

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

DÉLICE DE BOURGOGNE

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

FRESH MAHÓN

Balearic Islands
Cow's milk cheese aged 4 months, mild & nutty

TETILLA

Glaucia
Mild, buttery cow's milk cheese, soft & creamy

VALDEÓN

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

AGED MAHÓN

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

DRUNKEN GOAT

Murcia
Semi-soft goats milk, soaked in red wine

6-MONTH AGED MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

CABRA ROMERO

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

CAÑA DE CABRA

Murcia
Soft-ripened goats cheese, creamy mild

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

LOMO IBÉRICO

Guijuelo
Dry cured, acorn-fed Ibérico pig loin,

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

5

ROASTED EGGPLANT HUMMUS

Za'atar, Pita Bread

9

GRILLED ASPARAGUS

Harissa, Sea Salt

9

BLISTERED SHISHITOS

Lime, Sea Salt

8.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

PAN CON TOMATE

Olive Oil, Sea Salt

5.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

BURRATA

Calcot Mermelada, Pickled Mustard Seeds

12.5

GRILLED ZUCCHINI

Green Chimichurri

8.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

BOQUERONES

Garlic, Parsley

6

SWORDFISH A LA PLANCHA

Salsa Verde

13.5

SEARED SCALLOPS

Spring Pea Purée, Espelette

18.5

GRILLED PULPO

Bell Pepper, Spring Onions, Chorizo

15.5

SAUTÉED MUSSELS

White Wine, Sofrito, Fresno Peppers

13

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

GRILLED CHICKEN THIGH

Harissa, Lemon Aioli

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

PORK BELLY

Spicy Piquillo Purée

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

STEAK PAILLARD

Red Pepper Vinaigrette, Frites

14.5

DEL TERRUÑO FARM'S BEEF TARTARE*

Capers, Serrano Peppers

14.5

SHORT RIBS

Fennel Purée, Truffle Chimichurri

18.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

MARINATED BEETS

Whipped Ricotta, Pistachios

7

COUSCOUS SALAD

Pepper, Asparagus, Peas, Pickled Onions, Feta

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

ROASTED WHOLE BRANZINO

Asparagus, Potatoes

26.5

PAELLA VERDURAS

Spring Onions, Asparagus, Peas, Chervil Aioli

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

28 / 56 / 98

SQUID INK FIDEOS

Calamari, Garlic Aioli

14.5 / 29 / 58

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

31 / 62 / 108

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Blueberries

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios, Sea Salt

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

FLAN CATALÁN

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

		3oz	6oz	bottle
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Alta Alella, Aus, Pét Nat , Alella, Spain	<i>Xarel-lo</i>	6	12	48
2019 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2020 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
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
2020 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	4.5	9	36
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencía</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
2017 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
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
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.75	11.5	46
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Vins de Pedra, Negre de Folls , Conca de Barberà	<i>Trepal Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea* , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 Los Conejos Malditos , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
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
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	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
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2019 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet 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
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
Asuncion , Alvear, 375mL	<i>Oloroso</i>	11	44

SWEET

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

BIO-CURIOUS Diorama / Abisso / Clos Lojen 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

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

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

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry

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.

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

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**
São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

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
Hitachino, Nest White - Japan 13
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