

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### FUET

Catalonia  
Mild dry cured pork sausage

### SOBRASADA

Mallorca  
Soft spreadable chorizo

### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky & garlicky

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with peppercorns

### CHORIZO BLANCO

United States  
Dry-Cured pork sausage with garlic

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry sausage

### SALAMI SOPRESSATA

San Francisco, CA  
Artisanal Pork Salami

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### IDIAZÁBAL

Navarra  
Smoked raw sheep's milk, nutty & robust

### IBORES

Extremadura  
Semi-firm raw goats cheese rubbed with pimentón

### TETILLA

Galicia  
Mild, buttery cow's milk cheese, Soft & creamy

### VALDEÓN

Castilla-León  
Cow & goat's milk blue cheese, tangy & spicy

### CABRA ROMERO

Jumilla  
Semi-soft goat's cheese milk coated with rosemary

### AGED MAHÓN

Balearic Islands  
Cow's milk cheese aged 1 year, salty & sharp

### DÉLICE DE BOURGOGNE

Burgundy, France  
Triple cream cow's milk cheese, rich & buttery

### DRUNKEN GOAT

Murcia  
Semi-soft goats milk, soaked in red wine

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### CHORIZO IBÉRICO DE BELLOTA

Salamanca  
Acorn-fed

### QUESO DE TRUFA

Castilla – La Mancha  
Raw sheep's milk, sharp & piquant, Summer Truffles

### APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Serrano, Chorizo Picante, Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas*

## TAPAS

### MARINATED HOUSE OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

### ROASTED EGGPLANT HUMMUS

Za'atar, Pita Bread

### GRILLED ASPARAGUS

Harissa, Sea Salt

### BLISTERED SHISHITOS

Lime, Sea Salt

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### CHILLED BABY CARROTS

Basil Pesto, Pistachios

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### MUSHROOMS A LA PLANCHA

Scallions, Garlic, Lemon

### HOUSEMADE RICOTTA

Truffle Honey, Grilled Bread

### BOQUERONES

Garlic, Parsley

### SWORDFISH A LA PLANCHA

Salsa Verde

### SALMON CRUDO\*

Orange, Aleppo Pepper

### EAST COAST OYSTERS\*

Barcava Mignonette

### SQUID INK CROQUETAS

Pulpo, Citrus Aji Amarillo Aioli

### SAUTÉED MUSSELS

White Wine, Sofrito, Fresno Peppers

### SEARED SCALLOPS

Spring Pea Purée, Espelette

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

### GRILLED PULPO

Bell Pepper, Spring Onions, Chorizo

### MOROCCAN SPICED CHICKEN THIGH

Cucumber Yogurt

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### BACON-WRAPPED DATES

Valdeón Mousse

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### PORK BELLY

Spicy Piquillo Purée

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### STEAK PAILLARD

Red Pepper Vinaigrette, Frites

### SHORT RIB

Truffle Chimichurri, Fennel Purée

### DEL TERRUÑO FARM'S BEEF TARTARE\*

Capers, Serrano Peppers

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### MARINATED BEETS

Whipped Ricotta, Pistachios

### COUSCOUS SALAD

Pepper, Asparagus, Peas, Pickled Onions, Feta

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### ROASTED WHOLE BRANZINO

Asparagus, Potatoes

### PAELLA VERDURAS

Spring Onions, Asparagus, Peas, Red Bell Pepper  
Chervil Aioli

### PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

### PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Sausage

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

### BASQUE BURNT CHEESECAKE

Bosc Pears

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bosc Pears, Walnuts

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### FLAN CATALÁN

## 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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 <b>Alta Alella, Aus, Pét Nat</b> , Alella, Spain	<i>Xarel-lo</i>	6	12	48
2019 <b>Naveran, Brut Rosé</b> , Penedès, Spain	<i>Pinot Noir, Parellada</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2019 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2018 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	4.5	9	36
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ

		3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

## RED

		3oz	6oz	bottle
2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2018 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.75	11.5	46
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2020 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2019 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 <b>Los Conejos Malditos</b> , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2019 <b>Bodegas Ponce, La Casilla</b> , Manchuela, Spain	<i>Bobal</i>	6.5	13	52
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 <b>Belinda</b> , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2019 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	12	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	6	48
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	11	44

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60
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# 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 / La Casilla 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Finca L'Argatá 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

# 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

**RICHMOND GIMLET** 9  
Greenall's Gin, Lime, Mint

**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 Hayman's London Dry Gin. 14.5

**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, Guava Nectar 9.5 34

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

# BEER

**DRAFT** 7oz 14oz  
Jack's Abby, House Lager - MA 3.5 7  
Lord Hobo, Angelica NE Wheat - MA 4 8  
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  
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, Pineapple - MA 7.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28  
Pomarina Brut Sidra (750mL) - Spain 42