

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

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

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

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

ROASTED CARROTS 8.5
Chermoula

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

GRILLED BROCCOLINI 8.5
Salbitxada

BLISTERED SHISHITO PEPPERS 8.5
Sea Salt, Lime

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

CRISPY BRUSSEL SPROUTS 9.5
Golden Raisin Agrodulce, Pepitas

ORZO 13.5
Honeynut Squash, Smokin Goat Fonduta

HARISSA HUMMUS 9
Crispy Chickpeas, Olive Oil, Aleppo Pepper

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

GRILLED PULPO 15.5
Fingerling Potatoes, Piquillo Peppers, Salsa Verde

SCALLOP CRUDO* 15.5
Carrots, Aji Amarillo, Marcona Almonds

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

SEARED SCALLOPS 18.5
Aji Amarillo, Oranges, Fennel Oil, Radish

STEAMED MUSSELS 13
Basil Pesto, White Wine, Butter

SWORDFISH A LA PLANCHA 16.5
Fregola, Lemon, Castelvetrano Olives, Heirloom Tomatoes

SEARED SALMON 15.5
Xató Sauce, Arugula, Lemon

GRILLED CHICKEN THIGH 9.5
Mojo Verde

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

TRUFFLED BIKINI 9
Jamón Serrano, San Simón

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

BACON-WRAPPED DATES 8.5
Valdeón Mousse

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

PORK BELLY 10.5
Piquillo Purée

COSTILLAS 15.5
Spicy Fig Glaze, Hazlenuts

DEL TERRUÑO FARM'S BEEF TARTARE* 14.5
Egg, Mustard, Capers, Jalapeños

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS 7
House Made Ricotta, Mint, Pistachios

BURRATA 13.5
Plumcots, Preserved Lemon, Mint

HONEYNUT SQUASH 9
Whipped Ricotta, Arugula, Honey, Pepitas

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.5
Shishito Peppers, Potatoes

PAELLA VERDURAS half / full / double
18 / 36 / 64
Delicata Squash, Carrots, Cauliflower, Broccolini, Green Garlic Aioli

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, Morcilla, Chickpeas

PAELLA MARISCOS 28 / 56 / 98
Shrimp, Mussels, Littleneck Clams, Calamari

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 9
Sea Salt

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Poached Pears, Pistachios

BASQUE BURNT CHEESECAKE 9
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

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
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 Oliviers, 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 / Abisso / 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

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, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

BEER

DRAFT 7oz 14oz
Lord Hobo, Angelica NE Wheat – MA 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
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