

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SOBRASADA

Mallorca  
Spreadable spicy chorizo

### SORIA CHORIZO

United States  
Dry- Cured pork sausage, smoky & garlicky

### FUET

Catalonia  
Mild dry-cured pork sausage

### CHORIZO BLANCO

United States  
Cured, mild chorizo

### SPECK

Aldo Adige, Italy  
Lightly smoked, dry-cured ham

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry-cured sausage

### 6-MONTH MANCHEGO

La Mancha  
Firm, cured sheep milk, sharp & piquant

### DRUNKEN GOAT

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

### IDIAZÁBAL

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

### IBORES

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

### VALDEÓN

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

### MAHÓN

Balearic Islands  
Cow's milk cheese aged 4

### CAÑA DE CABRA

Murcia  
Soft-ripened goat's cheese, creamy & mild

### AGED MAHÓN

Balearic Islands  
Raw cow's milk, salty & sharp

### CABRA ROMERO

Murcia  
Goat's milk cheese coated with rosemary

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### 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, Tetilla, Aged Mahón, Pickled cucumbers*

## TAPAS

### MARINATED HOUSE OLIVES

Garlic, Thyme, Citrus

5

### SALMON CRUDO

Lemon-Saffron Aioli, Fresnos

12.5

### SHISHITO PEPPERS

Lime, Sea Salt

8.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5

### BOQUERONES

Parsley, Garlic

6

### LEMON HUMMUS

Roasted Garlic, Spiced Pita

8.5

### STEAM MUSSELS

Garlic, Fresno Peppers

11

### MUSHROOMS A LA PLANCHA

Garlic, Scallions

8

### MAHI MAHI A LA PLANCHA

Salsa Verde

12.5

### SPAGHETTI SQUASH

Sage, Garlic

8

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### ROASTED CAULIFLOWER CAZUELA

Harissa

8.5

### GRILLED CHICKEN THIGH

Harissa, Lemon Aioli

8.5

### PAN CON TOMATE

Garlic, Parsley

4.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### GRILLED BROCCOLINI

Truffle Vinaigrette

8.5

### TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

### POTATO TORTILLA

Chive Sour Cream

6

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### WILD MUSHROOMS COCA

Goat Cheese, Scallions

11.5

### PORK BELLY

Green Chimichurri

8.5

### ANCHOAS MONTADITO

Pickle Fresno Peppers, Onion, Chickpea Purée

7.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

### BRAISED TERNERA

Jus, Pickled Onion

12.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.5

### MARINATED BEETS

Valdeón, Mint

7

### ALLANDALE KALE & APPLE SALAD

Pimentón Walnuts, Apple Cider Vinaigrette, Ibores

7.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

### ROASTED WHOLE BRANZINO

Broccolini, Potatoes

26.5

half / full / double

### PAELLA VERDURAS

Broccolini, Carrots, Cauliflower, Garbanzos, Green Garlic Aioli

16 / 32 / 64

### PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

24.5 / 49 / 98

### PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

24.5 / 49 / 98

### PARILLADA BARCELONA\*

NY Strip Steak, Chicken, Pork Loin, Sausage

27 / 54 / 108

## DESSERTS

### FLAN CATALÁN

Sea Salt

6.5

### OLIVE OIL CAKE

Sea Salt

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

### BASQUE BURNT CHEESECAKE

Apple Compote

8

### CREPAS WITH SEASONAL FRUIT

Pears, Citrus Cream, Walnuts

7.5

## CHEF JOSE OCHOA

\*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>	4.25	8.5	34
2020 Alta Alella, Aus, Pét Nat, Alella, Spain	<i>Xarel-lo</i>	6	12	48
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Azul y Garanza, Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
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
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2018 Celler del Roure, Cullerot, Valencia, Spain	<i>Malvasia Blend</i>	5.25	10.5	42
2018 Bodegas Marañones, Picarana, Sierra de Gredos, Spain	<i>Albillo</i>	6.5	13	52
2019 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 Aylin, 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
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2017 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
2019 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
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	5.75	11.5	46
2018 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>	5.25	10.5	42
2018 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.75	11.5	46
2016 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea*, Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2016 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2016 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.5	13	52
2015 Vara y Pulgar, Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
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
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6	12	48
2016 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2015 Polkura, Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2018 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache 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 / La Casilla 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENAche (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

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



# COCKTAILS

**BEEs & 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** 10  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**WHISKEY ROOT** 10  
Four Roses Bourbon, Byrrh Quinquina  
Ginger, Basil, Lemon Juice

**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

# GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin. 14

**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  
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  
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  
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