

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SOBRASADA

Mallorca  
Spreadable spicy chorizo

### SPECK

Aldo Adige, Italy  
Lightly smoked, dry-cured ham

### FUET

Catalonia  
Mild dry-cured pork sausage

### CHORIZO BLANCO

United States  
Dry-Cured, mild chorizo

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry-cured sausage

### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky & garlicky

### 6-MONTH AGED MANCHEGO

Castilla - La Mancha  
Firm, cured sheep's milk, sharp & piquant

### IDIAZÁBAL

Basque Country  
Smoked raw sheep's milk cheese, nutty & robust

### IBORES

Extremadura  
Semi-firm raw goat's milk, nutty & robust

### VALDEÓN

Castilla-León  
Cow & goat's milk blue cheese tangy & spicy

### CABRA ROMERO

Jumilla  
Goat's milk cheese coated with rosemary

### MAHÓN

Balearic Islands  
Cow's milk cheese aged 4 months, mild & nutty

### AGED MAHÓN

Balearic Islands  
Raw cow's milk, salty & sharp

### ALISIOS

Canary Islands  
Semi-firm cow & goat's milk cheese, rubber with paprika

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk, soaked in red wine

### CAÑA DE CABRA

Murcia  
Goat's milk cheese aged 21 days  
Creamy & mild

### DÉLICE BOURGOGNE

Burgundy France  
Full fat cow's milk cheese, soft & rich

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### LOMO IBÉRICO

Guijuelo  
Dry-cured acorn-fed Ibérico pig loin

### CHORIZO IBÉRICO DE BELLOTA

Salamanca  
Acorn-fed

### QUESO DE TRUFA

Castilla - La Mancha  
Raw sheep's milk, sharp & piquant,  
Summer truffles

### 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*

14

12

12

8

26

## TAPAS

### MARINATED HOUSE OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

### CARROTS

Za'atar, Apricot Yogurt, Pistachios

8.5

### MUSHROOMS A LA PLANCHA

Garlic, Scallions

11

### HARISSA HUMMUS

Crispy Chickpeas, Olive Oil, Aleppo

9

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

8.5

### SWEET POTATOES

Aji Amarillo, Pomegranate

9

### GRILLED BROCCOLINI

Truffle Vinaigrette

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### CRISPY BRUSSEL SPROUTS

Bacon Jam, Maple Vinaigrette

9.5

### POTATO TORTILLA

Chive Sour Cream

7

### HOUSE MADE RICOTTA

Fennel Pollen, Local Honey, Grilled Bread

10.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### TUNA CRUDO\*

Cucumbers, Serrano, Watermelon Radish,  
Lemon Vinaigrette

15.5

### SEARED SCALLOPS\*

Carrot Purée, Pepita Dukkah

18.5

### SALMON A LA PLANCHA

Farro, Delicata Squash, Arugula, Piquillo Peppers

14.5

### STEAMED MUSSELS

Sofrito, Fresno Pepper, Vino Blanco, Butter

13

### PULPO A LA PLANCHA

Fingerling Potatoes, Piquillo Peppers, Salsa Verde

15.5

### BOQUERONES

Parsley, Garlic

6

### PORK BELLY

Spicy Piquillo Purée

10.5

### DEL TERRUÑO FARM'S BEEF TARTARE

Egg, Mustard, Capers, Jalapeños

14.5

### GRILLED CHICKEN THIGH

Harissa, Lemon Aioli

9.5

### STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### TRUFFLED BIKINI

Jamón Serrano, San Simón

9

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### MARINATED BEETS

House Made Ricotta, Mint, Pistachios

7

### BURRATA

Roasted Acorn Squash, Cider Vinaigrette, Hazelnuts

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, Cauliflower, 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\*

NY Strip Steak, Chicken, Pork Loin, Sausage

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### OLIVE OIL CAKE

Sea Salt

9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

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

NV **BarCava, Brut**, Penedès, Spain  
 2019 **AT Roca, Reserva, Brut Nature**, Classic Penedès, Spain  
 2020 **Caves São João, Brut Rosé**, Bairrada, Portugal

## WHITE

2020 **Mila**, Rías Baixas, Spain  
 2021 **Rezabal**, Getariako Txakolina, Spain  
 2020 **Menade**, Rueda, Spain  
 2019 **Pinord, Diorama**, Penedès, Spain  
 2020 **Avinyó, Petillant**, Penedès, Spain  
 2021 **Vinos Piñol, Raig de Raim**, Terra Alta, Spain  
 2020 **Mestizaje Blanco**, El Terrerazo, Spain  
 2019 **Viña Callejuela, Blanco de Hornillos**, Jerez, Spain  
 2021 **Asnella**, Vinho Verde, Portugal  
 2019 **Capítulo 7**, Mendoza, Argentina  
 2021 **Aylin**, San Antonio, Chile  
 2019 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay  
 2019 **1752 Gran Tradición**, Cerro Chapeu, Uruguay  
 2020 **Iniceri, 'Abisso'**, Sicily, Italy  
 2020 **Leitz, Feinherb**, Rheingau, Germany  
 2021 **L'Alpage**, Mont-sur-Rolle, Switzerland

## ROSÉ & SKIN CONTACT

2021 **Liquid Geography**, Bierzo, Spain  
 2021 **Familia Schroeder, Saurus**, Patagonia, Argentina  
 2021 **Lafage, 'Miraflores'**, Roussillon, France  
 2019 **Los Conejos Malditos, Blanco Con Madre**, Toledo, Spain

## RED

2017 **Nucerro, Reserva**, Rioja, Spain  
 2018 **Marqués de Tomares, Crianza**, Rioja Spain  
 2019 **La Maldita**, Rioja, Spain  
 2018 **Bardos, Romántica**, Ribera del Duero, Spain  
 2021 **Le Naturel**, Navarra, Spain  
 2020 **César Marquez Pérez, Parajes**, Bierzo, Spain  
 2019 **La Fanfarria**, Asturias, Spain  
 2018 **Joan d'Anguera, Finca L'Argatá**, Montsant, Spain  
 2019 **Sotabosc**, Montsant, Spain  
 2020 **Vins de Pedra, Negre de Folls**, Conca de Barberá  
 2020 **La Vinyeta, Bongo**, Emporda, Spain  
 2020 **Primitivo Quiles, Cono 4**, Alicante, Spain  
 2020 **Península, Vino de Montaña**, Sierra de Gredos, Spain  
 2020 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain  
 2015 **Fontes Cunha, 'Mondeco'**, Dão, Portugal  
 2019 **Quieto, Gran Corte**, Mendoza, Argentina  
 2019 **Casas del Bosque**, Casablanca, Chile  
 2018 **Polkura**, Colchagua, Chile  
 2018 **Alto de la Ballena**, Maldonado, Uruguay  
 2020 **Domaine Vallot, Côtes-du-Rhône**, France  
 2019 **Dom. des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

# SHERRY

## DRY

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

## SWEET

**Nectar**, Gonzalez Byass, 750mL  
**Solera 1927**, Alvear, 375mL

# 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

**GRENAche (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

*Xarel-lo Blend* 4.75 9.5 38  
*Macabeo Blend* 6.5 13 52  
*Baga Blend* 6.25 12.5 50

*Albariño* 6 12 48  
*Hondarribi Zuri* 6.25 12.5 50  
*Verdejo* 6 12 48  
*Xarel-lo* 4.75 9.5 38  
*Muscat Blend* 5 10 40  
*Garnacha Blanca* 4.5 9 36  
*Merseguera Blend* 5.75 11.5 46  
*Palomino* 6.25 12.5 50  
*Arinto, Loureiro* 5 10 40  
*Pedro Ximénez* 4.25 8.5 34  
*Sauvignon Blanc* 5 10 40  
*Chardonnay* 4.5 9 36  
*Petit Manseng Blend* 6 12 48  
*Catarratto* 5.5 11 44  
*Riesling* 4.5 9 36  
*Chasselas* 6.5 13 52

*Mencía* 5 10 40  
*Pinot Noir* 4.5 9 36  
*Mourvedre Blend* 6.5 13 52  
*Malvar, Airén* 5 10 40

*Tempranillo* 6.5 13 52  
*Tempranillo* 6 12 48  
*Garnacha* 4.25 8.5 34  
*Tempranillo* 5.75 11.5 46  
*Garnacha* 4.5 9 36  
*Mencía* 6.75 13.5 54  
*Mencía, Albarín Negro* 5.75 11.5 46  
*Garnacha* 8.5 17 68  
*Garnacha, Carinena* 6 12 48  
*Trepas Blend* 4.75 9.5 38  
*Monastrell* 5.25 10.5 42  
*Monastrell* 4.25 8.5 34  
*Garnacha, Piñuela* 5.5 11 44  
*Bobal* 5.25 10.5 42  
*Touriga National Blend* 3.5 7 28  
*Cabernet Franc, Malbec* 6.25 12.5 50  
*Pinot Noir* 7 14 56  
*Syrah* 6.25 12.5 50  
*Cabernet Franc Blend* 4.75 9.5 38  
*Grenache Blend* 6.75 13.5 54  
*Cabernet Blend* 6 12 48

*Fino* 5.5 44  
*Fino* 9 72  
*Manzanilla* 8 32  
*Amontillado* 5 40  
*Amontillado* 12 48  
*Palo Cortado* 6 48  
*Oloroso* 10 40  
*Oloroso* 11 44

*Pedro Ximénez* 9 72  
*Pedro Ximénez* 16 64

# COCKTAILS

**BEES & BAYS** (No ABV\*) 6  
 Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

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

**RICHMOND GIMLET** 9  
 Greenall's Gin, Lime, Mint

**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 Peppercorn

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

**GUNS & ROSÉS** glass carafe  
 Sao Joao Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

# 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 5  
 Estrella Galicia, Lager - Spain 7.5  
 Narragansett, Light (16oz.) - RI 5.5  
 Peroni, Lager - Italy 7.5  
 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

