

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

### IDIÁZABAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

### MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-soft, Goat's milk, Aged 15 days. Smoked, Creamy, Mild

### TETILLA

Galicia, ES  
Semi-soft, Cow's Milk, Aged 15-20 days. Mild, Creamy

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

### CABRA AL GOFIO

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months, Cornmeal Coated

### 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

### MAXORATA CURADO

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

### JAMÓN LOMO IBÉRICO

Cordoba, ES  
Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

### 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, Drunken Goat, Mahón, Piparras*

## TAPAS

### PAN CON TOMATE

Olive Oil, Sea Salt

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### ROASTED CARROTS

Chermoula

### ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### SQUASH A LA PLANCHA

Green Garlic Chimichurri

### BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

### HOUSE MADE RICOTTA

Fennel Pollen, Local Honey, Grilled Bread

### HARISSA HUMMUS

Crispy Chickpeas, Olive Oil, Aleppo Pepper

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Green Olives, Piquillo Peppers

### SCALLOP CRUDO\*

Carrot, Aji Amarillo, Marcona Almonds

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### SEARED SCALLOPS

Aji Amarillo, Oranges, Fennel Oil, Radish

### GRILLED PULPO

Fingerling Potatoes, Piquillo Peppers, Salsa Verde

### STEAMED MUSSELS

Basil Pesto, White Wine, Butter

### SWORDFISH A LA PLANCHA

Fregola, Lemon, Castelvetro Olives, Heirloom Tomatoes

### SEARED SALMON

Xató Sauce, Arugula, Lemon

### GRILLED CHICKEN THIGH

Mojo Verde

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### BACON-WRAPPED DATES

Valdeón Mousse

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### PORK BELLY

Piquillo Puree

### DEL TERRUÑO FARM'S BEEF TARTARE\*

Egg, Mustard, Capers, Jalapeños

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### HEIRLOOM TOMATOES

Labne, Basil, Urfa

### MARINATED BEETS

House Made Ricotta, Mint, Pistachios

### BURRATA

Plumcots, Preserved Lemon, Mint

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### ROASTED WHOLE BRANZINO

Shishito Peppers, Potatoes

### PAELLA VERDURAS

Zucchini, Peas, Carrots, Spring Onions, Radish, Green Garlic Aioli

### PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

### PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

7

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### OLIVE OIL CAKE

Sea Salt

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Poached Pears, Pistachios

### BASQUE BURNT CHEESECAKE

Spiced Apple Compote, Mint

## EXECUTIVE CHEF JOSH FREEDMAN | EXECUTIVE SOUS CHEF ALFREDO PINEDA

\*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
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 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
2022 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
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel Blanco, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2021 Orto Vines, les Argiles, Montsant, Spain	<i>Macabeo</i>	7	14	56
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Ma nseng Blend</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5	10	40
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

### ROSÉ & SKIN CONTACT

		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
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
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
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2018 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2020 Pedro Gonzalez Mittelbrunn, Castilla y Leon	<i>Prieto Picudo</i>	4.5	9	36
2018 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2020 La Vinyeta, Bongo, Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
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 FLIGHT

3 Half Glasses

**BIO-CURIOUS** Diorama / Abiso / Clos Lojen 15  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**ACID TRIP** Asnella / L'Alpage / Belinda 15  
High. Acid. Wines.

## 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

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit, Bee Pollen

**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 three of Spain's most iconic regions 15

**CATALAN**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**VALENCIAN**  
Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

## 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, 12.5 50  
Peach Nectar, Lemon, Grapefruit Bitters

## BEER

**DRAFT** 7oz 14oz  
Estrella Galicia, Lager – Spain 4.25 8.5  
Lord Hobo, Lager – Italy 4 8  
Notch, Session Pilsner - MA 3.75 7.5  
Troegs, Perpetual IPA – PA 4.25 8.5

**BOTTLES & CANS**  
Athletic Brewing, Wild Run IPA (non alcoholic) 7  
Narragansett, Light (16oz.) –RI 7  
Peroni, Lager – Italy 8.5  
Estrella Damm, Daura Gluten-Free Lager – Spain 8.5  
Hitachino, Nest White – Japan 14  
Lagunitas, Maximus IPA – CA 8  
Founders, All Day IPA – MI 6.5  
Lord Hobo, Boom Sauce - MA 13  
Left Hand, Milk Stout - CO 9.5  
Notch, Left of the Dial IPA – MA 7.5  
Allagash, Tripel Reseve – ME 10.5  
Kentucky Ale, Bourbon Barrel Ale –KY 10  
Night Shift, Whirlpool NE IPA 8.5

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

