

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Segovia Dry-cured Spanish ham	SORIA CHORIZO United States Dry-cured pork sausage, smoky & garlicky	VALDEÓN Castilla-León Cow & goat's milk blue cheese tangy & spicy	JAMÓN MANGALICA 14 Segovia Cured Hungarian pig
SOBRASADA Mallorca Spreadable spicy chorizo	6-MONTH AGED MANCHEGO Castilla - La Mancha Firm, cured sheep's milk, sharp & piquant	MAHÓN Balearic Islands Cow's milk cheese aged 4 months, mild & nutty	LOMO IBÉRICO 12 Salamanca Dry-cured acorn-fed Ibérico pig loin
SPECK Aldo Adige, Italy Lightly smoked, dry-cured ham	IDIAZÁBAL Basque Country Smoked raw sheep's milk cheese, nutty & robust	AGED MAHÓN Balearic Islands Raw cow's milk, salty & sharp	QUESO DE TRUFA 8 Castilla - La Mancha Raw sheep's milk, sharp & piquant, summer truffles
FUET Catalonia Mild dry-cured pork sausage	DRUNKEN GOAT Murcia Semi-soft goat's milk, soaked in red wine	CABRA ROMERO Murcia Goat's milk cheese coated with rosemary	APERITIVO BOARD 26 An assortment of Spanish aperitivo snacks to pair with your anytime drinks
CHORIZO BLANCO United States Dry-Cured, mild chorizo	IBORES Extremadura Semi-firm raw goat's milk, nutty & robust	DÉLICE BOURGOGNE Burgandy France Full fat cow's milk cheese, soft & rich	<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón de vic, Manchego, Mahón, Pippara's</i>
CHORIZO PICANTE La Rioja Smoky, mildly spicy, dry-cured sausage	CAÑA DE CABRA Murcia Goat's milk cheese aged 21 days. Creamy & mild		

TAPAS

MARINATED HOUSE OLIVES 5 Pickled Vegetables, Garlic, Thyme, Citrus	SCALLOPS A LA PLANCHA* 18.5 Spring Pea Purée, Crispy Serrano, Mint
HARISSA HUMMUS 9 Crispy Chickpeas, Olive Oil, Aleppo	PULPO A LA PLANCHA 15.5 Fingerling Potatoes, Piquillo Peppers, Salsa Verde
BLISTERED SHISHITO PEPPERS 8.5 Sea Salt, Lime	TUNA CRUDO* 15.5 Cucumber, Serrano, Watermelon Radish, Lemon Vinaigrette
EGGPLANT CAPONATA 5.5 Sweet Peppers, Basil	SALMON A LA PLANCHA 13.5 Orzo, Garlic Scape Pesto, Cherry Tomato
MUSHROOMS A LA PLANCHA 11 Garlic, Scallions	GAMBAS AL AJILLO 9.5 Guindilla Pepper, Olive Oil, Garlic
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	GRILLED CHICKEN THIGH 9.5 Harissa, Lemon Aioli
ZUCCHINI CARPACCIO 8.5 Allandale Farms Radish, Maxorata Curado, Espellete	DEL TERRUÑO FARM'S BEEF TARTARE 14.5 Egg, Mustard, Capers, Jalapeños
GRILLED ASPARAGUS 9 Romesco	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
ROASTED SQUASH 9.5 Allandale Farms Pattypan Squash, Green Chimichurri	STEAK PAILLARD 14.5 Pepper Vinaigrette, Crispy Potatoes
CHARRED CARROTS 7.5 Chermoula, Cilantro, Cumin	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	TRUFFLED BIKINI 9 Jamón Serrano, San Simón
RISOTTO 13 Martha's Vineyard Shiitake Mushrooms, Asparagus, Idiazábal	BACON-WRAPPED DATES 8 Valdeón Mousse
POTATO TORTILLA 7 Chive Sour Cream	ALBONDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce
HOUSE MADE RICOTTA 10.5 Fennel Pollen, Local Honey, Grilled Bread	PORK BELLY 10.5 Spicy Piquillo Purée
BOQUERONES 6 Parsley, Garlic	CHORIZO W/ SWEET & SOUR FIGS 8.5 Balsamic Reduction
STEAMED MUSSELS 13 Sofrito, Fresno Pepper, Vino Blanco, Butter	SHORT RIBS 18.5 Fennel Purée, Truffle Chimichurri
COD A LA PLANCHA 12 Salsa Verde	

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce	MARINATED BEETS 7 House Made Ricotta, Mint, Pistachios
SUMMER BURRATA 12.5 Poached Peaches, Tomatoes, Mint, Basil, Olive Oil	
LARGE PLATES	
CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	
ROASTED WHOLE BRANZINO 26.5 Asparagus, Potatoes	
PAELLA VERDURAS 18 / 36 / 64 Spring Onions, Carrots, Asparagus, Peas, Green Garlic Aioli	half / full / double
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 Peach Compote	

EXECUTIVE CHEF JOSH FREEDMAN | EXECUTIVE SOUS CHEF CHRISTIAN ZACARIAS
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>	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

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
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
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
2019 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	4.5	9	36
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

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>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 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
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 Nacional 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
2016 Polkura , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. des Tournelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

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

GRENA CHE (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 12
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET

Greenall's Gin, Lime, Mint 9

TYGRA

Cachaça, Quevedo White Port, Ginger Beer, 13
Lime, Angostura Bitters, Cucumber

ALEBRIJES

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

DOS PENÍNSULAS

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

BOURBON SPICE RACK

Four Roses, Cardamaro, Maple Syrup, 12
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN

Hudson Bourbon, Gonzalez Byass Pedro Ximenez, 15
Lustau Amontillado, Angostura, Luxardo Cherry

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth 14.5
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5
Hayman's Gin.

FRUIT

Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn

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

Rioja Wine, Elderflower, Citrus Infused 9.5
Dark Rum, Guava Nectar 34

GUNS & ROSÉS

Sao Joao Rosé, Lillet Rosé, Bully Boy Vodka, 12.5
Peach Nectar, Lemon, Grapefruit Bitters 50

BEER

DRAFT

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