

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 Rubbed

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

5

STEAMED MUSSELS

Fresh Herbs, Lemon

13

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

GRILLED PULPO

Mojo Rojo, Cannellini Beans

15.5

ROASTED CARROTS

Chermoula

8.5

SEARED SALMON

Xató, Arugula

14.5

ASPARAGUS A LA PLANCHA

Tahini, Almonds

9.5

GRILLED CHICKEN THIGH

Mojo Verde

9.5

ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

HOUSE-MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

10.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

HARISSA HUMMUS

Baked Lavash, Olive Oil

8.5

PORK BELLY

Aji Amarillo

10.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

DEL TERRUÑO FARM'S BEEF TARTARE*

Egg, Mustard, Capers, Jalapeños

14.5

POTATO TORTILLA

Chive Sour Cream

7

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

BOQUERONES

Green Olives, Piquillo Peppers

8

COSTILLAS

Smoked Apricot

16.5

COD A LA PLANCHA

Charred Leeks, Ramp Gremolata

14.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SEARED SCALLOPS

Pea Purée, Smoked Peppers

18.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

TUNA CRUDO*

Blood Orange, Serrano Peppers

15.5

GRILLED RIBEYE

Spring Onion Chimichurri, Radish

16.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

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

Fiddleheads, Spring Onions, 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

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

8

BASQUE BURNT CHEESECAKE

Rhubarb

9

OLIVE OIL CAKE

Sea Salt

9

EXECUTIVE CHEF JOSH FREEDMAN | SOUS CHEF JUAN VALENCIA

*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
 2021 **AT Roca, Reserva, Brut Nature**, Classic Penedès, Spain
 2021 **Naveran, Brut Rose**, Penedes, Spain

WHITE

2023 **Mila**, Rías Baixas, Spain
 2022 **Rezabal**, Getariako Txakolina, Spain
 2021 **Menade**, Rueda, Spain
 2022 **Le Naturel**, Navarra, Spain
 2022 **Pinord, Diorama**, Penedès, Spain
 2021 **Orto Vins**, les Argiles, Montsant, Spain
 2020 **Alvear, 3 Miradas**, Montilla-Moriles, Spain
 2022 **Asnella**, Vinho Verde, Portugal
 2020 **Capítulo 7**, Mendoza, Argentina
 2022 **Aylin**, San Antonio, Chile
 2022 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay
 2020 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2021 **Iniceri, 'Abisso'**, Sicily, Italy
 2020 **Leitz, Feinherb**, Rheingau, Germany
 2021 **L'Alpage**, Mont-sur-Rolle, Switzerland

Xarel-lo Blend
Macabeo Blend
Parellada

3oz 6oz bottle
 5 10 40
 6.5 13 52
 6.25 12.5 50

ROSÉ & SKIN CONTACT

2022 **Liquid Geography**, Bierzo, Spain
 2022 **Familia Schroeder**, Saurus, Patagonia, Argentina
 2022 **Los Conejos Malditos, Blanco Con Madre**, Toledo, Spain

Mencía
Pinot Noir
Malvar, Airén

3oz 6oz bottle
 5 10 40
 4.5 9 36
 5 10 40

RED

2018 **Nucerro, Reserva**, Rioja, Spain
 2020 **Marqués de Tomares**, Crianza, Rioja Spain
 2021 **Pedro Gonzalez Mittelbrunn**, Castilla y Leon
 2020 **Bardos, Viñedos de Altura**, Ribera del Duero, Spain
 2021 **Glup Glup**, Cariñena, Spain
 2021 **Azul y Garanza**, Navarra, Spain
 2016 **Alberto Orte, A Portela**, Valdeorras, Spain
 2020 **Sotabosc**, Montsant, Spain
 2020 **Coster dels Olivers**, Priorat, Spain Cariñena,
 2022 **Vins de Pedra, Negre de Folls**, Conca de Barberá
 2022 **La Vinyeta, Bongo**, Emporda, Spain
 2020 **Primitivo Quiles, Cono 4**, Alicante, Spain
 2020 **Península, Vino de Montaña**, Sierra de Gredos, Spain
 2021 **Earth First, Classic**, Mendoza, Argentina
 2020 **Belinda**, Mendoza, Argentina - served chilled
 2021 **Quieto, Gran Corte**, Mendoza, Argentina
 2020 **Peñalolen**, Maipo, Chile
 2019 **Polkura**, Colchagua, Chile
 2022 **Casas del Bosque**, Casablanca, Chile
 2022 **Garage Wine Company, Revival**, Maule, Chile
 2018 **Alto de la Ballena**, Maldonado, Uruguay
 2021 **Chat. du Morre du Tendre, Cuvée Paul**, Côtes-du-Rhône
 2021 **Dom. des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

Tempranillo
Tempranillo
Prieto Picudo
Tempranillo
Garnacha
Tempranillo
Mencía
Garnacha, Carinena
Garnacha
Trepas Blend
Monastrell
Monastrell
Garnacha, Piñuela
Malbec
Bonarda, Pedro Ximénez
Cabernet Franc, Malbec
Cabernet Sauvignon
Syrah
Pinot Noir
País
Cabernet Franc Blend
Grenache Blend
Cabernet Blend

3oz 6oz bottle
 6.5 13 52
 6 12 48
 4.5 9 36
 6 12 48
 4.5 9 36
 4.25 8.5 (L) 48
 6.5 13 52
 6 12 48
 7.5 15 60
 4.75 9.5 38
 5.25 10.5 42
 4.2 8.5 34
 5.5 11 44
 4.25 8.5 34
 4.75 9.5 38
 6.25 12.5 50
 6.5 13 52
 6.25 12.5 50
 7 14 56
 5.75 11.5 46
 4.75 9.5 38
 7 14 56
 6 12 48

SHERRY

DRY

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

Fino
Fino
Manzanilla
Amontillado
Palo Cortado
Oloroso
Oloroso

3oz bottle
 5.5 44
 9 72
 8 32
 12 48
 6 48
 10 40
 11 44

SWEET

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

Oloroso Dulce
Pedro Ximénez
Pedro Ximénez

3oz bottle
 7.5 60
 9 36
 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

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

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, 12.5 50
 Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
 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