

# 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

### IBORES

Extremadura, ES  
Semi Firm. Raw Goats Milk, Aged 2 Months, Pimentón Robbed

### 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 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

### HOUSE-MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

### HARISSA HUMMUS

Baked Lavash, Olive Oil

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### SABLEFISH A LA PLANCHA

Charred Leeks, Ramp Gremolata

### SEARED SCALLOPS

Cauliflower Purée, Walnut Gremolata

### BOQUERONES

Green Olives, Piquillo Peppers

### TUNA CRUDO\*

Blood Orange, Serrano Peppers

### STEAMED MUSSELS

Fresh Herbs, Lemon

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### GRILLED PULPO

Fingerling Potatoes, Salsa Verde

### SEARED SALMON

Xató, Arugula

### GRILLED CHICKEN THIGH

Mojo Verde

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### JAMÓN & MANCHEGO CROQUETTAS

Garlic Aioli

### BACON-WRAPPED DATES

Valdeón Mousse

### DEL TERRUÑO FARM'S BEEF TARTARE\*

Egg, Mustard, Capers, Jalapeños

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### GRILLED RIBEYE

Spring Onion Chimichurri, Radish

## 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

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

### BASQUE BURNT CHEESECAKE

Rhubarb

### OLIVE OIL CAKE

Sea Salt

## EXECUTIVE CHEF JOSH FREEDMAN

\*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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 <b>Naveran, Brut Rose</b> , Penedes, Spain	<i>Parellada</i>	6.25	12.5	50

### WHITE

		3oz	6oz	bottle
2022 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2022 <b>Néboa</b> , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2021 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 <b>Le Naturel Blanco</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2021 <b>Orto Vines</b> , les Argiles, Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

### ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 <b>Familia Schroeder</b> , Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

### RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 <b>Marqués de Tomares</b> , Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2020 <b>Pedro Gonzalez Mittelbrunn</b> , Castilla y Leon	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2016 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Carinena</i>	6	12	48
2019 <b>Coster dels Olivers</b> , Priorat, Spain Cariñena,	<i>Garnacha</i>	7.5	15	60
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2022 <b>La Vinyeta, Bongo</b> , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2019 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	12	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	6	48
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	10	40
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	11	44

### SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60
<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , Alvear, 375mL	<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)

**GRENACHE (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

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

## 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

## 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