

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**SOBRASADA**  
Mallorca  
Spreadable spicy chorizo

**SPECK**  
Aldo Adige, Italy  
Lightly smoked, dry-cured ham

**FUET**  
Catalonia  
Mild dry-cured pork sausage

**CHORIZO BLANCO**  
United States  
Cured, mild chorizo

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

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

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

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

**6-MONTH MANCHEGO**  
Castilla - La Mancha  
Firm, cured sheep milk, sharp & piquant

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

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

**AGED MAHÓN**  
Balearic Islands  
Raw cow's milk, salty & sharp

**JAMÓN MANGALICA** 14  
Segovia  
Cured Hungarian pig

**LOMO IBÉRICO** 12  
Salamanca  
Dry-cured acorn-fed Ibérico pig loin

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

**APERITIVO BOARD** 22  
An assortment of Spanish  
aperitivo snacks to pair  
with your anytime drinks

*Marinated Olives, Patatas Bravas, Marcona  
Almonds, Jamón Serrano, Salchichón de vic,  
Tetilla, Aged Mahón, Piparras*

## TAPAS

**MARINATED HOUSE OLIVES** 5  
Garlic, Thyme, Citrus

**SHISHITO PEPPERS** 8.5  
Lime, Sea Salt

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Basil

**SMOKED EGGPLANT HUMMUS** 8.5  
Zatar, Crispy Pita

**CRISPY BRUSSEL SPROUTS** 8.5  
Sherry, Pickled Onions

**MUSHROOMS A LA PLANCHA** 8.5  
Garlic, Scallions

**ROASTED PARSNIPS** 9.5  
Truffled Butter, Hazelnuts

**SPINACH & CHICKPEA CAZUELA** 8  
Cumin, Roasted Onion, Lemon

**CAULIFLOWER CAZUELA** 9.5  
Manchego Cream, Manchego Crumbs

**GRILLED BROCCOLINI** 8.5  
Truffle Vinaigrette

**PATATAS BRAVAS** 7.5  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 6  
Chive Sour Cream

**HOUSE MADE RICOTTA** 12.5  
Shaved Perigord Truffles, Grilled Bread

**YELLOWFIN TUNA CRUDO\*** 16.5  
Jalapeño & Chive Oil, Egg, Shallot

**MUSSELS ESCABECHE** 9  
Onions, Peppers, Pimentón Vinaigrette

**TORCHED SALMON MONTADITO** 16.5  
Caviar, Caper Creme Fraîche, Fresno Peppers

**BOQUERONES** 6  
Parsley, Garlic

**STEAMED MUSSELS** 12  
Sausage, Cannellini Beans, Sofrito

**PULPO A LA PLANCHA** 11  
Cherry Pepper Chimichurri, Potatoes

**SALMON A LA PLANCHA** 12.5  
Charred Lemon

**GAMBAS AL AJILLO** 9.5  
Guindilla Pepper, Olive Oil, Garlic

**SWORDFISH A LA PLANCHA** 12.5  
Salsa Verde

**SAFFRON RISOTTO** 17.5  
Jonah Crab, Meyer Lemon

**DEL TERRUÑO FARM'S BEEF TARTARE** 14.5  
Egg, Mustard, Capers, Jalapeños

**SPICED BEEF EMPANADAS** 7  
Red Pepper Sauce

**JAMÓN & MANCHEGO CROQUETAS** 6.5  
Garlic Aioli

**GRILLED CHICKEN THIGH** 8.5  
Harissa, Lemon Aioli

**SMOKED DUCK CARPACCIO** 12.5  
Kumquats, Fennel, Herbs

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**WAGYU FLAT IRON STEAK** 17.5  
Mushroom Escabeche

**TRUFFLED BIKINI** 8.5  
Jamón Serrano, San Simón

**STEAK PAILLARD** 14.5  
Pepper Vinaigrette, Crispy Potatoes

**ALBONDIGAS** 8.5  
Spiced Meatballs in Jamón-Tomato Sauce

**SOLOMILLO A LA PLANCHA** 16.5  
East Indian Solera Sherry, Thyme, Chili Flakes

**PORK BELLY** 8.5  
Spicy Pear Purée

**VENISON RAGÚ** 15  
Creamy Polenta

## SALADS

**ENSALADA MIXTA** 8.5  
Olives, Onions, Tomatoes, Little Gem Lettuce

**MARINATED BEETS** 7  
House Made Ricotta, Citrus Mint, Pistachios

**SHAVED BRUSSEL SALAD** 9  
Delicata Squash, Pomegranates, Ricotta Salata

**BURRATA** 12.5  
Persimmons Panzanella

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**ROASTED WHOLE BRANZINO** 26.5  
Broccolini, Potatoes

half / full / double

**PAELLA VERDURAS** 18 / 37 / 64  
Broccolini, Carrots, Cauliflower, Squash, Green Garlic Aioli

**PAELLA SALVAJE** 28 / 56 / 98  
Chicken, Chorizo, Morcilla, Chickpeas

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

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

## DESSERTS

**FLAN CATALÁN** 7

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**BASQUE BURNT CHEESECAKE** 9  
Bosc Pear Compote

**OLIVE OIL CAKE** 9  
Sea Salt

**CREPAS WITH SEASONAL FRUIT** 8  
Pears, Citrus Cream, Walnuts

## EXECUTIVE CHEF JOSE OCHOA | 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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2020 <b>Alta Alella, Aus, Pét Nat</b> , Alella, Spain	<i>Xarel-lo</i>	6	12	48
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2017 <b>Chéreau-Carré, Comte Leloup</b> , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2018 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	4.5	9	36

## ROSÉ

		3oz	6oz	bottle
2019 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36

## RED

		3oz	6oz	bottle
2014 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2018 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2019 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2018 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 <b>Los Conejos Malditos</b> , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2017 <b>Vara y Pulgar</b> , Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2015 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2017 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	13	50
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>		13.5	54
2015 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2016 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2020 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

# SHERRY

## DRY

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

## SWEET

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

**ACID TRIP** Asnella / Comte Leloup / Belinda 15  
High. Acid. Wines.

**GRENAICHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

# COCKTAILS

**BEEES & BAYS** (No ABV\*) 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 10  
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** 11  
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  
Redemption Rye, 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  
Hayman's Gin.

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

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

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9 30  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Bully Boy Vodka,  
Peach Nectar, Lemon, Grapefruit Bitters 12 48

# 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

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 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  
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  
Allagash, Tripel Reserve - ME 10.5  
Kentucky Ale, Bourbon Barrel Ale -KY 10

**CIDERS**  
Down East Cider, Rotating Seasonal - MA 7.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28  
Pomarina Brut Sidra (750mL) - Spain 42