

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

IDIÁZABAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

SMOKIN' GOAT

Islas Canarias, ES
Semi-soft, Goat's milk, Aged 15 days. Smoked, Creamy, Mild

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

JAMÓN LOMO IBÉRICO

Cordoba, ES
Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

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, Drunken Goat, Mahón, Piparras

TAPAS

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise

8.5

VEGGIE BENEDICT

Spinach, Mushrooms, Hollandaise

6.5

YOGURT PARFAIT

Apples, Pears, Figs, Granola

7

TORRIJAS

Poached Pears, Crema Catalana

7.5

STEAK & EGGS

Sunny Side Up Egg, Red Pepper Vinaigrette

14.5

MANGALICA ESTRELLADOS

Fries, Garlic Aioli, Sunny Side-Up Egg

11

CHORIZO MIGAS

Sunny Side Up Egg, Garlic Aioli

9.5

DOUBLE CUT BACON

Pimentón, Maple Syrup

8.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

CRISPY BRUSSELS SPROUTS

Sweet & Sour Golden Raisins, Pepitas

8

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

HOUSE MADE RICOTTA

Fennel Pollen, Honey

10.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

HARISSA HUMMUS

Baked Lavash, Olive Oil

8.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

TUNA CRUDO*

Valencia Orange, Serrano Peppers

15.5

BOQUERONES

Green Olives, Piquillo Peppers

8

COD A LA PLANCHA

Farro, Radicchio, Spinach

14.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

STEAMED MUSSELS

Chorizo, Fennel

13

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

BACON-WRAPPED DATES

Valdeón Mousse

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

DEL TERRUÑO FARM'S BEEF TARTARE*

Egg, Mustard, Capers, Jalapeños

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

MARINATED BEETS

House Made Ricotta, Mint, Pistachios

7

BURRATA

Valencia Orange, Grapefruit, Sumac

12.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

ROASTED WHOLE BRANZINO

Grilled Broccolini, Potatoes

26.5

PAELLA VERDURAS

Squash, Carrots, Broccolini, Brussels Sprouts, Green Garlic Aioli

half / full / double

18 / 36 / 64

PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Poached Pears, Pistachios

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Spiced Apple Compote, Mint

9

EXECUTIVE CHEF JOSH FREEDMAN | EXECUTIVE SOUS CHEF ALFREDO PINEDA
EXECUTIVE SOUS CHEF LEONARDO SANCHEZ JR.

*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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2021 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Le Naturel Blanco, Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2022 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2021 Orto Vines, les Argiles, Montsant, Spain	<i>Macabeo</i>	4.75	9.5	38
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	7	14	56
2020 Capitulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	4.75	9.5	38
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2021 Leitz, Feinherb, Rheingau, Germany	<i>Petit Ma nseng Blend</i>	6	12	48
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Riesling</i>	5	10	40
	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	4.5	9	36
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44
		5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2020 Pedro Gonzalez Mittelbrunn, Castilla y Leon	<i>Tempranillo</i>	6	12	48
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2021 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016 Alberto Orte, A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 Sotabosc, Montsant, Spain	<i>Mencía</i>	6.5	13	52
2019 Coster dels Olivers, Priorat, Spain Cariñena,	<i>Garnacha, Carinena</i>	6	12	48
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha</i>	7.5	15	60
2022 La Vinyeta, Bongo, Empordà, Spain	<i>Trepát Blend</i>	4.75	9.5	38
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	5.25	10.5	42
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 Earth First, Classic, Mendoza, Argentina	<i>Bobal</i>	5.25	10.5	42
2019 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	4.25	8.5	34
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.25	12.5	50
2021 Garage Wine Company, Revival, Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	4.75	9.5	38
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera, 375mL	<i>Manzanilla</i>	9	72
Los Arcos, Lustau, 750mL	<i>Manzanilla</i>	8	32
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	5	40
Península, Lustau, 750mL	<i>Amontillado</i>	12	48
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	6	48
Asuncion, Alvear, 375mL	<i>Oloroso</i>	10	40
	<i>Oloroso</i>	11	44

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	7.5	60
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
	<i>Pedro Ximénez</i>	16	64

WINE FLIGHT

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)

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.



COCKTAILS

BLOODY MARY 12.5
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 Bitters, Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

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, Aquafaba, Dragonfruit, Bee Pollen

BOURBON SPICE RACK 12
Four Roses, Cardamomo, Maple Syrup, Lemon, Cardamom & Lavender Bitters

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

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

BEER

DRAFT 7oz 14oz
Estrella Galicia, Lager - Spain 4.25 8.5
Lord Hobo, 617 White Ale - MA 4 8
Jack's Abby, Post Shift Pilsner - MA 3.75 7.5
Troegs, Perpetual IPA - PA 4.25 8.5

BOTTLES & CANS
Athletic Brewing, Wild Run IPA (non-alcoholic) 7
Narragansett, Light (16oz.) - RI 7
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
Hitachino, Nest White - Japan 14
Founders, All Day IPA - MI 6.5
Left Hand, Milk Stout - CO 9.5
Notch, Left of the Dial IPA - MA 7.5
Allagash, Tripel Reseve - ME 10.5
Kentucky Ale, Bourbon Barrel Ale - KY 10
Night Shift, Whirlpool NE IPA 8.5

CIDERS
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42
Down East Cider, Rotating Seasonal - MA 9.5