

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

BASQUE SALAMI

Illinois, US
Berkshire Pork. Peppery, Fruity

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SALCHICHÓN DE VIC

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

'NDUJA

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

SPECK

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

CHORIZO PICANTE

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

AGED MAHÓN

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

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Raw Goat's Milk, Aged 15 Days.
Smoked, 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

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

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

VALDEÓN

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

TETILLA

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

CAÑA DE CABRA

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

JAMÓN MANGALICA

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

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked
Wagyu. Hickory Pepper, Smokey

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

*Jamón Serrano, Fuet, Mahón, Aged
Manchego, Pickled Vegetables, Olives,
Almonds, Patatas Bravas*

TAPAS

HOUSE-MADE NAAN BREAD

Za'atar, Olive Oil

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CHAMPIÑONES

Garlic, Lemon

SPRING ONIONS A LA PLANCHA

Romesco

GRILLED ARTICHOKE

Pesto

ROASTED RADISHES

Toum, Dill

MARINATED BEETS

House-Made Ricotta, Marcona Almonds

FAVA BEANS

Chorizo, Mint

ROASTED CARROTS

Spiced Labneh, Sumac

BURRATA

Poached Pears, Walnuts

HOUSE-MADE RICOTTA

Piperada

HONEYNUT SQUASH HUMMUS

Pepitas, Lavash

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

SWEET POTATO AGNOLOTTI

Hazelnuts, Sage

BOQUERONES

Radish, Castelvetrano Olives

TUNA CRUDO*

Cucumbers, Shallots

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

SEARED SALMON*

Vizcaina, Fennel

PULPO A LA PLANCHA

Fingerling Potatoes, Nduja

STEAMED MUSSELS

Chervil, Saffron

GRILLED CHICKEN THIGH

Aji Verde

LAMB BELLY ROULADE

Spring Onion Chimichurri

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON-WRAPPED DATES

Valdeón Mousse

FLANK STEAK*

Mushroom Conserva

PORK MORUNOS

Mojo Picon

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

TRUFFLED BIKINI

Jamón Serrano, San Simón

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

BONE MARROW

Horseradish Gremolata

SPICED BEEF EMPANADAS

Red Pepper Sauce

DEL TERRUÑO FARM'S BEEF TARTARE*

Capers, Serrano Peppers

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

SPINACH & CECINA

Pickled Shallots, Marcona Almonds, Horseradish

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Asparagus, Potatoes

SQUID INK FIDEOS

Calamari, Garlic Aioli

PAELLA VERDURAS

Asparagus, Fava Beans, Radishes, Spring Onions, Basil Aioli

PAELLA MARISCOS

Gambas, Mussels, Littleneck Clams, Calamari

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

PARRILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Cranberry Compote

CREPAS WITH SEASONAL FRUIT

Poached Pears, Almonds

EXECUTIVE CHEF MATT DOROUGH | SOUS CHEF RUDY 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

		3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	5.5	11 44
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	7	14 56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13 52

WHITE

			3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	Albariño	6	12 48	
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13 52	
2023	Menade , Rueda, Spain	Verdejo	6	12 48	
2022	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10 40	
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5 38	
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14 56	
2020	Capítulo 7 , Mendoza, Argentina	Pedro Ximénez	5	10 40	
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12 48	
2022	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	5.5	11 44	
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11 44	
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52	
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10 40	
2022	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12 48	
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5 50	
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13 52	

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencía	5.5	11 44	
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10 40	
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12 48	
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11 44	

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14 56	
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12 48	
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	Prieto Picudo	5	10 40	
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13 52	
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L)53	
2022	Glup Glup , Cariñena, Spain	Garnacha	4.5	9 36	
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13 52	
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12 48	
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15 60	
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11 44	
2023	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	6	12 48	
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10 40	
2021	Earth First, Clasico , Mendoza, Argentina	Malbec	5	10 40	
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12 48	
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	5.5	11 44	
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52	
2023	Belinda , Mendoza, Argentina – Served Chilled	Bonarda, Pedro Ximénez	5	10 40	
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5 54	
2019	Polkura , Colchagua, Chile	Syrah	6.5	13 52	
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14 56	
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5 46	
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11 44	
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12 48	

SHERRY

DRY

			3oz	bottle
	Jarana , Lustau, 750mL	Fino	5.5	44
	Tradicion , Bodegas Tradicion, 750mL	Fino	9	72
	La Cigarrera , 1L	Manzanilla	8	82
	Los Arcos , Lustau, 750mL	Amontillado	6	48
	Carlos VII , Alvear, 375mL	Amontillado	13	52
	Península , Lustau, 750mL	Palo Cortado	8.5	68
	15 Años , El Maestro Sierra, 375mL	Oloroso	12	48
	Asuncion , Alvear, 375mL	Oloroso	14	56

SWEET

			3oz	bottle
	East India Solera , Lustau, 750mL	Oloroso Dulce	7.5	60
	Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
	Solera 1927 , Alvear, 375mL	Pedro Ximénez	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 / Abisso / Clos Lojen 15
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Dels Olivers 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Licorella

ACID TRIP Asnella / B.R.O.T./ Belinda 16
High. Acid. Wines.



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, Bully Boy Vodka,
Peach Nectar, Grapefruit 13 52

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
Peroni, Lager—Italy 8.5
Narragansett, Light (16oz.)—RI 7
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Von Trapp, Bohemian Pilsner—VT 8
Founders, All Day IPA—MI 6.5
Jack's Abby, Hoponius Union IPL—MA 7.5
Night Shift, Whirlpool Hazy NE IPA—MA 8.5
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
Down East Cider, Original—MA 9.5
Isastegi, Sagardo Natural Cider—Spain (750mL) 28