

# 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

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### MAHÓN

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

### IDIÁZABAL

Pais Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

### VALDEÓN

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

### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

### MANCHEGO

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

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

### AGED MAHÓN

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

### DRUNKEN GOAT

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

### CAÑA DE CABRA

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

### SMOKIN' GOAT

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

### ALISIOS

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

### DÉLICE DE BOURGOGNE

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

### 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

### CHORIZO IBÉRICO DE BELLOTA

Andalucía, ES  
Aged 3 Months Sausage, Acorn Fed Pork. Pimentón

### MAXORATA

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

### 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, Chorizo Blanco, Manchego, Mahón, Piparras*

## TAPAS

### MARINATED HOUSE OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### CARROTS

Za'atar, Apricot Yogurt, Pistachios

8.5

### HARISSA HUMMUS

Crispy Chickpeas, Olive Oil, Aleppo

9

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### GRILLED BROCCOLINI

Truffle Vinaigrette

8.5

### BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

8.5

### CRISPY BRUSSEL SPROUTS

Bacon Jam, Maple Vinaigrette

9.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### POTATO TORTILLA

Chive Sour Cream

7

### HOUSE MADE RICOTTA

Fennel Pollen, Local Honey, Grilled Bread

10.5

### BOQUERONES

Parsley, Garlic

6

### PULPO A LA PLANCHA

Fingerling Potatoes, Piquillo Peppers, Salsa Verde

15.5

### COD A LA PLANCHA

Salsa Verde

13.5

### SEARED SCALLOPS\*

Carrot Purée, Pepita Dukkah

18.5

### TUNA CRUDO\*

Cucumbers, Serrano, Watermelon Radish, Lemon Vinaigrette

15.5

### STEAMED MUSSELS

Sofrito, Fresno Pepper, Vino Blanco, Butter

13

### SALMON A LA PLANCHA

Beluga Lentil Salad

14.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### TRUFFLED BIKINI

Jamón Serrano, San Simón

9

### PORK BELLY

Spicy Piquillo Purée

10.5

### DUCK COCA

Sheeps Cheese, Caramelized Onion, Figs Pimenton Honey

16

### GRILLED CHICKEN THIGH

Piparra Pepper Chimichurri

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### DEL TERRUÑO FARM'S BEEF TARTARE\*

Egg, Mustard, Capers, Jalapeños

14.5

### SHORT RIB

Truffle Chimichurri, Fennel Purée

18.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### MARINATED BEETS

House Made Ricotta, Mint, Pistachios

7

### BURRATA

Roasted Grapes, Figs, Balsamic, Mint

12.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### ROASTED WHOLE BRANZINO

Broccolini, Potatoes

26.5

### PAELLA VERDURAS

Squash, Brussel Sprouts, Carrots, Green Garlic Aioli

half / full / double

18 / 36 / 64

### PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

28 / 56 / 98

### PAELLA MARISCOS

Prawns, 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

### BASQUE BURNT CHEESECAKE

Pear Compote

9

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Pistachios

8

EXECUTIVE CHEF JOSH FREEDMAN | EXECUTIVE SOUS CHEF CHRISTIAN ZACARIAS  
SOUS CHEF JUNIOR MORALES

\*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>	4.75	9.5	38
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2021 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2020 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2021 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5	10	64
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 <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
2018 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2020 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Carinena</i>	6	12	48
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2020 <b>La Vinyeta, Bongo</b> , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2020 <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
2020 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2015 <b>Fontes Cunha, 'Mondeco,'</b> Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
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
2018 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2020 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2020 <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>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<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	72
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64

# WINE FLIGHTS

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

**GRENAACHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Finca L'Argatá 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

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

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

**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 the Biodynamic calendar, featuring Hayman's Gin. 14.5

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher 9.5 34  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe 12.5 50  
Sao Joao Rosé, Lillet Rosé, Bully Boy Vodka, 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  
Troegs, Perpetual IPA - PA 4 8  
Notch, Session Pilsner - MA 3.75 7.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 6  
Jack's Abby, House Lager (16oz.) - MA 9.5  
Narragansett, Light (16oz.) - RI 5.5  
Peroni, Lager - Italy 7.5  
Estrella Damm, Daura Gluten-Free Lager - Spain 8  
Von Trapp, Bohemian Pilsner - VT 7  
Hitachino, Nest White - Japan 13  
Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO 8.5  
Founders, All Day IPA - MI 6.5  
Jack's Abby, Hoponius Union IPL - MA 7  
Lagunitas, Maximus IPA - CA 8  
Lord Hobo, Boom Sauce - MA 12.5  
Allagash, Tripel Reserve - ME 10.5  
Kentucky Ale, Bourbon Barrel Ale - KY 10  
Left Hand, Milk Stout - CO 9.5

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