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

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

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

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

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

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

CABRA AL GOFIO
Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months, Cornmeal Coated

TETILLA
Galicia, ES
Semi-soft, Cow's Milk, Aged 15-20 days. Mild, Creamy

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

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

ALISIOS
Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

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

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

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

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Créme, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

JAMÓN MANGALICA 14
Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

JAMÓN LOMO IBÉRICO 12
Cordoba, ES
Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty

CHORIZO IBÉRICO DE BELLOTA 12
Andalucía, ES
Aged 3 Months Sausage, Acorn Fed Pork. Pimentón

MAXORATA 8.5
Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

APERITIVO BOARD 26
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, Piparras

TAPAS

OLIVE OIL PANCAKES 8
Cultured Butter, Maple Syrup

YOGURT PARFAIT 7
Apples, Strawberries, Figs, Granola

JAMÓN SERRANO BENEDICT 8.5
Pan Con Tomate, Hollandaise, Pimentón

VEGGIE BENEDICT 6.5
Mushrooms, Hollandaise

STEAK & EGGS 14.5
Sunny Side Up Egg, Red Pepper Vinaigrette

TORRIJAS 7.5
Mascerated Strawberries, Crème Catalan

CHORIZO MIGAS 9.5
Rustic Bread, Sunny Side Up Egg, Garlic Aioli

DOUBLE CUT BACON 8.5
Pimentón, Maple Syrup

MANGALICA ESTRELLADOS 11
Fries, Garlic Aioli, Shishito Peppers, Sunny Side-Up Egg

COLD SMOKED SALMON MONTADITO 12.5
Housemade Ricotta, Onions, Capers

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

BLISTERED SHISHITO PEPPERS 8.5
Sea Salt, Lime

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

HOUSE MADE RICOTTA 10.5
Fennel Polen, Local Honey, Grilled Bread

HARISSA HUMMUS 9
Crispy Chickpeas, Olive Oil, Aleppo Peppers

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BOQUERONES 6
Parsley, Garlic

COD A LA PLANCHA 13.5
Salsa Verde

TUNA CRUDO* 15.5
Cucumbers, Serrano, Watermelon Radish, Lemon Vinaigrette

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

STEAMED MUSSELS 13
Sofrito, Fresno Peppers, White Wine, Butter

TRUFFLED BIKINI 9
Jamón Serrano, San Simón

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

BACON-WRAPPED DATES 8
Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS 7
House Made Ricotta, Mint, Pistachios

BURRATA 12.5
Roasted Grapes, Figs, Balsamic, Mint

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.5
Asparagus, Potatoes

half / full / double

PAELLA VERDURAS 18 / 36 / 64
Asparagus, Ramps, Snap Peas, Carrots, Spring Onions, Radish, Green Garlic Aioli

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, Morcilla, Pork Belly, Chickpeas

PAELLA MARISCOS 28 / 56 / 98
Prawns, Mussels, Littleneck Clams, Calamari

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Strawberries, Pistachios

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 9
Strawberry- Rhubarb Compote

EXECUTIVE CHEF JOSH FREEDMAN | SOUS CHEF KEARA GARCIA

*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	*Xarel-lo Blend*	4.75	9.5	38
2018	**AT Roca, Reserva, Brut Nature,** Classic Penedès, Spain	*Macabeo Blend*	6.5	13	52
2019	**Caves São João, Brut Rosé**, Bairrada, Portugal	*Baga Blend*	6.25	12.5	50

WHITE

			3oz	6oz	bottle
2020	**Mila,** Rías Baixas, Spain	*Albariño*	6	12	48
2021	**Rezabal**, Getariako Txakolina, Spain	*Hondarribi Zuri*	6.25	12.5	50
2020	**Menade,** Rueda, Spain	*Verdejo*	6	12	48
2019	**Pinord, Diorama**, Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2020	**Avinyó, Petillant,** Penedès, Spain	*Muscat Blend*	5	10	40
2020	**Vinos Piñol, Raig de Raim,** Terra Alta, Spain	*Garnacha Blanca*	4.5	9	36
2020	**Mestizaje Blanco,** El Terrerazo, Spain	*Merseguera Blend*	5.75	11.5	46
2019	**Viña Callejuela, Blanco de Hornillos,** Jerez, Spain	*Palomino*	6.25	12.5	50
2019	**Capítulo 7,** Mendoza, Argentina	*Pedro Ximénez*	4.25	8.5	34
2022	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	5	10	40
2021	**Bodegas Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	4.5	9	36
2019	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6	12	48
2020	**Marcel Couturier,** Mâcon-Loché, France	*Chardonnay*	8	16	64
2021	**Iniceri, 'Abisso,'** Sicily, Italy	*Catarratto*	5.5	11	44
2020	**Leitz, Feinherb,** Rheingau, Germany	*Riesling*	5	10	40
2021	**L'Alpage,** Mont-sur-Rolle, Switzerland	*Chasselas*	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2019	**Liquid Geography,** Bierzo, Spain	*Mencía*	5	10	40
2020	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	4.5	9	36
2020	**Lafage, 'Miraflors',** Roussillon, France	*Mourvedre Blend*	6.5	13	52
2019	**Los Conejos Malditos, Blanco Con Madre,** Toledo, Spain	*Malvar, Airén*	5	10	40

RED

			3oz	6oz	bottle
2018	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	6.5	13	52
2021	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2018	**Marqués de Tomares, Crianza,** Rioja Spain	*Tempranillo*	6	12	48
2019	**Bardos, Romántica,** Ribera del Duero, Spain	*Tempranillo*	5.75	11.5	46
2021	**Le Naturel,** Navarra, Spain	*Garnacha*	4.5	9	36
2020	**Azul y Garanza,** Navarra, Spain	*Tempranillo*	4.25	8.5	(L) 48
2020	**César Marquez Pérez, Parajes,** Bierzo, Spain	*Mencía*	6.75	13.5	54
2018	**Joan d'Anguera, Finca** L'Argatá**,** Montsant, Spain	*Garnacha*	8.5	17	68
2019	**Sotabosc,** Montsant, Spain	*Garnacha, Carinena*	6	12	48
2020	**Vins de Pedra, Negre de Folls**, Conca de Barberá	*Trepat Blend*	4.75	9.5	38
2020	**La Vinyeta, Bongo,** Emporda, Spain	*Monastrell*	5.25	10.5	42
2020	**Primitivo Quiles, Cono 4,** Alicante, Spain	*Monastrell*	4.25	8.5	34
2020	**Península, Vino de Montaña,** Sierra de Gredos, Spain	*Garnacha, Piñuela*	5.5	11	44
2015	**Fontes Cunha, 'Mondeco,'** Dão, Portugal	*Touriga National Blend*	3.5	7	28
2021	**Earth First, Classic,** Mendoza, Argentina	*Malbec*	4.25	8.5	34
2018	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	6.5	13	52
2020	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	6.25	12.5	50
2020	**Bodegas Ponce, Clos Lojen,** Manchuela, Spain	*Bobal*	5.25	10.5	42
2019	**Casas del Bosque**, Casablanca, Chile	*Pinot Noir*	7	14	56
2018	**Polkura,** Colchagua, Chile	*Syrah*	6.25	12.5	50
2018	**Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	4.75	9.5	38
2020	**Domaine Vallot,** Côtes-du-Rhône, France	*Grenache Blend*	7	14	56
2020	**Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	6	12	48

SHERRY

DRY

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

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	*Oloroso Dulce*	7.5	60
Nectar, Gonzalez Byass, 750mL	*Pedro Ximénez*	9	72

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

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

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

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

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

	glass	pitcher
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9.5	34

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

BEER

DRAFT

	7oz	14oz
Estrella Galicia, Lager – Spain	4.25	8.5
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	6
Jack's Abby, House Lager (16oz.) - MA	9.5
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