

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

MAHÓN

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

CABRA ROMERO

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

VALDEÓN

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

IDIÁZABAL

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

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

DRUNKEN GOAT

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

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

14

12

8

26

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

ROASTED CARROTS

Chermoula

8.5

CRISPY BRUSSELS SPROUTS

Sweet & Sour Golden Raisins, Pepitas

8

ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

9

GRILLED BROCCOLINI

Salbitxada

8.5

HOUSE-MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

10.5

HARISSA HUMMUS

Baked Lavash, Olive Oil

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

SWEET POTATOES

Pine Nuts Vinaigrette

9

BOQUERONES

Green Olives, Piquillo Peppers

8

TUNA CRUDO*

Blood Orange, Serrano Peppers

15.5

SEARED SCALLOPS

Cauliflower Purée, Walnut Gremolata

18.5

COD A LA PLANCHA

Farro, Radicchio, Spinach

14.5

GRILLED PULPO

Fingerling Potatoes, Salsa Verde

15.5

STEAMED MUSSELS

Chorizo, Fennel

13

ARROZ NEGRO

Crabmeat, Squid Ink

14

HOUSE MADE CAVATELLI

Lobster, Idiazábal, Truffle

16

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

SEARED SALMON

Xató, Arugula

14.5

GRILLED CHICKEN THIGH

Mojo Verde

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

BACON-WRAPPED DATES

Valdeón Mousse

8.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

DEL TERRUÑO FARM'S BEEF TARTARE*

Egg, Mustard, Capers, Jalapeños

14.5

PORK BELLY

Spicy Pear Purée

10.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

BURRATA

Blood Orange, Grapefruit, Sumac

12.5

MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

7

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PAELLA VERDURAS

Squash, Carrots, Broccolini, Brussels 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

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, 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

Citrus Cream, Poached Pears, Pistachios

8

BASQUE BURNT CHEESECAKE

Spiced Apple Compote, Mint

9

EXECUTIVE CHEF JOSH FREEDMAN | EXECUTIVE SOUS CHEF ALFREDO PINEDA

*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	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2022 Mila, Rías Baixas, Spain	Albariño	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2021 Menade, Rueda, Spain	Verdejo	6	12	48
2022 Le Naturel Blanco, Navarra, Spain	Garnacha Blanca	5	10	40
2022 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 Orto Vines, les Argiles, Montsant, Spain	Macabeo	7	14	56
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	Pedro Ximénez	5.5	11	44
2022 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.75	9.5	38
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	5	10	40
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6	12	48
2021 Leitz, Feinherb, Rheingau, Germany	Riesling	5	10	40
2021 L'Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Liquid Geography, Bierzo, Spain	Mencia	5	10	40
2022 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Christophe Avi, Agenais, France	Cabernet Sauvignon	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2020 Marqués de Tomares, Crianza, Rioja Spain	Tempranillo	6	12	48
2020 Pedro Gonzalez Mittelbrunn, Castilla y Leon	Prieto Picudo	4.5	9	36
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12	48
2021 Glup Glup, Cariñena, Spain	Garnacha	4.5	9	36
2021 Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5 (L)	48
2016 Alberto Orte, A Portela, Valdeorras, Spain	Mencia	6.5	13	52
2019 Sotabosc, Montsant, Spain	Garnacha, Carinena	6	12	48
2019 Coster dels Olivers, Priorat, Spain Cariñena,	Garnacha	7.5	15	60
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepal Blend	4.75	9.5	38
2022 La Vinyeta, Bongo, Emporda, Spain	Monastrell	5.25	10.5	42
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Garnacha, Piñuela	5.5	11	44
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.25	10.5	42
2021 Earth First, Classic, Mendoza, Argentina	Malbec	4.25	8.5	34
2019 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.75	9.5	38
2020 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5	50
2020 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2019 Polkura, Colchagua, Chile	Syrah	6.25	12.5	50
2022 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2022 Garage Wine Company, Revival, Maule, Chile	País	5.75	11.5	46
2018 Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend	4.75	9.5	38
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet 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	36
Solera 1927, Alvear, 375mL	Pedro Ximénez	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)	
BIO-CURIOS Diorama / Pedro González Mittlebrun / Clos Lojen	15
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	
ACID TRIP Asnella / L'Alpage / Belinda	15
High. Acid. Wines.	

COCKTAILS

BEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	
FLOR DE SAL (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
Porrón for the Table	48
SUMMER STREET SLING	12
Chamomile Infused Tito's Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	
DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	
TYGRA	13
Cachaça, Quevedo White Port, Ginger Beer,	
Lime, Angostura Bitters, Cucumber	
ALEBRIJES	13
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup,	
Lemon, Aquafaba, Dragonfruit, Bee Pollen	
BOURBON SPICE RACK	12
Four Roses, 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	15
Inspired by three of Spain's most iconic regions	
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	
SANGRIA	
WHITE OR RED SANGRIA	glass pitcher
Rioja Wine, Elderflower, Citrus Infused	9.5 34
Dark Rum, Guava Nectar	
GUNS & ROSÉS	glass carafe
Brut Rosé, Lillet Rosé, Bully Boy Vodka,	12.5 50
Peach Nectar, Lemon, Grapefruit Bitters	
BEER	
DRAFT	7oz 14oz
Estrella Galicia, Lager – Spain	4.25 8.5
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, Wild Run IPA (non-alcoholic) 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
Notch, Left of the Dial IPA – MA	7.5
Lagunitas, Maximus IPA – CA	8
Lord Hobo, Boom Sauce - MA	13
Allagash, Tripel – ME	10.5
Kentucky Ale, Bourbon Barrel Ale – KY	10
Left Hand, Milk Stout - CO	8.5
CIDERS	
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Pomarina Brut Sidra (750mL) – Spain	42
Down East Cider, Rotating Seasonal – MA	9.5

