

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For one | 19.5 For three

#### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

#### CHORIZO BLANCO

United States  
Cured, mild chorizo

#### CHORIZO PICANTE

Catalonia  
Smoky, mild spiced  
cured, sweet pork sausage

#### SPECK

Aldo Adige, Italy  
Lightly smoked, dry-cured ham

#### SOBRASADA

Mallorca  
Spreadable spicy chorizo

#### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage &  
peppercorns

#### FUET

Catalonia  
Mild dry-cured pork sausage

#### 6-MONTH AGED MANCHEGO

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

#### CABRA ROMERO

Murcia  
Goat's milk cheese coated with  
rosemary

#### IBORES

Extremadura  
Semi-firm raw goat's milk, nutty &  
robust

#### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk, soaked in red  
wine

#### AGED MAHÓN

Balearic Islands  
Raw cow's milk, salty & sharp

#### IDIAZÁBAL

Basque Country  
Smoked raw sheep's milk cheese,  
nutty & robust

#### VALDEÓN

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

#### MAHÓN

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

#### DÉLICE BOURGOGNE

Burgandy France  
Full fat cow's milk cheese, soft & rich

#### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

#### LOMO IBÉRICO

Salamanca  
Dry-cured acorn-fed Ibérico pig loin

#### 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

*Marinated Olives, Patatas Bravas, Marcona  
Almonds, Jamón Serrano, Salchichón de  
Vic, Manchego, Mahón, Pickled Guindilla*

### TAPAS

#### YOGURT PARFAIT

Apples, Strawberries, Rhubarb, Granola

7

#### OLIVE OIL PANCAKES

Cultured Butter

8

#### SERRANO BENEDICT

Hollandaise, Pimentón

8.5

#### VEGGIE BENEDICT

Asparagus, Hollandaise

6.5

#### HUEVOS REVUELTOS

Smoked Salmon, Scallions

8.5

#### TORRIJAS

Crema Catalan, Strawberries

7.5

#### MANGALICA ESTRELLADOS

Hand-Cut Fries, Farm Egg, Garlic Aioli

11

#### CHORIZO MIGAS

Sunny Side Up Egg, Garlic Aioli

9.5

#### STEAK & EGGS

Sunny Side Up Egg, Chimichurri

14.5

#### DOUBLE CUT BACON

Pimentón, Maple Syrup

8.5

#### COLD SMOKED SALMON MONTADITO

Housemade Ricotta, Onions, Capers

12.5

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

#### SHISHITO PEPPERS

Lime, Sea Salt

8.5

#### GRILLED ASPARAGUS

Horseradish Gremolata

9

#### HARISSA HUMMUS

Crispy Chickpeas, Olive Oil, Aleppo

9

#### POTATO TORTILLA

Chive Sour Cream

7

#### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### HOUSE MADE RICOTTA

Fennel Polen, Local Honey, Grilled Bread

10.5

#### SCALLOP CRUDO\*

Aji Amarillo, Citrus

15.5

#### BOQUERONES

Parsley, Garlic

6

#### HAKE A LA PLANCHA

Salsa Verde

12

#### SPRING PEA MONTADITO

Housemade Ricotta, Shallots, Mint

9.5

#### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

#### STEAMED MUSSELS

Allandale Farms Green Garlic, Vino Blanco, Butter

13

#### DEL TERRUÑO FARM'S BEEF TARTARE

Egg, Mustard, Capers, Jalapeños

14.5

#### TRUFFLED BIKINI

Jamón Serrano, San Simón

9

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

#### BACON-WRAPPED DATES

Valdeón Mousse

8

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

#### MARINATED BEETS

House Made Ricotta, Mint, Pistachios

7

#### SPRING BURRATA

Charred Snow peas, Piquillos, Onions, Pea Tendrils

12.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

#### ROASTED WHOLE BRANZINO

Asparagus, Potatoes

26.5

#### PAELLA VERDURAS

Pearl Onions, Carrots, Asparagus, Green Garlic Aioli

half / full / double  
18 / 36 / 64

#### PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

28 / 56 / 98

#### PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

28 / 56 / 98

#### PARILLADA BARCELONA\*

NY Strip Steak, Chicken, Pork Loin, Sausage

31 / 62 / 108

### DESSERTS

#### FLAN CATALÁN

Sea Salt

7

#### OLIVE OIL CAKE

Sea Salt

9

#### BASQUE BURNT CHEESECAKE

Strawberry Rhubarb Compote

9

#### CREPAS WITH SEASONAL FRUIT

Marinated Strawberries, Pistachios

8

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### EXECUTIVE CHEF JOSH FREEDMAN | SOUS CHEF JUNIOR MORALES

\*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
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
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
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
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
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	4.5	9	36

## ROSÉ

		3oz	6oz	bottle
2019 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
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
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
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carinena</i>	6	12	48
2020 La Vinyeta, Bongo, 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 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Belinda, Mendoza, Argentina - served chilled	<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>	6.25	13	50
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2016 Polkura, Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.50	54
2020 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
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	10	40
Asuncion, Alvear, 375mL	<i>Oloroso</i>	11	44

## SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	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

**GRENAICHE (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

**BLOODY MARY** 11  
Titos, Housemade Bloody Mary Mix

**MIMOSA** 10.5  
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

**BEEES & 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, 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

# 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

**DRAFT**  
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  
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  
Notch, Left of the Dial IPA - MA 7.5  
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