

# 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

### 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

### QUESO DE OVEJA CON FLORES

Albacete, ES  
Soft Sheep's Milk, Aged 5 Months. Sweet, Floral, Mild

### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 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

### DRUNKEN GOAT

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

### BREBIS ESPELETTE

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

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### EGGPLANT CAPONATA

Sweet Peppers, Basil

### ROASTED CARROTS

Chermoula

### ASPARAGUS A LA PLANCHA

Tahini, Almonds

### ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

### MONTADITO

Spring Peas, Asparagus, Oyster Mushrooms

### HOUSE-MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

### QUESO A LA PLANCHA

Roasted Grape Mermelada, Pistachios

### HARISSA HUMMUS

Baked Lavash, Olive Oil

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### BOQUERONES

Green Olives, Piquillo Peppers

### TUNA CRUDO\*

Blood Orange, Serrano Peppers

### SEARED SCALLOPS

Cauliflower Purée, Walnut Gremolata

### COD A LA PLANCHA

Farro, Radicchio, Spinach

### GRILLED PULPO

Fingerling Potatoes, Salsa Verde

### STEAMED MUSSELS

Chorizo, Fennel

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### SEARED SALMON

Xató, Arugula

### GRILLED CHICKEN THIGH

Mojo Verde

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### BACON-WRAPPED DATES

Valdeón Mousse

### PORK BELLY

Spicy Pear Purée

### DEL TERRUÑO FARM'S BEEF TARTARE\*

Egg, Mustard, Capers, Jalapeños

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### GRILLED RIBEYE

Spring Onion Chimichurri, Radish

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### BURRATA

Arugula, Gooseberries, Cucumbers

### MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### ROASTED WHOLE BRANZINO

Asparagus, Potatoes

### PAELLA VERDURAS

Spring Onions, Peas, Asparagus, Green Garlic Aioli

### PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

### PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

7

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### OLIVE OIL CAKE

Sea Salt

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

### BASQUE BURNT CHEESECAKE

Poached Rhubarb, Mint

## 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	5	10	40
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	6.5	13	52
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	6	12	48
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 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 Oliviers, Priorat, Spain	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
2019 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.25	8.5	34
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Garnacha, Piñuela	5.5	11	44
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.5	11	44
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 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	Grenache Blend	7	14	56
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
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

<b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/Orange)	13.5
<b>BIO-CURIOUS</b> Diorama / Abisso / Sotabosc Many of our wines use Biodynamic farming practices, here are three incredible examples	15
<b>GRENA CHE (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Cuvée Paul All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	17.5
<b>ACID TRIP</b> Asnella / L'Alpage / Belinda High. Acid. Wines.	15



# COCKTAILS

<b>BEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	6
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<b>FLOR DE SAL</b> (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt	12
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<b>SUMMER STREET SLING</b> Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	12
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<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit, Bee Pollen	13
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<b>BOURBON SPICE RACK</b> Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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<b>SMOKED SHERRY MANHATTAN</b> Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
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<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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# GINTONICS

Inspired by three of Spain's most iconic regions 15

<b>CATALAN</b> Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary
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<b>VALENCIAN</b> Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme
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<b>GALICIAN</b> Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint
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# SANGRIA

<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass pitcher
	9.5 34

<b>GUNS &amp; ROSÉS</b> Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe
	12.5 50

# BEER

<b>DRAFT</b> Estrella Galicia, Lager – Spain Lord Hobo, 617 White Ale – MA Jack's Abby, Post Shift Pilsner – MA	7oz	14oz
	4.25	8.5
	4	8
	3.75	7.5

<b>BOTTLES &amp; CANS</b> Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT Narragansett, Light (16oz.) –RI Estrella Damm, Daura Gluten-Free Lager – Spain Von Trapp, Bohemian Pilsner – VT Hitachino, Nest White – Japan Founders, All Day IPA – MI Night Shift, Whirlpool Hazy NE IPA - MA Jack's Abby, Hoponius Union IPL – MA Notch, Left of the Dial IPA – MA Lagunitas, Maximus IPA – CA Lord Hobo, Boom Sauce - MA Allagash, Tripel – ME Kentucky Ale, Bourbon Barrel Ale –KY Left Hand, Milk Stout – CO	7	7	8.5	8	14	6.5	8.5	7	7.5	8	13	10.5	10	9.5
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<b>CIDERS</b> Isastegi, Sagardo Natural Cider (750mL) – Spain Pomarina Brut Sidra (750mL) – Spain Down East Cider, Rotating Seasonal – MA	28	42	9.5
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