

# 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

#### SPECK

Aldo Adige, Italy  
Lightly smoked, dry-cured ham

#### SOBRASADA

Mallorca  
Spreadable spicy chorizo

#### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage & peppercorns

#### CHORIZO PICANTE

La Rioja  
Smoky, mildy spicy, dry-cured sausage

#### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky & garlicky

#### FUET

Catalonia  
Mild dry-cured pork sausage

#### 6-MONTH AGED MANCHEGO

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

#### SMOKING GOAT

Canary Islands  
Semi-soft smoked goat's cheese

#### CABRA ROMERO

Murcia  
Goat's milk cheese coated with rosemary

#### 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

#### ALISIOS

Canary Islands  
Semi-soft cow & goat cheese, rubbed with paprika

#### 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 14

#### LOMO IBÉRICO

Salamanca  
Dry-cured acorn-fed Ibérico pig loin 12

#### QUESO DE TRUFA

Castilla - La Mancha  
Raw sheep's milk, sharp & piquant, summer truffles 8

#### APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks 26

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

### TAPAS

#### YOGURT PARFAIT

Blubberies, Strawberries, Peaches, Granola 7

#### OLIVE OIL PANCAKES

Cultured Butter 8

#### SERRANO BENEDICT

Hollandaise, Pimentón 8.5

#### VEGGIE BENEDICT

Asparagus, Hollandaise 7.5

#### HUEVOS REVUELTOS

Smoked Salmon, Scallions 8.5

#### BLISTERED SHISHITO PEPPERS

Sea Salt, Lime 8.5

#### TORRIJAS

Crema Catalan, Strawberries 7.5

#### CHORIZO MIGAS

Sunny Side Up Egg, Garlic Aioli 9.5

#### DOUBLE CUT BACON

Pimentón, Maple Syrup 8.5

#### MANGALICA ESTRELLADOS

Hand-Cut Fries, Shishito peppers, Farm Egg, Garlic Aioli 11

#### SHAVED ZUCCHINI

Allandale Farms Radish, Maxorata Curado, Espellete 8.5

#### COLD SMOKED SALMON MONTADITO

Housemade Ricotta, Onions, Capers 12.5

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon 8.5

#### 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

#### TUNA CRUDO\*

Cucumber, Serrano, Watermelon Radish, Lemon Vinaigrette 15.5

#### BOQUERONES

Parsley, Garlic 6

#### COD A LA PLANCHA

Salsa Verde 12

#### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.5

#### STEAMED MUSSELS

Sofrito, Fresno Pepper, 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 8.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 9

#### MARINATED BEETS

House Made Ricotta, Mint, Pistachios 7

#### SUMMER BURRATA

Poached Peaches, Tomatoes, Mint, Basil, Olive Oil 12.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

#### ROASTED WHOLE BRANZINO

Asparagus, Potatoes 26.5

#### PAELLA VERDURAS

Spring Onions, Carrots, Asparagus, Peas, Green Garlic Aioli 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

7

#### OLIVE OIL CAKE

Sea Salt 9

#### BASQUE BURNT CHEESECAKE

Peach Compote 9

#### CREPAS WITH SEASONAL FRUIT

Marinated Strawberries, Pistachios 8

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

EXECUTIVE CHEF JOSH FREEDMAN | EXECUTIVE SOUS CHEF CHRISTIAN ZACARIAS  
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 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 & SKIN CONTACT

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencia</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
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## 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>Mencia</i>	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	<i>Mencia, 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	13.5	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 Cigarera, 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 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 / Clos Lojen 15  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENA CHE (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

**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, 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** 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  
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