

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IDIÁZABAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	JAMÓN LOMO IBÉRICO Cordoba, ES Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	SMOKIN' GOAT Islas Canarias, ES Semi-soft, Goat's milk, Aged 15 days. Smoked, Creamy, Mild	CHORIZO IBÉRICO DE BELLOTA Andalucía, ES Aged 3 Months Sausage, Acorn Fed Pork. Pimentón
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	MAXORATA CURADO Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	TETILLA Galicia, ES Semi-soft, Cow's Milk, Aged 15-20 days. Mild, Creamy	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months, Cornmeal Coated		<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano,Chorizo Blanco, Drunken Goat, Mahón, Piparras</i>

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	PULPO A LA PLANCHA Fingerling Potatoes, Piquillo Peppers, Salsa Verde	15.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	TUNA CRUDO* Cucumbers, Serrano, Watermelon Radish, Lemon Vinaigrette	15.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
SPRING ONIONS A LA PLANCHA Salbitxada Sauce	9.5	STEAMED MUSSELS Sofrito, Fresno Peppers, White Wine, Butter	13
ROASTED CARROTS Chermoula	8.5	SWORDFISH A LA PLANCHA Salsa Verde	16.5
FIDDLEHEAD FERNS Ramp Butter, Charred Lemon	12.5	GRILLED CHICKEN THIGH Mojo Verde	9.5
MUSHROOMS A LA PLANCHA Garlic, Scallions	11	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
BLISTERED SHISHITO PEPPERS Sea Salt, Lime	8.5	TRUFFLED BIKINI Jamón Serrano, San Simón	9
ASPARAGUS A LA PLANCHA Champagne Vinaigrette, Capers, Maxorata Curado	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
HARISSA HUMMUS Crispy Chickpeas, Olive Oil, Aleppo Peppers	9	PORK BELLY Spicy Piquillo Purée	10.5
HOUSE MADE RICOTTA Fennel Pollen, Local Honey, Grilled Bread	10.5	BACON-WRAPPED DATES Valdeón Mousse	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	8.5
POTATO TORTILLA Chive Sour Cream	7	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
BOQUERONES Parsley, Garlic	6	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
SEARED SCALLOPS Snap Peas, Piquillo Peppers, Lemon	18.5	DEL TERRUÑO FARM'S BEEF TARTARE* Egg, Mustard, Capers, Jalapeños	14.5

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
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
ROASTED WHOLE BRANZINO Asparagus, Potatoes	26.5
PAELLA VERDURAS Asparagus, Ramps, Snap Peas, Carrots, Spring Onions, Radish, Green Garlic Aioli	half / full / double 18 / 36 / 64
PAELLA SALVAJE Chicken, Chorizo, Morcilla, Pork Belly, 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
CREPAS WITH SEASONAL FRUIT Citrus Cream, Strawberries, Mint, Pistachios	8
BASQUE BURNT CHEESECAKE Strawberry- Rhubarb Compote	9

EXECUTIVE CHEF JOSH FREEDMAN | SOUS CHEF KEARA GARCIA

*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	Xarel-lo Blend	4.75	9.5 38
2019 AT	Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13 52
2020	Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5 50

WHITE

		3oz	6oz	bottle
2019	Fefiñanes, Rías Baixas, Spain	Albariño	6.5	13 52
2022	Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5 50
2020	Menade, Rueda, Spain	Verdejo	6	12 48
2021	Le Naturel Blanco, Navarra, Spain	Garnacha Blanca	5	10 40
2019	Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5 38
2020	Avinyó, Petillant, Penedès, Spain	Muscat Blend	5	10 40
2020	Mestizaje Blanco, El Terrerazo, Spain	Merseguera Blend	5.75	11.5 46
2019	Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5 50
2020	Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10 40
2022	Aylin, San Antonio, Chile	Sauvignon Blanc	5	10 40
2021	Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9 36
2019	1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6	12 48
2021	Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	5.5	11 44
2020	Leitz, Feinherb, Rheingau, Germany	Riesling	5	10 40
2021	L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13 52

ROSÉ

		3oz	6oz	bottle
2021	Liquid Geography, Bierzo, Spain	Mencía	5	10 40
2021	Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9 36
2021	Christophe Avì, Agenais, France	Cabernet Sauvignon	5.5	11 44

RED

		3oz	6oz	bottle
2017	Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13 52
2021	Glup Glup, Cariñena, Spain	Garnacha	4.5	9 36
2019	Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12 48
2018	Marqués de Tomares, Crianza, Rioja Spain	Tempranillo	6	12 48
2020	Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5 (L) 48
2020	César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5 54
2019	La Fanfarria, Asturias, Spain	Mencía, Albarín Negro	6.5	13 52
2018	Joan d’Anguera, Finca L’Argatá, Montsant, Spain	Garnacha	8.5	17 68
2019	Sotabosc, Montsant, Spain	Garnacha, Carinena	6	12 48
2018	Coster dels Olivers, Priorat, Spain	Cariñena, Garnacha	7.5	15 60
2020	Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	4.75	9.5 38
2020	La Vinyeta, Bongo, Emporda, Spain	Monastrell	5.25	10.5 42
2020	Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.25	8.5 34
2020	Península, Vino de Montaña, Sierra de Gredos, Spain	Garnacha, Piñuela	5.5	11 44
2021	Earth First, Classic, Mendoza, Argentina	Malbec	4.25	8.5 34
2018	Fontes Cunha, ‘Mondeco,’ Dão, Portugal	Touriga National Blend	3.5	7 28
2019	Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14 56
2020	Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5 50
2018	Polkura, Colchagua, Chile	Syrah	6.25	12.5 50
2019	Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.75	9.5 38
2018	Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend	4.75	9.5 38
2020	Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12 48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5.5	44
Tradicion, Bodegas Tradicion, 750mL	Fino	9	72
La Cigarrera, 375mL	Manzanilla	8	32
Los Arcos, Lustau, 750mL	Amontillado	5	40
Carlos VII, Alvear, 375mL	Amontillado	12	48
Península, Lustau, 750mL	Palo Cortado	6	48
15 Años, El Maestro Sierra, 375mL	Oloroso	10	40
Asuncion, Alvear, 375mL	Oloroso	11	44

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	7.5	60
Nectar, Gonzalez Byass, 750mL	Pedro Ximénez	9	72
Solera 1927, Alvear, 375mL	Pedro Ximénez	16	64

WINE FLIGHTS

3 Half Glasses	
APERITIVOS	BarCava / La Cigarrera / El Bandarra Vermut
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
BIO-CURIOUS	Diorama / Abisso / Clos Lojen
Many of our wines use Biodynamic farming practices, here are three incredible examples	15
ACID TRIP	Asnella / L’Alpage / Belinda
High. Acid. Wines.	15



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, b	
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
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9.5	34
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
Notch, Session Pilsner - MA	3.75	7.5
Troegs, Perpetual IPA – PA	4	8
BOTTLES & CANS		
Clausthaler, Non-Alcoholic – Germany		6
Jack’s Abby, House Lager (16oz.) - MA		9.5
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