

# 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  
Semi-firm 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** 14  
Segovia  
Cured Hungarian pig

**LOMO IBÉRICO** 12  
Salamanca  
Dry-cured acorn-fed Ibérico pig loin

**QUESO DE TRUFA** 8  
Castilla - La Mancha  
Raw sheep's milk, sharp & piquant,  
summer truffles

**APERITIVO BOARD** 26  
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

**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** 9  
Horseradish Gremolata

**CHARRED CARROTS** 7.5  
Chermoula, Cilantro, Cumin

**SPRING PEA MONTADITO** 9.5  
Housemade Ricotta, Shallots, Mint

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 7  
Chive Sour Cream

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

**SCALLOP CRUDO\*** 15.5  
Aji Amarillo, Citrus

**BOQUERONES** 6  
Parsley, Garlic

**STEAMED MUSSELS** 13  
Allandale Farms Green Garlic, Vino Blanco, Butter

**SCALLOPS A LA PLANCHA\*** 18.5  
Creamed Leeks, Aleppo

**HAKE A LA PLANCHA** 12  
Salsa Verde

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

**SALMON A LA PLANCHA** 13.5  
Shaved Asparagus, Lemon Vinaigrette

**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

**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 Piquillo 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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2019 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
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>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 <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
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2018 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	4.5	9	36

## ROSÉ

2019 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

## RED

2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Garanja</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia, Albarín Negro</i>	5.75	11.5	46
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>La Vinyeta, Bongo</b> , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2019 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 <b>Bodegas Ponca, 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
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	13	50
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2016 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2020 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.50	54
2020 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarera</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

<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 Cigarera / 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 / 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