

# barcelona

## CHARCUTERIE & CHEESE

7.5 for one | 21 for three

### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### CHORIZO DE PAMPLONA

País Vasco, ES  
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

### FUET

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

### SALCHICHÓN DE VIC

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### CHORIZO PICANTE

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

### AGED MANCHEGO

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

### DÉLICE DE BOURGOGNE

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

### IDIAZÁBAL

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

### VALDEÓN

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

### MAHON

Minorca, ES  
Firm, Cows Milk, Aged 4 Months, Pimenton, Nutty

### 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

### IBORES

Catalunya, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months, Pimentón Rubbed

### QUESO DE OVEJA CON FLORES

La Mancha, ES  
Firm, Sheep's Milk, Aged 120 Days, Earthy, Nutty, Flower Coated

### TETILLA

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

### CABRA ROMERO

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

### JAMÓN MANGALICA

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

### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### APERITIVO BOARD

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

*Jamón Serrano, Chorizo Picante, Manchego, Idiazábal, Patatas Bravas, Olives, Piquillo Peppers, Almonds*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### SAUTÉED KALE

Lime Zest, Migas

### CARROTS

Spice Honey, Pistachios

### BRUSSELS SPROUTS

Pickled Red Onions, Cider Vinaigrette

### BROCCOLI RABE

Raisins, Garlic

### ACORN SQUASH

Agrodulce

### CAULIFLOWER

Romesco, Almonds

### BURRATA

Poached Pears, Serrano

### HUMMUS

Piquillos, Za'atar

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### SALMON A LA PLANCHA

Acorn Squash, Cabernet Vinegar

### GAMBAS AL AJILLO

Guindilla Pepper, Sherry, Garlic

### PULPO

Nduja Sofrito, Chickpeas

### GRILLED CHICKEN THIGH

Tzatziki

### BISON CARPACCIO

Carrots, Goat Cheese, Truffle Vinaigrette

### LAMB LOIN

Carrot Purée, Hazelnut Gremolata

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### GNOCCHI

Kale, Sausage

### BIKINI

Basque Salami, Drunken Goat

### BACON-WRAPPED DATES

Valdeón Mousse

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### FLAT IRON STEAK

Charred Scallion Vinaigrette

### PORK BELLY

Piri Piri

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### MIXED GREENS

Blood Orange, San Simon, Balsamic

### BIBB

Aged Mahón, Pistachios, Pink Peppercorn Vinaigrette

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Ensalada Mixta, Crispy Potatoes

### PAELLA VERDURAS

Squash, Carrots, Brussels Sprouts

### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

### PAELLA SALVAJE

Chicken, Pork Loin, Chorizo

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### CREPAS SALGUERO

Dulce de Leche, Whipped Cream

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

## EXECUTIVE CHEF TED GOLA | SOUS CHEF VICTOR CANALES

\*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	<b>BarCava, Brut</b> , Penedès, Spain			
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain			
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain			

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain			
2023	<b>Rezabal</b> , Getariako Txakolina, Spain			
2023	<b>Menade</b> , Rueda, Spain			
2023	<b>Le Naturel</b> , Navarra, Spain			
2022	<b>Pinord, Diorama</b> , Penedès, Spain			
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain			
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain			
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain			
2022	<b>Asnella</b> , Vinho Verde, Portugal			
2020	<b>Capítulo 7</b> , Mendoza, Argentina			
2024	<b>Aylin</b> , San Antonio, Chile			
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay			
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay			
2023	<b>Iniceri, Abisso</b> , Sicily, Italy			
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany			

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain			
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina			
2024	<b>Christophe Aví</b> , Agenais, France			
2022	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain			

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain			
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain			
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain			
2023	<b>Glup Glup</b> , Cariñena, Spain			
2021	<b>Azul y Garanza</b> , Navarra, Spain			
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain			
2023	<b>Sotabosc</b> , Montsant, Spain			
2013	<b>Laurona</b> , Montsant, Spain			
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá			
2023	<b>La Vinyeta, Bongo*</b> , Toledo, Spain			
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain			
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain			
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain			
2022	<b>Filipe Ferreira</b> , Douro, Portugal			
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina			
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled			
2020	<b>Peñalolen</b> , Maipo, Chile			
2021	<b>Polkura</b> , Colchagua, Chile			
2023	<b>Casas del Bosque</b> , Casablanca, Chile			
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile			
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon			

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL			
<b>La Cigarrera</b> , 375mL			
<b>Almacenista</b> , Lustau, 500mL			
<b>Los Arcos</b> , Lustau, 750mL			
<b>Carlos VII</b> , Alvear, 375mL			
<b>Península</b> , Lustau, 750mL			
<b>15 Años</b> , El Maestro Sierra, 375mL			
<b>Asuncion</b> , Alvear, 375mL			
<b>VORS</b> , Bodegas Tradicion, 750mL			

### SWEET

<b>East India Solera</b> , Lustau, 750mL			
<b>Nectar</b> , Gonzalez Byass, 375mL			
<b>Solera 1927</b> , Alvear, 375mL			

## WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut  
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  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**ACID TRIP** Asnella / B.R.O.T. / Belinda  
High. Acid. Wines.

**UNTOXICATED** Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto  
Non alcoholic wines, all made using the process of dealcoholization

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5.25	10.5	42
<i>Trepát</i>	6.5	13	52
<i>Macabeo Blend</i>	7	14	56

  

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Macabeo</i>	6.5	13	52
<i>Pedro Ximénez</i>	6	12	48
<i>Arinto, Loureiro</i>	5.5	11	44
<i>Pedro Ximénez</i>	4.5	9	36
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Chardonnay</i>	5	10	40
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Catarratto</i>	6	12	48
<i>Riesling</i>	6.5	13	52

	3oz	6oz	bottle
<i>Mencia</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Malvar, Airén</i>	5.5	11	44

	3oz	6oz	bottle
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Garnacha, Cariñena</i>	7	14	56
<i>Trepát Blend</i>	5.5	11	44
<i>Tempranillo, Graciano</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Tempranillo, Graciano</i>	7	14	56
<i>Bobal</i>	5.5	11	44
<i>Touriga Nacional Blend</i>	5.75	11.5	46
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	6	12	48
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Blend</i>	6	12	48

# COCKTAILS

**BEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**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

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

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

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

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, 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 three of Spain's most iconic regions. 15

**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 10.5 38  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** **glass carafe**  
Tierra Limpia Brut Rosé, Lillet Rosé 13 52  
Rime Vodka, Peach Nectar, Grapefruit

## BEER

**DRAFT** **caña doble**  
Estrella Galicia, Lager—Spain 4.25 8.5  
Two Roads, No Limits Hefeweizen—CT 4 8  
Half Full, Bright Blonde Pale Ale—CT 3.75 7.5  
New England, Sea Hag IPA—CT 4.25 8.5

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Peroni, Lager—Italy 8.5  
Narragansett Lager (16oz)—RI 7  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Von Trapp, Bohemian Pilsner—VT 8  
Two Roads, Passion Fruit Gose (16oz)—CT 12  
Troegs, Dreamweaver Wheat—PA 8  
Hitachino, Nest White—Japan 14  
Half Full, In Pursuit IPA—CT 8  
Night Shift, Whirlpool Hazy NE IPA—MA 8.5  
Jack's Abby, Hoponius Union IPL—MA 7  
Lagunitas, Maximus IPA—CA 8.5  
Allagash, Tripel—ME 10.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

