

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

DRUNKEN GOAT

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

IBORES

Extremadura
Goat's milk raw goat's milk, nutty & robust

CAÑA DE CABRA

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

VALDEÓN

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

MAHÓN

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

AGED MAHÓN

Balearic Islands
Raw cow's milk, salty & sharp

CABRA ROMERO

Murcia
Goat's milk cheese coated with rosemary

DÉLICE BOURGOGNE

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

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

LOMO IBÉRICO

Salamanca
Dry-cured acorn-fed Ibérico pig loin

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, Salchichón de vic,
Manchego, Mahón, Piparras*

14

12

8

26

TAPAS

MARINATED HOUSE OLIVES 5
Pickled Vegetables, Garlic, Thyme, Citrus

SHISHITO PEPPERS 8.5
Lime, Sea Salt

HARISSA HUMMUS 9
Crispy Chickpeas, Olive Oil, Aleppo

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

MUSHROOMS A LA PLANCHA 11
Garlic, Scallions

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

GRILLED ASPARAGUS 8.5
Horseradish Gremolata

CHARRED CARROTS 7.5
Chermoula, Cilantro, Cumin

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7
Chive Sour Cream

HOUSE MADE RICOTTA 10.5
Fennel Pollen, Local Honey, Grilled Bread

SPRING PEA CRISPY RICE 10.5
Idiazábal, Mint Aioli, Pea Tendrils, Pickled Onions

SCALLOP CRUDO* 15.5
Aji Amarillo, Citrus

BOQUERONES 6
Parsley, Garlic

STEAMED MUSSELS 13
Diablo Sauce

SCALLOPS A LA PLANCHA* 18.5
Creamed Leeks, Aleppo

SWORDFISH A LA PLANCHA 14.5
Salsa Verde

PULPO A LA PLANCHA 15.5
Fingerling Potatoes, Piquillo Peppers, Salsa Verde

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

GRILLED CHICKEN THIGH 9.5
Harissa, Lemon Aioli

DEL TERRUÑO FARM'S BEEF TARTARE 14.5
Egg, Mustard, Capers, Jalapeños

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

WAGYU FLAT IRON A LA PLANCHA 18.5
Mushrooms Escabeche

LAMB PINTXOS A LA PLANCHA 13.5
Red Chimichurri

STEAK PAILLARD 14.5
Pepper Vinaigrette, Crispy Potatoes

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

TRUFFLED BIKINI 9
Jamón Serrano, San Simón

BACON-WRAPPED DATES 8
Valdeón Mousse

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

PORK BELLY 10.5
Spicy Pear Purée

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS 7
House Made Ricotta, Mint, Pistachios

SPRING BURRATA 12.5
Charred Snow peas, Piquillos, Onions, Pea Tendrils

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.5
Asparagus, Potatoes

PAELLA VERDURAS half / full / double
18 / 36 / 64
Pearl Onions, Carrots, Asparagus, Green Garlic Aioli

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, Morcilla, Chickpeas

PAELLA MARISCOS 28 / 56 / 98
Prawns, Mussels, Littleneck Clams, Calamari

PARILLADA BARCELONA* 31 / 62 / 108
NY Strip Steak, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN 7

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 9
Strawberry Rhubarb Compote

OLIVE OIL CAKE 9
Sea Salt

CREPAS WITH SEASONAL FRUIT 8
Marinated Strawberries, Pistachios

EXECUTIVE CHEF JOSH FREEDMAN | 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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2017 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	4.5	9	36

ROSÉ

2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

RED

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	6.5	13	52
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Le Naturel, Navarra, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 La Fanfarria, Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Mencía, Albarín Negro</i>	5.75	11.5	46
2019 Sotabosc, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2020 La Vinyeta, Bongo, Emporda, Spain	<i>Garnacha, Carinena</i>	6	12	48
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	5.25	10.5	42
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Garnacha</i>	6.25	12.5	50
2017 Vara y Pulgar, Cadíz, Spain	<i>Bobal</i>	5.25	10.5	42
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Tintilla</i>	6.5	13	52
2020 Earth First, Classic, Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 Casas del Bosque, Casablanca, Chile	<i>Cabernet Sauvignon</i>	6.25	13	50
2016 Polkura, Colchagua, Chile	<i>Pinot Noir</i>	7	14	56
2016 Alto de la Ballena, Maldonado, Uruguay	<i>Syrah</i>	6.25	12.5	50
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	4.75	9.5	38
	<i>Grenache Blend</i>	6.75	13.50	54

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera, 375mL	<i>Manzanilla</i>	9	72
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	8	32
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	5	40
Península, Lustau, 750mL	<i>Palo Cortado</i>	12	48
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	6	48
Asuncion, Alvear, 375mL	<i>Oloroso</i>	10	40
	<i>Oloroso</i>	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	72
	<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

GRENAICHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros /Finca L'Argatá 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 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

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

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

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
Naveran Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

BEER

DRAFT 7oz 14oz
Jack's Abby, House Lager - MA 3.5 7
Lord Hobo, Angelica NE Wheat - MA 4 8
Notch, Session Pilsner - MA 3.75 7.5
Troegs, Perpetual IPA - PA 4 8

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Estrella Galicia, Lager - Spain 7.5
Narragansett, Light (16oz.) -RI 5.5
Peroni, Lager - Italy 7.5
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5
Von Trapp, Bohemian Pilsner - VT 7
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
Notch, Left of the Dial IPA - MA 7.5
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 7.5

CIDERS
Down East Cider, Rotating Seasonal - MA 7.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42