

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

CABRA ROMERO Jumilla Semi-soft goat's cheese milk coated with rosemary
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
DÉLICE DE BOURGOGNE Burgundy, France Triple cream cow's milk cheese, rich & buttery

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

JAMÓN MANGALICA Segovia Cured Hungarian pig	12
CHORIZO IBÉRICO DE BELLOTA Salamanca Acorn-fed	12
APERITIVO BOARD 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>	

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TAPAS

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

SALADS

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

LARGE PLATES

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

DESSERTS

OLIVE OIL CAKE Sea Salt	8
BASQUE BURNT CHEESECAKE Bosc Pears	8
CREPAS WITH SEASONAL FRUIT Citrus Cream, Bosc Pears, Walnuts	7.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	8
FLAN CATALÁN	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
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 Garanja , 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
2019 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 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 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>Mencia</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>Mencia</i>	6.75	13.5	54
2018 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	5.75	11.5	46
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea* , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2019 Los Conejos Malditos , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2017 Vara y Pulgar , Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	42
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.50	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
Equipo Navazos , 375mL	<i>Manzanilla en Rama</i>	7.5	30
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)

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

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12
Redemption Rye, Cardamom, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Hayman's London Dry Gin.

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

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, 9 30
Guava Nectar

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

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

BOTTLES & CANS
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
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 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

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