

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

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days.
Creamy, Mild

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

SMOKIN' GOAT

Islas Canarias, ES
Semi-soft, Goat's milk, Aged 15 days.
Smoked, Creamy, Mild

TETILLA

Galicia, ES
Semi-soft, Cow's Milk, Aged 15-20 days.
Mild, Creamy

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

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

14

12

8

26

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

GRILLED BROCCOLINI

Salbitxada

8.5

ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

11

BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

8.5

HOUSE-MADE RICOTTA

Fennel Pollen, Local Honey, Grilled Bread

10.5

ROASTED CARROTS

Chermoula

8.5

CRISPY BRUSSELS SPROUTS

Golden Raisin Agrodulce, Pepitas

9.5

HARISSA HUMMUS

Crispy Chickpeas, Olive Oil, Aleppo Pepper

8.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BOQUERONES

Green Olives, Piquillo Peppers

8

SCALLOP CRUDO*

Carrots, Aji Amarillo, Marcona Almonds

15.5

STEAMED MUSSELS

Basil Pesto, White Wine, Butter

13

SEARED SALMON

Xató, Arugula, Lemon

14.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

SEARED SCALLOPS

Cauliflower Purée, Walnut Gremolata

18.5

GRILLED PULPO

Fingerling Potatoes, Piquillo Peppers, Salsa Verde

15.5

SWORDFISH A LA PLANCHA

Farro, Radicchio, Spinach

15.5

GRILLED CHICKEN THIGH

Mojo Verde

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

BACON-WRAPPED DATES

Valdeón Mousse

8.5

COSTILLAS

Spicy Fig Glaze, Hazelnuts

15.5

PORK BELLY

Spicy Pear Purée

10.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

DEL TERRUÑO FARM'S BEEF TARTARE*

Egg, Mustard, Capers, Jalapeños

14.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SHORT RIB

Sweet Potato Purée, Rioja Demi

17.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

7

BURRATA

Blood Orange, Grapefruit, Sumac, Mint

13.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

ROASTED WHOLE BRANZINO

Shishito Peppers, Potatoes

26.5

PAELLA VERDURAS

Squash, Carrots, Chickpeas, Broccolini, 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

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Poached Pears, Pistachios

8

BASQUE BURNT CHEESECAKE

Spiced Apple Compote, Mint

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	<i>Xarel-lo Blend</i>	4.75	9.5 38
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13 52

WHITE

		3oz	6oz	bottle
2022	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12 48
2022	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5 50
2021	Menade , Rueda, Spain	<i>Verdejo</i>	6	12 48
2021	Le Naturel Blanco , 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 Vines , les Argiles, Montsant, Spain	<i>Macabeo</i>	7	14 56
2021	Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5 50
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
2022	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10 40
2022	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9 36
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Ma nseng Blend</i>	6	12 48
2021	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5	10 40
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
2022	Familia Schroeder , Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9 36
2021	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11 44
2021	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
2020	Pedro Gonzalez Mittelbrunn , Castilla y Leon	<i>Prieto Picudo</i>	4.5	9 36
2020	Bardos, Romántica , 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
2019	Sotabosc , Montsant, Spain	<i>Garnacha, Carinena</i>	6	12 48
2019	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>	4.25	8.5 34
2020	Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11 44
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5 42
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
2020	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5 50
2019	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13 52
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	6.25	12.5 50
2021	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
2020	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
	Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9 72
	La Cigarrera , 375mL	<i>Manzanilla</i>	8 32
	Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5 40
	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)

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
Porrón for the Table 48

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

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
Estrella Galicia, Lager – Spain 4.25 8.5
Lord Hobo, Angelica NE Wheat – MA 4 8
Notch, Session Pilsner - MA 3.75 7.5
Troegs, Perpetual IPA – PA 4.25 8.5

BOTTLES & CANS
Athletic Brewing, Wild Run IPA (non alcoholic) 7
Narragansett, Light (16oz.) –RI 7
Peroni, Lager – Italy 8.5
Estrella Damm, Daura Gluten-Free Lager – Spain 8.5
Hitachino, Nest White – Japan 14
Founders, All Day IPA – MI 6.5
Lord Hobo, Boom Sauce - MA 13
Left Hand, Milk Stout - CO 9.5
Notch, Left of the Dial IPA – MA 7.5
Allagash, Tripel Reseve – ME 10.5
Kentucky Ale, Bourbon Barrel Ale –KY 10
Night Shift, Whirlpool NE IPA 8.5

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