

# 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, mildy 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

### 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

### 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

### HARISSA HUMMUS

Crispy Chickpeas, Olive Oil, Aleppo

### EGGPLANT CAPONATA

Sweet Peppers, Basil

### MUSHROOMS A LA PLANCHA

Garlic, Scallions

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### SHAVED ZUCCHINI

Allandale Farms Radish, Maxorata Curado, Espellete

### GRILLED ASPARAGUS

Romesco

### BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

### 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

Sofrito, Fresno Pepper, Vino Blanco, Butter

### 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

Orzo, Garlic Scape Pesto, Cherry Tomatoes

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

### SCALLOPS A LA PLANCHA\*

Spring Pea Purée, Crispy Serrano, Mint

### DEL TERRUÑO FARM'S BEEF TARTARE

Egg, Mustard, Capers, Jalapeños

### GRILLED CHICKEN THIGH

Harissa, Lemon Aioli

### 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

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### MARINATED BEETS

House Made Ricotta, Mint, Pistachios

### SUMMER BURRATA

Mascerated Peaches, Tomatoes, Mint, Basil, Olive Oil

## 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

9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### OLIVE OIL CAKE

Sea Salt

### CREPAS WITH SEASONAL FRUIT

Marinated Strawberries, Pistachios

### BASQUE BURNT CHEESECAKE

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 <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
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
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>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
2020 <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
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2019 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</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
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## 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 Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía, 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>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
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>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2015 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga Nacional 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 - served chilled	<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
2016 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2020 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	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 Cigarrera</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

## BIO-CURIOUS Diorama / Abisso / Clos Lojen

Many of our wines use Biodynamic farming practices, here are three incredible examples

## GRENAche (ON THE ROCKS) Le Naturel / Raig de Raim /Finca L'Argatá

All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

## 3oz 6oz bottle

4.75	9.5	38
6.5	13	52
6.25	12.5	50

## 3oz 6oz bottle

6	12	48
6.25	12.5	50
6	12	48
4.75	9.5	38
5	10	40
4.5	9	36
5.75	11.5	46
6.25	12.5	50
5	10	40
4.25	8.5	34
5	10	40
4.5	9	36
6	12	48
5.5	11	44
4.5	9	36
6.5	13	52

## 3oz 6oz bottle

5	10	40
4.5	9	36
6.5	13	52
5	10	40

## 3oz 6oz bottle

6.5	13	52
4.25	8.5	34
6	12	48
5.75	11.5	46
4.5	9	36
4.25	8.5	(L) 48
6.75	13.5	54
5.75	11.5	46
8.5	17	68
6	12	48
4.75	9.5	38
5.25	10.5	42
4.25	8.5	34
5.25	10.5	42
3.5	7	28
4.25	8.5	34
4.75	9.5	38
6.25	12.5	50
6.25	13	50
6.25	12.5	50
7	14	56
4.75	9.5	38
6.75	13.5	54
6	12	48

## 3oz bottle

5.5	44
9	72
8	32
5	40
12	48
6	48
10	40
11	44

## 3oz bottle

7.5	60
9	72
16	64

# COCKTAILS

## BEES & BAYS (No ABV\*)

Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

## SUMMER STREET SLING

Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

## RICHMOND GIMLET

Greenall's Gin, Lime, Mint

## TYGRA

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

## ALEBRIJES

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

## DOS PENÍNSULAS

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

## BOURBON SPICE RACK

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

## SMOKED SHERRY MANHATTAN

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

## LAIRD'S WAY

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

# GINTONICS

Inspired by the Biodynamic calendar, featuring 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 Dark Rum, Guava Nectar

## glass pitcher

9.5 34

## GUNS & ROSÉS

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

## glass carafe

12.5 50

# BEER

## DRAFT

Jack's Abby, House Lager - MA  
Lord Hobo, Angelica NE Wheat - MA  
Notch, Session Pilsner - MA  
Troegs, Perpetual IPA - PA

## 7oz 14oz

3.5 7  
4 8  
3.75 7.5  
4 8

## BOTTLES & CANS

Narragansett, Light (16oz.) -RI 5.5  
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

