

# 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

### 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 LOMO IBÉRICO

Cordoba, ES  
Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, 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*

12

14

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

### ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

9

### MONTADITO

Spring Peas, Asparagus, Oyster Mushrooms

11

### HOUSE-MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

10.5

### POTATO TORTILLA

Chive Sour Cream

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### 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

### STEAMED MUSSELS

Chorizo, Fennel

13

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### GRILLED PULPO

Fingerling Potatoes, Salsa Verde

15.5

### SEARED SALMON

Xató, Arugula

14.5

### GRILLED CHICKEN THIGH

Mojo Verde

9.5

### JAMÓN & MANCHEGO CROQUETTAS

Garlic Aioli

7

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### PORK BELLY

Aji Amarillo

10.5

### DEL TERRUÑO FARM'S BEEF TARTARE\*

Egg, Mustard, Capers, Jalapeños

14.5

### TRUFFLED BIKINI

Jamón Serrano, San Simón

9

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### GRILLED RIBEYE

Spring Onion Chimichurri, Radish

16.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### BURRATA

Arugula, Gooseberries, Cucumbers

12.5

### MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

7

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### ROASTED WHOLE BRANZINO

Asparagus, Potatoes

26.5

### PAELLA VERDURAS

Spring Onions, Peas, Asparagus, 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 Loin, Gaucho Sausage

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### OLIVE OIL CAKE

Sea Salt

9

### BASQUE BURNT CHEESECAKE

Rhubarb Compote

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	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 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
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 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	Mencía	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	Mencía	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	Trepas 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
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

**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)

**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

**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

**ALEBRIJES** 13  
Banhez 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

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

# 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, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

# 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

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7  
Narragansett, Light (16oz.) –RI 7  
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 9.5

**CIDERS**  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28  
Pomarina Brut Sidra (750mL) – Spain 42  
Down East Cider, Rotating Seasonal – MA 9.5