

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

STEAMED MUSSELS

Sobrasada, Sofrito

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

GAMBAS AL AJILLO

Guindilla Peppers, Garlic

EGGPLANT CAPONATA

Sweet Peppers, Basil

SEARED SALMON

Xató, Arugula

ROASTED CARROTS

Chermoula

GRILLED PULPO

Potatoes, Green Chimichurri

PAN CON TOMATE

Olive Oil, Sea Salt

GRILLED CHICKEN THIGH

Mojo Verde

CRISPY BRUSSELS SPROUTS

Onion Mermelada, Piquillo Peppers

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

BACON-WRAPPED DATES

Valdeón Mousse

GRILLED BROCCOLINI

Salbixtada

DEL TERRUÑO FARM'S BEEF TARTARE*

Egg, Mustard, Capers, Jalapeños

HOUSE-MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

TRUFFLED BIKINI

Jamón Serrano, San Simón

HARISSA HUMMUS

Baked Lavash, Olive Oil

GRILLED RIBEYE

Wild Mushroom Demi

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

POTATO TORTILLA

Chive Sour Cream

SPICED BEEF EMPANADAS

Red Pepper Sauce

BOQUERONES

Mushroom and Squash Conserva

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

COD A LA PLANCHA

Salsa Puttanesca

PORK BELLY

Apple Mostarda

SEARED SCALLOPS

Honeynut Squash Purée, Chive Gremolata

COSTILLAS

Smoked Apricot

TUNA CRUDO*

Valencia Orange, Serrano Peppers

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

BURRATA

Plums, Arugula, Candied Pepitas

LEMON DROP MELON

Cucumbers, Kohlrabi, Mint

HEIRLOOM TOMATOES

Fennel, Watercress, Basil Oil

MARINATED BEETS

House Made Ricotta, Mint, Pistachios

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO

Broccolini, Potatoes

PAELLA VERDURAS

Brussels Sprouts, Carrots, Cauliflower, Squash, Green Garlic Aioli

PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Belly, Gaucho Sausage

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

CREPAS WITH SEASONAL FRUIT

Spiced Apples

BASQUE BURNT CHEESECAKE

Poached Pears

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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-Lo Blend</i>	5	10	40
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

		3oz	6oz	bottle
2023 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
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 Capítulo 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 Aylín, 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

		3oz	6oz	bottle
2022 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
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

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro Gonzalez Mittelbrunn, Castilla y León	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Viñedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
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
2020 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
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

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

SWEET

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

BIO-CURIOUS Diorama / Abisso / Clos Lojen 15
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.

GRENAICHE (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



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

PICA PICA 13
Tito's Vodka, Cappelletti Apertivo, Orange, Lemon, Aquafaba, Jalapeno,

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 34
Rioja Wine, Elderflower, Citrus Infused 9.5
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe 50
Brut Rosé, Lillet Rosé, Bully Boy Vodka, 12.5
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
Peroni, Lager – Italy	8.5
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	7.5
Lagunitas, Maximus IPA – CA	8
Lord Hobo, Boom Sauce – MA	13
Allagash, Tripel – ME	10.5
Notch, Left of the Dial IPA – MA	7.5

CIDERS

Down East Cider, Original – MA	9.5
Isastegi, Sagardo Natural Cider (750mL) – Spain	28