

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

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

IBORES

Extremadura
Semi-firm raw goat's milk, nutty & robust

CABRA ROMERO

Murcia
Goat's milk cheese coated with rosemary

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

DRUNKEN GOAT

Murcia
Semi-soft goat's milk, soaked in red wine

DÉLICE BOURGOGNE

Burgundy France
Full fat cow's milk cheese, soft & rich

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

LOMO IBÉRICO

Cordoba
Dry-cured acorn-fed Ibérico pig loin, Guojuelo

CHORIZO IBÉRICO DE BELLOTA

Salamanca
Acorn-fed

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

Patatas Bravas, Marcona Almonds, Jamón Serrano, Chorizo Blanco, Manchego, Mahón, Piparras

TAPAS

MARINATED HOUSE OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

PAN CON TOMATE

Olive Oil, Sea Salt

EGGPLANT CAPONATA

Sweet Peppers, Basil

MUSHROOMS A LA PLANCHA

Garlic, Scallions

HARISSA HUMMUS

Crispy Chickpeas, Olive Oil, Aleppo

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

SHAVED ZUCCHINI

Allandale Farms Radish, Maxorata Curado, Espellete

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

TIGER FIG MONTADITO

Whipped Sheeps Cheese, Honey, Aleppo

BOQUERONES

Parsley, Garlic

TUNA CRUDO*

Cucumbers, Serrano, Watermelon Radish, Lemon Vinaigrette

STEAMED MUSSELS

Sofrito, Fresno Pepper, Vino Blanco, Butter

PULPO A LA PLANCHA

Fingerling Potatoes, Piquillo Peppers, Salsa Verde

SALMON A LA PLANCHA

Orzo, Garlic Scape Pesto, Cherry Tomatoes

SWORDFISH A LA PLANCHA

Salsa Verde

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

PORK BELLY

Spicy Piquillo Purée

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

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS

House Made Ricotta, Mint, Pistachios

WATERMELON SALAD

Cucumbers, Red Onions, Pimentón

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

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Peach Compote

CREPAS WITH SEASONAL FRUIT

Marinated Strawberries, Pistachios

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
2019AT 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

2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 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
2021 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
2021 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
2021 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
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2020 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	4.5	9	36
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 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
2018 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 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
2020 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>Trepat Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2019 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	13	50
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54

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

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

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

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

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
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
6.25	12.5	50
6.25	13	50
7	14	56
6.25	12.5	50
4.75	9.5	38
6.75	13.5	54

3oz bottle

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

3oz bottle

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

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

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
Troegs, Perpetual IPA - PA
Notch, Session Pilsner - MA

7oz 14oz
3.5 7
4 8
3.75 7.5

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
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

