

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

<b>JAMÓN SERRANO</b> Segovia Dry-cured Spanish ham	<b>6-MONTH AGED MANCHEGO</b> La Mancha Firm, cured sheep's milk, sharp & piquant	<b>DRUNKEN GOAT</b> Murcia Semi-soft goats milk, soaked in red wine	<b>JAMÓN MANGALICA</b> Segovia Cured Hungarian pig	14
<b>FUET</b> Catalonia Mild dry cured pork sausage	<b>IDIAZÁBAL</b> Navarra Smoked raw sheep's milk, nutty & robust	<b>VALDEÓN</b> Castilla-León Cow & goat's milk blue cheese, tangy & spicy	<b>CHORIZO IBÉRICO DE BELLOTA</b> Salamanca Acorn-fed	12
<b>SOBRASADA</b> Mallorca Soft spreadable chorizo	<b>IBORES</b> Extremadura Semi-firm raw goats cheese rubbed with pimentón	<b>CAÑA DE CABRA</b> Murcia Soft-ripened goats cheese, creamy mild	<b>QUESO DE TRUFA</b> Castilla – La Mancha Raw sheep's milk, sharp & piquant, Summer Truffles	8
<b>SORIA CHORIZO</b> United States Dry-cured pork sausage, smoky & garlicky	<b>FRESH MAHÓN</b> Balearic Islands Cow's milk cheese aged 4 months, mild & nutty	<b>CABRA ROMERO</b> Jumilla Semi-soft goat's cheese milk coated with rosemary	<b>APERITIVO BOARD</b> An assortment of Spanish aperitivo snacks to pair with your anytime drinks	26
<b>SALCHICHÓN DE VIC</b> Catalonia Dry-cured pork sausage with peppercorns	<b>AGED MAHÓN</b> Balearic Islands Cow's milk cheese aged 1 year, salty & sharp	<b>DÉLICE DE BOURGOGNE</b> Burgundy, France Triple cream cow's milk cheese, rich & buttery	<i>Serrano, Chorizo Picante, Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>	
<b>CHORIZO BLANCO</b> United States Dry-Cured pork sausage with garlic				
<b>PICANTE</b> La Rioja Smoky, mildly spicy, dry sausage				

## TAPAS

<b>MARINATED HOUSE OLIVES</b> Pickled Vegetables, Garlic, Thyme, Citrus	5	<b>SEARED SCALLOPS</b> Blood Orange Vinaigrette	17.5
<b>SWEET POTATO HUMMUS</b> Za'atar, Pita Bread	9	<b>SAUTÉED MUSSELS</b> White Wine, Sofrito, Fresno Peppers	12
<b>GRILLED BROCCOLINI</b> Piquillo Almond Romesco	9	<b>GRILLED PULPO</b> Aji Amarillo, Herb Cannellini Beans	15.5
<b>BLISTERED SHISHITOS</b> Lime, Sea Salt	8.5	<b>GAMBAS AL AJILLO</b> Guindilla Pepper, Olive Oil, Garlic	9.5
<b>CAULIFLOWER CONFIT</b> Bread Crumbs, Aged Mahón	8.5	<b>MOROCCAN SPICED CHICKEN THIGH</b> Cucumber Yogurt	9.5
<b>SPINACH &amp; CHICKPEA CAZUELA</b> Cumin, Roasted Onions, Lemon	8.5	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> Garlic Aioli	7
<b>EGGPLANT CAPONATA</b> Sweet Peppers, Onions, Basil	5.5	<b>TRUFFLED BIKINI</b> Jamón Serrano, San Simón	9
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	8	<b>ALBONDIGAS</b> Spiced Meatballs in Jamón-Tomato Sauce	9.5
<b>POTATO TORTILLA</b> Chive Sour Cream	7	<b>BACON-WRAPPED DATES</b> Valdeón Mousse	8
<b>MUSHROOMS A LA PLANCHA</b> Scallions, Garlic, Lemon	11	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> Balsamic Reduction	9
<b>HOUSEMADE RICOTTA</b> Shaved Truffle, Grilled Bread	12.5	<b>PORK BELLY</b> Spicy Piquillo Purée	9.5
<b>BOQUERONES</b> Garlic, Parsley	6	<b>SPICED BEEF EMPANADAS</b> Red Pepper Sauce	8
<b>SWORDFISH A LA PLANCHA</b> Salsa Verde	13.5	<b>STEAK PAILLARD</b> Red Pepper Vinaigrette, Frites	14.5
<b>SALMON CRUDO*</b> Orange, Aleppo Pepper	11.5	<b>DEL TERRUÑO FARM'S BEEF TARTARE*</b> Capers, Serrano Peppers	12.5
<b>EAST COAST OYSTERS*</b> Barcava Mignonette	13	<b>OXTAIL CRISPY RICE</b> Farm Egg, Chervil Aioli	13.5

## SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Little Gem Lettuce	9
<b>MARINATED BEETS</b> Whipped Ricotta, Pistachios	7
<b>ARUGULA SALAD</b> Quinoa, Pomegranate, Feta	9
<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon, Hot Cherry Peppers	23
<b>ROASTED WHOLE BRANZINO</b> Roasted Fennel, Potatoes	26.5

	half / full / double
<b>PAELLA VERDURAS</b> Cauliflower, Carrots, Pearl Onions, Chervil Aioli	18 / 36 / 64
<b>PAELLA MARISCOS</b> Prawns, Mussels, Littleneck Clams, Calamari	28 / 56 / 98
<b>PAELLA SALVAJE</b> Chicken, Chorizo, Pork Belly, Chickpeas	28 / 56 / 98
<b>SQUID INK FIDEOS</b> Calamari, Garlic Aioli	14.5 / 29 / 58
<b>PARILLADA BARCELONA*</b> NY Strip, Chicken, Pork Loin, Sausage	31 / 62 / 108

## DESSERTS

<b>OLIVE OIL CAKE</b> Sea Salt	9
<b>BASQUE BURNT CHEESECAKE</b> Bosc Pears	9
<b>CREPAS WITH SEASONAL FRUIT</b> Citrus Cream, Bosc Pears, Walnuts	8
<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	9
<b>FLAN CATALÁN</b>	7

## 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

NV **BarCava, Brut**, Penedès, Spain  
 2020 **Alta Alella, Aus, Pét Nat**, Alella, Spain  
 NV **Naveran, Brut Rose**, Penedes, Spain

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Xarel-lo</i>	6	12	48
<i>Pinot Noir, Parelleda</i>	7	14	56

## WHITE

2020 **Mila**, Rías Baixas, Spain  
 2021 **Rezabal**, Getariako Txakolina, Spain  
 2020 **Menade**, Rueda, Spain  
 2019 **Pinord, Diorama**, Penedès, Spain  
 2020 **Avinyó, Petillant**, Penedès, Spain  
 2019 **Vinos Piñol, Raig de Raim**, Terra Alta, Spain  
 2020 **Mestizaje Blanco**, El Terrerazo, Spain  
 2019 **Capítulo 7**, Mendoza, Argentina  
 2020 **Aylin**, San Antonio, Chile  
 2020 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay  
 2019 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay  
 2017 **Chéreau-Carré, Comte Leloup**, Muscadet, France  
 2019 **Marcel Couturier**, Mâcon-Loché, France  
 2018 **Iniceri, 'Abisso,'** Sicily, Italy  
 2020 **Leitz, Feinherb**, Rheingau, Germany

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.25	12.5	50
<i>Verdejo</i>	6	12	48
<i>Xarel-lo</i>	4.75	9.5	38
<i>Muscat Blend</i>	5	10	40
<i>Garnacha Blanca</i>	4.5	9	36
<i>Merseguera Blend</i>	5.75	11.5	46
<i>Pedro Ximénez</i>	4.25	8.5	34
<i>Sauvignon Blanc</i>	5	10	40
<i>Chardonnay</i>	4.5	9	36
<i>Petit Manseng Blend</i>	6	12	48
<i>Melon de Bourgogne</i>	6.25	12.5	50
<i>Chardonnay</i>	7.25	14.5	58
<i>Catarratto</i>	5.5	11	44
<i>Riesling</i>	4.5	9	36

## ROSÉ

2020 **Liquid Geography**, Bierzo, Spain  
 2020 **Familia Schroeder, Saurus**, Patagonia, Argentina

	3oz	6oz	bottle
<i>Mencia</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36

## RED

2017 **Nucerro, Reserva**, Rioja, Spain  
 2019 **La Maldita**, Rioja, Spain  
 2020 **Bodegas Lanzaga, LZ**, Rioja Spain  
 2020 **Azul y Garanza**, Navarra, Spain  
 2019 **César Marquez Pérez, Parajes**, Bierzo, Spain  
 2019 **La Fanfarria**, Asturias, Spain  
 2018 **Joan d'Anguera, Finca L'Argatá**, Montsant, Spain  
 2019 **Sotabosc**, Montsant, Spain  
 2020 **Vins de Pedra, Negre de Folls**, Conca de Barberá  
 2020 **La Vinyeta, Bongo\***, Emporda, Spain  
 2019 **Primitivo Quiles, Cono 4**, Alicante, Spain  
 2019 **Camino de Navaherreros**, Sierra de Gredos, Spain  
 2019 **Bodegas Ponce, La Casilla**, Manchuela, Spain  
 2018 **Vara y Pulgar**, Cadiz, Spain  
 2016 **Fontes Cunha, 'Mondeco,'** Dão, Portugal  
 2019 **Quieto, Gran Corte**, Mendoza, Argentina  
 2018 **Peñalolen**, Maipo, Chile  
 2017 **Polkura**, Colchagua, Chile  
 2019 **Casas del Bosque**, Casablanca, Chile  
 2016 **Alto de la Ballena**, Maldonado, Uruguay  
 2020 **Domaine Vallot**, Côtes-du-Rhône, France

<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.25	8.5	34
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	4.25	8.5	(L) 48
<i>Mencia</i>	6.75	13.5	54
<i>Mencia, Albarín Negro</i>	5.75	11.5	46
<i>Garnacha</i>	8.5	17	68
<i>Garnacha, Cariñena</i>	6	12	48
<i>Trepát Blend</i>	4.75	9.5	38
<i>Monastrell</i>	5.25	10.5	42
<i>Monastrell</i>	4.25	8.5	34
<i>Garnacha</i>	6.25	12.5	50
<i>Bobal</i>	6.5	13	52
<i>Tintilla</i>	6.5	13	52
<i>Touriga National Blend</i>	3.5	7	28
<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	6.25	12.5	50
<i>Pinot Noir</i>	7	14	56
<i>Cabernet Franc Blend</i>	4.75	9.5	38
<i>Grenache Blend</i>	6	12	48

## SHERRY

### DRY

**Tradicion**, Bodegas Tradicion, 750mL  
**Los Arcos**, Lustau, 750mL  
**Carlos VII**, Alvear, 375mL  
**Península**, Lustau, 750mL  
**15 Años**, El Maestro Sierra, 375mL  
**Asuncion**, Alvear, 375mL

	3oz	bottle
<i>Fino</i>	9	72
<i>Amontillado</i>	5	40
<i>Amontillado</i>	12	48
<i>Palo Cortado</i>	6	48
<i>Oloroso</i>	10	40
<i>Oloroso</i>	11	44

### SWEET

**East India Solera**, Lustau, 750mL  
**Solera 1927**, Alvear, 375mL

<i>Oloroso Dulce</i>	7.5	60
<i>Pedro Ximénez</i>	16	64

## WINE FLIGHTS

3 Tastes / 3oz Pours

**APERITIVOS** BarCava / La Cigarera / 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 / La Casilla 16  
 Many of our wines use Biodynamic farming practices, here are three incredible examples

## COCKTAILS

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

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

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

**BOURBON SPICE RACK** 12  
 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 the Biodynamic calendar, featuring 14.5  
 Hayman's London Dry Gin.

**FRUIT**  
 Fever Tree Grapefruit, Fever Tree Elderflower,  
 Strawberry, Lemon, Pink Peppercorn

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

**FLOWER**  
 Fever Tree Elderflower, Rosebud, Lime, Cucumber

**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, 9.5 34  
 Guava Nectar

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

## BEER

**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  
 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  
 Lagunitas, Maximus IPA – CA 8  
 Lord Hobo, Boom Sauce - MA 12.5  
 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