. Wines.	

COCKTAILS

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

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	

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

DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

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

ALEBRIJES	13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	

BOURBON SPICE RACK	12
Four Roses Bourbon, 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 three of Spain’s most iconic regions	15
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CATALAN	
Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	

VALENCIAN	
Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	

GALICIAN	
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

SANGRIA

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

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

BEER

DRAFT	caña	doble
Estrella Galicia, Lager – Spain	4.25	8.5
Lord Hobo, 617 White Ale – MA	4	8
Jack’s Abby, Post Shift Pilsner – MA	3.75	7.5
Troegs, Perpetual IPA – PA	4.25	8.5

BOTTLES & CANS	
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT	7
Narragansett, Light (16oz.) –RI	7
Peroni, Lager – Italy	8.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8.5
Von Trapp, Bohemian Pilsner – VT	8
Hitachino, Nest White – Japan	14
Founders, All Day IPA – MI	6.5
Night Shift, Whirlpool Hazy NE IPA - MA	8.5
Jack’s Abby, Hoponius Union IPL – MA	7
Notch, Left of the Dial IPA – MA	7.5
Lagunitas, Maximus IPA – CA	8
Lord Hobo, Boom Sauce - MA	13
Allagash, Tripel – ME	10.5
Kentucky Ale, Bourbon Barrel Ale –KY	10
Left Hand, Milk Stout - CO	9.5

CIDERS	
Down East Cider, Original – MA	9.5
Pomarina Brut Sidra (750mL) – Spain	42
Isastegi, Sagardo Natural Cider (750mL) – Spain	28

