

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

MAXORATA
Canary Islands
Semi-soft goat's milk, coated in Pimenton

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 12
Martha's Vineyard Shiitake Mushrooms, Salsa Verde

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

GRILLED ASPARAGUS 9
Romesco

CHARRED CARROTS 7.5
Chermoula, Cilantro, Cumin

SPRING PEA MONTADITO 9.5
Housemade Ricotta, Shallots, Mint

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

RISOTTO 13
Martha's Vineyard Shiitake Mushrooms, Asparagus, Idiazábal

POTATO TORTILLA 7
Chive Sour Cream

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

BOQUERONES 6
Parsley, Garlic

STEAMED MUSSELS 13
Sofrito, Fresno Pepper, Vino Blanco, Butter

SCALLOPS A LA PLANCHA* 18.5
Spring Pea Purée, Crispy Serrano, Mint

COD A LA PLANCHA 12
Salsa Verde

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

TUNA CRUDO* 15.5
Cucumber, Serrano, Watermelon Radish, Lemon Vinaigrette

SALMON A LA PLANCHA 13.5
Orzo, Garlic Scape Pesto, Cherry Tomato

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

GRILLED CHICKEN THIGH 9.5
Piparra Pepper Chimichurri

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
Spring Onions, Carrots, Asparagus, Peas, 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

OLIVE OIL CAKE 9
Sea Salt

CREPAS WITH SEASONAL FRUIT 8
Marinated Strawberries, Pistachios

BASQUE BURNT CHEESECAKE 9
Strawberry Rhubarb Compote

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	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	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
2020	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	4.5	9 36

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2019	Liquid Geography , Bierzo, Spain	<i>Mencia</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
2019	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10 40

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 Ganza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L) 48
2019	César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5 54
2019	La Fanfarria , Asturias, Spain	<i>Mencia, 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	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 - <i>served chilled</i>	<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
	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	
GRENACHE (ON THE ROCKS) Le Naturel / Domaine Vallot /Finca L'Argatá	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	

COCKTAILS

BEES & BAYS (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	6
SUMMER STREET SLING Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	12
RICHMOND GIMLET Greenall's Gin, Lime, Mint	9
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
BOURBON SPICE RACK Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5

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

	glass	pitcher
WHITE OR RED SANGRIA 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
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	8
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	9.5

CIDERS

Down East Cider, Rotating Seasonal - MA	9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Pomarina Brut Sidra (750mL) - Spain	42

