

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

MAHÓN

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

VALDEÓN

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

IDIÁZABAL

Pais 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

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

ROASTED CARROTS

Chermoula

8.5

PAN CON TOMATE

Olive Oil, Sea salt

5.5

ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

9.5

ZUCCHINI A LA PLANCHA

Zhug, Purple Ninja Radish

8

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

BOQUERONES

Green Olives, Piquillo Peppers

8

COD A LA PLANCHA

Bilbaina Sauce

14.5

SEARED SCALLOPS

Pea Purée, Smoked Peppers

18.5

TUNA CRUDO*

Valencia Orange, Serrano Peppers

15.5

STEAMED MUSSELS

Fresh Herbs, Lemon

13

GAMBAS AL AJILLO

Guindilla Peppers, Garlic

9.5

SEARED SALMON

Xató, Arugula

14.5

GRILLED PULPO

Mojo Rojo, Cannellini Beans

15.5

GRILLED CHICKEN THIGH

Mojo Verde

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

BACON-WRAPPED DATES

Valdeón Mousse

8.5

DEL TERRUÑO FARM'S BEEF TARTARE*

Egg, Mustard, Capers, Jalapeños

14.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

GRILLED RIBEYE

Spring Onion Chimichurri, Radish

16.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

PORK BELLY

Aji Amarillo

10.5

COSTILLAS

Smoked Apricot

16.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

BURRATA

Golden Plumcots, Heirloom Tomato, Pink Peppercorns

13

LEMON DROP MELON

Cucumbers, Kohlrabi, Mint

8.5

HEIRLOOM TOMATOES

Fennel, Watercress, Basil Oil

9.5

MARINATED BEETS

House Made Ricotta, Mint, Pistachios

7

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

ROASTED WHOLE BRANZINO

Zucchini, Potatoes

26.5

PAELLA VERDURAS

Zucchini, Corn, Heirloom Tomato, 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'S JUAN VALENCIA & DIOGO SOUZA

*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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Penedes, Spain	<i>Parellada</i>	6.25	12.5	50

WHITE

2023 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Orto Vins, les Argiles, Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capitulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2021 Pedro Gonzalez Mittelbrunn, Castilla y León	<i>Prieto Picudo</i>	6	12	48
2020 Bardos, Viñedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	6	12	48
2021 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2016 Alberto Orte, A Portela, Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2020 Sotabosc, Montsant, Spain	<i>Garnacha, Carinena</i>	6	12	48
2020 Coster dels Olivers, Priorat, Spain Cariñena,	<i>Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2022 La Vinyeta, Bongo, Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.2	8.5	34
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 Polkura, Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2022 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022 Garage Wine Company, Revival, Maule, Chile	<i>País</i>	5.75	11.5	46
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

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

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

TEA TIME (No ABV) 7
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg

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

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 12
Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit, Bee Pollen

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

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

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

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, Run Wild IPA, Non- Alcoholic - CT 7
Narragansett, Light (16oz.) – RI 7
Von Trapp, Bohemian Pilsner – VT 8
Peroni, Lager – Italy 7.5
Estrella Damm, Daura Gluten-Free Lager – Spain 8.5
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
Allagash, Tripel – ME 10.5
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

