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, mildy 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 12
Segovia
Cured Hungarian pig

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, Pickled cucumbers

TAPAS

MARINATED HOUSE OLIVES 5
Garlic, Thyme, Citrus

SHISHITO PEPPERS 8.5
Lime, Sea Salt

EGGPLANT CAPONATA 5
Sweet Peppers, Basil

LEMON HUMMUS 8.5
Roasted Garlic, Spiced Pita

MUSHROOMS A LA PLANCHA 8
Garlic, Scallions

SPAGHETTI SQUASH 8
Sage, Garlic

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onion, Lemon

ROASTED CAULIFLOWER CAZUELA 8.5
Harissa

PAN CON TOMATE 4.5
Garlic, Parsley

GRILLED BROCCOLINI 8.5
Truffle Vinaigrette

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6
Chive Sour Cream

WILD MUSHROOMS COCA 11.5
Goat Cheese, Scallions

ANCHOAS MONTADITO 7.5
Pickle Fresno Peppers, Onion, Chickpea Purée

SALMON CRUDO 12.5
Lemon-Saffron Aioli, Fresnos

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

BOQUERONES 6
Parsley, Garlic

STEAM MUSSELS 11
Garlic, Fresno Peppers

MAHI MAHI A LA PLANCHA 12.5
Salsa Verde

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

GRILLED CHICKEN THIGH 8.5
Harissa, Lemon Aioli

BACON-WRAPPED DATES 8
Valdeón Mousse

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

PORK BELLY 8.5
Green Chimichurri

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

BRAISED TERNERA 12.5
Jus, Pickled Onion

SALADS

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

MARINATED BEETS 7
Valdeón, Mint

ALLANDALE KALE & APPLE SALAD 7.5
Pimentón Walnuts, Apple Cider Vinaigrette, Ibores

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.5
Broccolini, Potatoes

half / full / double

PAELLA VERDURAS 16 / 32 / 64
Broccolini, Carrots, Cauliflower, Garbanzos, Green Garlic Aioli

PAELLA SALVAJE 24.5 / 49 / 98
Chicken, Chorizo, Pork Belly, Chickpeas

PAELLA MARISCOS 24.5 / 49 / 98
Prawns, Mussels, Littleneck Clams, Calamari

PARILLADA BARCELONA* 27 / 54 / 108
NY Strip Steak, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN 6.5

OLIVE OIL CAKE 8
Sea Salt

CHOCOLATE CAKE 8
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8
Apple Compote

CREPAS WITH SEASONAL FRUIT 7.5
Pears, Citrus Cream, Walnuts

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

WHITE

		3oz	6oz	bottle
2019 **Mila,** Rías Baixas, Spain	*Albariño*	6	12	48
2019 **Rezabal**, Getariako Txakolina, Spain	*Hondarribi Zuri*	6.25	12.5	50
2019 **Menade,** Rueda, Spain	*Verdejo*	5.5	11	44
2019 **Azul y Garanza,** Navarra, Spain	*Viura*	3.75	7.5	(L) 42
2019 **Pinord, Diorama**, Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2020 **Avinyó, Petillant,** Penedès, Spain	*Muscat Blend*	5	10	40
2019 **Vinos Piñol, Raig de Raim,** Terra Alta, Spain	*Garnacha Blanca*	4.5	9	36
2018 **Celler del Roure, Cullerot,** Valencia, Spain	*Malvasia Blend*	5.25	10.5	42
2018 **Bodegas Marañones, Picarana**, Sierra de Gredos, Spain	*Albillo*	6.5	13	52
2019 **Asnella,** Vinho Verde, Portugal	*Arinto, Loureiro*	5	10	40
2018 **Capítulo 7,** Mendoza, Argentina	*Pedro Ximénez*	4.25	8.5	34
2020 **Aylin,** San Antonio, Chile	*Sauvignon Blanc*	5	10	40
2019 **Bodegas Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	4.5	9	36
2018 **1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6	12	48
2014 **Chéreau-Carré, Comte Leloup,** Muscadet, France	*Melon de Bourgogne*	6.25	12.5	50
2017 **Marcel Couturier,** Mâcon-Loché, France	*Chardonnay*	7.25	14.5	58
2018 **Iniceri, 'Abisso,'** Sicily, Italy	*Catarratto*	5.5	11	44
2020 **Leitz, Feinherb,** Rheingau, Germany	*Riesling*	4.5	9	36

ROSÉ

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

RED

		3oz	6oz	bottle
2014 **Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	5.75	11.5	46
2018 **La Maldita,** Rioja, Spain	*Garnacha*	4.25	8.5	34
2019 **Bodegas Lanzaga, LZ,** Rioja Spain	*Tempranillo*	6	12	48
2018 **Bardos, Romántica,** Ribera del Duero, Spain	*Tempranillo*	5.25	10.5	42
2018 **Le Naturel,** Navarra, Spain	*Garnacha*	4.5	9	36
2017 **César Marquez Pérez, Parajes,** Bierzo, Spain	*Mencía*	6.75	13.5	54
2018 **La Fanfarria,** Asturias, Spain	*Mencía, Albarín Negro*	5.75	11.5	46
2016 **Vins de Pedra, Negre de Folls**, Conca de Barberá	*Trepat Blend*	4.75	9.5	38
2018 **La Vinyeta, Bea*,** Emporda, Spain	*Monastrell*	5.25	10.5	42
2016 **Primitivo Quiles, Cono 4,** Alicante, Spain	*Monastrell*	4.25	8.5	34
2018 **Camino de Navaherreros,** Sierra de Gredos, Spain	*Garnacha*	6.25	12.5	50
2018 **Los Conejos Malditos,** Toledo, Spain	*Tempranillo*	4.5	9	36
2016 **Bodegas Ponce, La Casilla,** Manchuela, Spain	*Bobal*	6.5	13	52
2015 **Vara y Pulgar,** Cadíz, Spain	*Tintilla*	6.5	13	52
2015 **Fontes Cunha, 'Mondeco,'** Dão, Portugal	*Touriga National Blend*	3.5	7	28
2020 **Earth First, Classic,** Mendoza, Argentina	*Malbec*	4.25	8.5	34
2018 **Belinda,** Mendoza, Argentina - *served chilled*	*Bonarda, Pedro Ximénez*	4.75	9.5	38
2018 **Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	6	12	48
2016 **Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	6	12	48
2015 **Polkura,** Colchagua, Chile	*Syrah*	6.25	12.5	50
2015 **Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	4.75	9.5	38
2018 **Domaine Vallot,** Côtes-du-Rhône, France	*Grenache 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
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	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 / 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

	glass	pitcher
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9	30
GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass 12	carafe 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