

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

CHORIZO PICANTE

La Rioja
Smoky, mildy spicy, dry-cured sausage

SPECK

Aldo Adige, Italy
Lightly smoked, dry-cured ham

IDIAZÁBAL

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

IBORES

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

DELICE BOURGOGNE

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

DRUNKEN GOAT

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

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

CABRA ROMERO

Murcia
Goat's milk cheese coated with rosemary

6-MONTH MANCHEGO

Castilla - La Mancha
Firm, cured sheep milk, sharp & piquant

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

LOMO IBÉRICO

Salamanca
Dry-cured acorn-fed Ibérico pig loin

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

SHISHITO PEPPERS

Lime, Sea Salt

EGGPLANT CAPONATA

Sweet Peppers, Basil

SMOKED EGGPLANT HUMMUS

Zatar, Crispy Pita

CRISPY BRUSSEL SPROUTS

Sherry, Pickled Onions

MUSHROOMS A LA PLANCHA

Garlic, Scallions

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

CAULIFLOWER CAZUELA

Manchego Cream, Manchego Crumbs

GRILLED BROCCOLINI

Truffle Vinaigrette

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

SPAGHETTI SQUASH

Sage, Garlic

POTATO TORTILLA

Chive Sour Cream

ROASTED DELICATA SQUASH

Whipped Goat's Cheese, Pepitas, Truffled Honey

SALMON CRUDO

Lemon-Saffron Aioli, Fresnos

NAVAJAS

Pomegranate, Fennel, Jalapeño

BOQUERONES

Parsley, Garlic

STEAMED MUSSELS

Sausage, Cannellini Beans

SPANISH MACKEREL A LA PLANCHA

Pickled Vegetables

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

COD A LA PLANCHA

Salsa Verde

DUCK AND DATES COCA

Mahón, Valdeón, Fresno, Pickled Onions

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

GRILLED CHICKEN THIGH

Harissa, Lemon Aioli

BACON-WRAPPED DATES

Valdeón Mousse

TRUFFLED BIKINI

Jamón Serrano, San Simón

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

PORK BELLY

Spicy Pear Puree

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

PORK ROULADE

Granny Smith Apple, Pickled Mustard Seeds

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS

Valdeón, Mint

KALE & APPLE SALAD

Pimentón Walnuts, Apple Cider Vinaigrette, Ibores

BURRATA

Persimmons Panzanella

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO

Broccolini, Potatoes

half / full / double

PAELLA VERDURAS

16 / 32 / 64
Broccolini, Carrots, Cauliflower, Squash, Green Garlic Aioli

PAELLA SALVAJE

24.5 / 49 / 98
Chicken, Chorizo, Morcilla, 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

CHOCOLATE CAKE

8
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

8
Sea Salt

BASQUE BURNT CHEESECAKE

8
Bosc Pear Compote

CREPAS WITH SEASONAL FRUIT

7.5
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

NV **BarCava, Brut**, Penedès, Spain
 2020 **Alta Alella, Aus, Pét Nat**, Alella, Spain
 2020 **Caves São João, Brut Rosé**, Bairrada, Portugal

Xarel-lo Blend 4.75 9.5 38
Xarel-lo 6 12 48
Baga Blend 6.25 12.5 50

WHITE

2020 **Mila**, Rías Baixas, Spain
 2020 **Rezabal**, Getariako Txakolina, Spain
 2020 **Menade**, Rueda, Spain
 2020 **Azul y Garanja**, Navarra, Spain
 2019 **Pinord, Diorama**, Penedès, Spain
 2020 **Avinyó, Petillant**, Penedès, Spain
 2020 **Vinos Piñol, Raig de Raim**, Terra Alta, Spain
 2020 **Asnella**, Vinho Verde, Portugal
 2019 **Capítulo 7**, Mendoza, Argentina
 2020 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay
 2018 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2017 **Chéreau-Carré, Comte Leloup**, Muscadet, France
 2018 **Iniceri, 'Abisso,** Sicily, Italy
 2020 **Leitz, Feinherb**, Rheingau, Germany

Albariño 6 12 48
Hondarribi Zuri 6.25 12.5 50
Verdejo 5.5 11 44
Viura 3.75 7.5 (L) 42
Xarel-lo 4.75 9.5 38
Muscat Blend 5 10 40
Garnacha Blanca 4.5 9 36
Arinto, Loureiro 5 10 40
Pedro Ximénez 4.25 8.5 34
Chardonnay 4.5 9 36
Petit Manseng Blend 6 12 48
Melon de Bourgogne 6.25 12.5 50
Catarratto 5.5 11 44
Riesling 4.5 9 36

ROSÉ

2019 **Liquid Geography**, Bierzo, Spain
 2020 **Familia Schroeder, Saurus**, Patagonia, Argentina
 2020 **Lafage, 'Miraflores'**, Roussillon, France

Mencía 5 10 40
Pinot Noir 4.5 9 36
Mourvedre Blend 6.5 13 52

RED

2014 **Nucerro, Reserva**, Rioja, Spain
 2019 **Bodegas Lanzaga, LZ**, Rioja Spain
 2018 **Bardos, Romántica**, Ribera del Duero, Spain
 2020 **Le Naturel**, Navarra, Spain
 2019 **La Maldita**, Rioja, Spain
 2018 **La Fanfarria**, Asturias, Spain
 2019 **Vins de Pedra, Negre de Folls**, Conca de Barberá
 2018 **La Vinyeta, Bongo***, Emporda, Spain
 2019 **Primitivo Quiles, Cono 4**, Alicante, Spain
 2019 **Los Conejos Malditos**, Toledo, Spain
 2017 **Vara y Pulgar**, Cadíz, Spain
 2015 **Fontes Cunha, 'Mondeco,'** Dão, Portugal
 2020 **Earth First, Classic**, Mendoza, Argentina
 2018 **Belinda**, Mendoza, Argentina - *served chilled*
 2019 **Quieto, Gran Corte**, Mendoza, Argentina
 2017 **Peñalolen**, Maipo, Chile
 2019 **Casas del Bosque**, Casablanca, Chile
 2016 **Alto de la Ballena**, Maldonado, Uruguay
 2020 **Domaine Vallot**, Côtes-du-Rhône, France

Tempranillo 6.25 12.5 50
Tempranillo 6 12 48
Tempranillo 5.75 11.5 46
Garnacha 4.5 9 36
Garnacha 4.25 8.5 34
Mencía, Albarín Negro 5.75 11.5 46
Trepát Blend 4.75 9.5 38
Monastrell 5.25 10.5 42
Monastrell 4.25 8.5 34
Tempranillo 4.5 9 36
Tintilla 6.5 13 52
Touriga National Blend 3.5 7 28
Malbec 4.25 8.5 34
Bonarda, Pedro Ximénez 4.75 9.5 38
Cabernet Franc, Malbec 6.25 12.5 50
Cabernet Sauvignon 6.25 13 50
Pinot Noir 7 14 56
Cabernet Franc Blend 4.75 9.5 38
Grenache Blend 6 12 48

SHERRY

DRY

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

Fino 5.5 44
Fino 9 72
Manzanilla 8 32
Amontillado 5 40
Amontillado 12 48
Palo Cortado 6 48
Oloroso 10 40
Oloroso 11 44

SWEET

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

Oloroso Dulce 7.5 60
Pedro Ximénez 9 72
Pedro Ximénez 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)

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 11
 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 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, 12 48
 Peach Nectar, Lemon, Grapefruit Bitters

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