

barcelona

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

CHORIZO PICANTE

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

SOBRASADA

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

CABRA ROMERO

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

MAHÓN

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

VALDEÓN

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

IDIÁZABAL

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

AGED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty

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

BREBIS ESPELETTE

Les Pyrénées, FR
Firm, Sheep's Milk, Aged 90 days. Creamy, Nutty, Espelette Rubbed

DRUNKEN GOAT

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

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, Manchego, Mahón, Piparras

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

TUNA CRUDO*

Valencia Orange, Serrano Peppers

15.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

TEAMED MUSSELS

Sobrasada, Sofrito

13

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

GAMBAS AL AJILLO

Guindilla Peppers, Garlic

9.5

ROASTED CARROTS

Chermoula

8.5

SEARED SALMON

Xató, Arugula

14.5

CRISPY BRUSSELS SPROUTS

Onion Mermelada, Piquillo Peppers

9.5

GRILLED PULPO

Fingerling Potato, Green Chimichurri

15.5

ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

9.5

GRILLED CHICKEN THIGH

Mojo Verde

9.5

GRILLED BROCCOLINI

Salbixtada

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

HOUSE-MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

10.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

HARISSA HUMMUS

Baked Lavash, Olive Oil

8.5

DEL TERRUÑO FARM'S BEEF TARTARE*

Egg, Mustard, Capers, Jalapeños

14.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

POTATO TORTILLA

Chive Sour Cream

7

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

BOQUERONES

Mushroom and Squash Conserva

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

COD A LA PLANCHA

Salsa Puttanesca

14.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

9

SEARED SCALLOPS

Honeynut Squash Puree, Chive Gremolata

18.5

COSTILLAS

Smoked Apricot

16.5

CRAB CROQUETAS

Harissa Aioli

12.5

GRILLED RIBEYE

Spring Onion Chimichurri, Radish

16.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

BURRATA

Plums, Arugula, Candied Pepitas

13

LEMON DROP MELON

Cucumbers, Kohlrabi, Mint

8.5

MARINATED BEETS

House Made Ricotta, Mint, Pistachios

7

LARGE PLATES

ROASTED WHOLE BRANZINO

Zucchini, Potatoes

26.5

PAELLA VERDURAS

Brussels Sprouts, Carrots, Cauliflower, Squash, 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 Belly, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Spiced Apples

8

BASQUE BURNT CHEESECAKE

Poached Pears

9

EXECUTIVE CHEF JOSH FREEDMAN | SOUS CHEF'S JUAN VALENCIA & DIOGO SOUZA

*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
 2021 **AT Roca, Reserva, Brut Nature**, Classic Penedès, Spain
 NV **Tierra Limpia**, Brut Rosé, Penedès, Spain

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5	10	40
<i>Macabeo Blend</i>	6.5	13	52
<i>Trepát</i>	6.5	13	52

WHITE

2023 **Mila**, Rías Baixas, Spain
 2022 **Rezabal**, Getariako Txakolina, Spain
 2020 **Menade**, Rueda, Spain
 2022 **Le Naturel**, Navarra, Spain
 2022 **Pinord, Diorama**, Penedès, Spain
 2021 **Orto Vins**, les Argiles, Montsant, Spain
 2020 **Alvear, 3 Miradas**, Montilla-Moriles, Spain
 2022 **Asnella**, Vinho Verde, Portugal
 2020 **Capítulo 7**, Mendoza, Argentina
 2021 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay
 2022 **Aylin**, San Antonio, Chile
 2020 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2021 **Iniceri, 'Abisso'**, Sicily, Italy
 2020 **Leitz, Feinherb**, Rheingau, Germany
 2021 **L'Alpage**, Mont-sur-Rolle, Switzerland
 2022 **B.R.O.T.**, Blanc Inicial, Penedès, Spain

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	5.5	11	44
<i>Arinto, Loureiro</i>	5	10	40
<i>Pedro Ximénez</i>	4.75	9.5	38
<i>Chardonnay</i>	4.5	9	36
<i>Sauvignon Blanc</i>	5	10	40
<i>Petit Manseng Blend</i>	6	12	48
<i>Catarratto</i>	5.5	11	44
<i>Riesling</i>	6	12	48
<i>Chasselas</i>	6.5	13	52
<i>Xarel-lo, Riesling</i>	6.25	12.5	50

ROSÉ & SKIN CONTACT

2022 **Liquid Geography**, Bierzo, Spain
 2021 **Christophe** Avi, Agenais, France
 2022 **Familia Schroeder**, Saurus, Patagonia, Argentina
 2019 **Los Conejos Malditos**, Blanco Con Madre, Toledo, Spain

	3oz	6oz	bottle
<i>Mencía</i>	5	10	40
<i>Cabernet Sauvignon</i>	5.5	11	44
<i>Pinot Noir</i>	4.5	9	36
<i>Malvar, Airén</i>	5	10	40

RED

2018 **Nucerro, Reserva**, Rioja, Spain
 2020 **Marqués de Tomares**, Crianza, Rioja Spain
 2021 **Pedro Gonzalez Mittelbrunn**, Castilla y León
 2020 **Bardos, Viñedos de Altura**, Ribera del Duero, Spain
 2021 **Glup Glup**, Cariñena, Spain
 2021 **Azul y Garanza**, Navarra, Spain
 2016 **Alberto Orte, A Portela**, Valdeorras, Spain
 2020 **Sotabosc**, Montsant, Spain
 2020 **Coster dels Olivers**, Priorat, Spain Cariñena,
 2022 **Vins de Pedra, Negre de Folls**, Conca de Barberá
 2022 **La Vinyeta, Bongo**, Emporda, Spain
 2020 **Primitivo Quiles, Cono 4**, Alicante, Spain
 2020 **Bodegas Ponce**, Clos Lojen, Manchuela, Spain
 2020 **Península, Vino de Montaña**, Sierra de Gredos, Spain
 2021 **Earth First, Classic**, Mendoza, Argentina
 2019 **Belinda**, Mendoza, Argentina - *served chilled*
 2021 **Quieto, Gran Corte**, Mendoza, Argentina
 2019 **Polkura**, Colchagua, Chile
 2020 **Peñalolen**, Maipo, Chile
 2022 **Casas del Bosque**, Casablanca, Chile
 2022 **Garage Wine Company, Revival**, Maule, Chile
 2018 **Alto de la Ballena**, Maldonado, Uruguay
 2021 **Chat. du Morre du Tendre, Cuvée Paul**, Côtes-du-Rhône
 2021 **Dom. des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

	3oz	6oz	bottle
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	4.5	9	36
<i>Tempranillo</i>	6	12	48
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.25	8.5 (L)	48
<i>Mencía</i>	6.5	13	52
<i>Garnacha, Carinena</i>	6	12	48
<i>Garnacha</i>	7.5	15	60
<i>Trepát Blend</i>	4.75	9.5	38
<i>Monastrell</i>	5.25	10.5	42
<i>Monastrell</i>	4.2	8.5	34
<i>Bobal</i>	5.5	11	44
<i>Garnacha, Piñuela</i>	5.5	11	44
<i>Malbec</i>	4.25	8.5	34
<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
<i>Syrah</i>	6.25	12.5	50
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	4.75	9.5	38
<i>Grenache Blend</i>	7	14	56
<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL
La Cigarrera, 375mL
Carlos VII, Alvear, 375mL
Península, Lustau, 750mL
15 Años, El Maestro Sierra, 375mL
Asuncion, Alvear, 375mL

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8	32
<i>Amontillado</i>	12	48
<i>Palo Cortado</i>	6	48
<i>Oloroso</i>	10	40
<i>Oloroso</i>	11	44

SWEET

East India Solera, Lustau, 750mL
Nectar, Gonzalez Byass, 750mL
Solera 1927, Alvear, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	7.5	60
<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 / B.R.O.T. / Belinda 15
 High. Acid. Wines.

BIO-CURIOUS Diorama / Abisso / Clos Lojen 17.5
 Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul 17.5
 All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



COCKTAILS

BEES & BAYS (No ABV) 6
 Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 7
 Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

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

PICA PICA 13
 Tito's Vodka, Cappelletti Apertivo, Orange, Lemon, Aquafaba, Jalapeno,

SIDE HUSTLE 13
 Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

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

TYGRA 13
 Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

ALEBRIJES 13
 Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit, Bee Pollen

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 9.5 34
 Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
 Tierra Limpia Brut Rosé, Lillet Rosé 13 52
 Bully Boy Vodka, Peach Nectar, Grapefruit

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
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, Run Wild IPA, Non- Alcoholic - CT	7
Narragansett, Light (16oz.) –RI	7
Peroni, Lager – Italy	8.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8.5
Von Trapp, Bohemian Pilsner – VT	8
Hitachino, Nest White – Japan	14
Founders, All Day IPA – MI	6.5
Night Shift, Whirlpool Hazy NE IPA - MA	8.5
Jack's Abby, Hoponius Union IPL – MA	7.5
Lagunitas, Maximus IPA – CA	8
Lord Hobo, Boom Sauce – MA	13
Allagash, Tripel – ME	10.5
Notch, Left of the Dial IPA – MA	7.5
Down East Cider, Original – MA	9.5
Isastegi, Sagardo Natural Cider (750mL) – Spain	28