

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

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*

TAPAS

MARINATED HOUSE OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

SHISHITO PEPPERS

Lime, Sea Salt

HARISSA HUMMUS

Crispy Chickpeas, Olive Oil, Aleppo

EGGPLANT CAPONATA

Sweet Peppers, Basil

MUSHROOMS A LA PLANCHA

Garlic, Scallions

PAN CON TOMATE

Tomato, Garlic

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

GRILLED ASPARAGUS

Romesco

CHARRED CARROTS

Chermoula, Cilantro, Cumin

SPRING PEA MONTADITO

Housemade Ricotta, Shallots, Mint

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

HOUSE MADE RICOTTA

Fennel Pollen, Local Honey, Grilled Bread

BOQUERONES

Parsley, Garlic

STEAMED MUSSELS

Allandale Farms Green Garlic, Vino Blanco, Butter

SCALLOP CRUDO*

Aji Amarillo, Citrus

COD A LA PLANCHA

Salsa Verde

PULPO A LA PLANCHA

Fingerling Potatoes, Piquillo Peppers, Salsa Verde

TUNA CRUDO*

Cucumber, Serrano, Watermelon Radish,
Lemon Vinaigrette

SALMON A LA PLANCHA

Shaved Asparagus, Lemon Vinaigrette

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

SCALLOPS A LA PLANCHA*

Spring Pea Purée, Crispy Serrano, Mint

GRILLED CHICKEN THIGH

Piparra Pepper Chimichurri

DEL TERRUÑO FARM'S BEEF TARTARE

Egg, Mustard, Capers, Jalapeños

SPICED BEEF EMPANADAS

Red Pepper Sauce

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

TRUFFLED BIKINI

Jamón Serrano, San Simón

BACON-WRAPPED DATES

Valdeón Mousse

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

PORK BELLY

Spicy Piquillo Purée

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

12

15.5

15.5

13.5

9.5

18.5

9.5

14.5

8

14.5

7

9

8

9.5

10.5

9

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS

House Made Ricotta, Mint, Pistachios

SPRING BURRATA

Charred Snow Peas, Piquillos, Onions, Pea Tendrils

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO

Asparagus, Potatoes

PAELLA VERDURAS

Spring Onions, Carrots, Asparagus, Peas, Green Garlic Aioli

PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

PARILLADA BARCELONA*

NY Strip Steak, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN

18 / 36 / 64

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

CREPAS WITH SEASONAL FRUIT

Marinated Strawberries, Pistachios

14

12

8

26

9

7

12.5

23

26.5

half / full / double

18 / 36 / 64

28 / 56 / 98

28 / 56 / 98

31 / 62 / 108

7

9

9

8

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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
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
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
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 Aylín, 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
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	4.5	9	36

ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
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

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

SHERRY

DRY

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

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Solera 1927, 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 16.5
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

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
Sao Joao 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