

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one  
18.50 for three

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**CHORIZO BLANCO**  
United States  
Cured, mild chorizo

**SORIA CHORIZO**  
United States  
Dry- Cured pork sausage,  
smoky & garlicky

**SALCHICHÓN DE VIC**  
Catalonia  
Dry-cured pork sausage &  
peppercorns

**SOBRASADA**  
Mallorca  
Spreadable spicy chorizo

**CHORIZO PICANTE**  
Catalonia  
Smoky, mild spiced  
cured, sweet pork sausage

**6-MONTH MANCHEGO**  
La Mancha  
Firm, cured sheep's milk, sharp  
& piquant

**TETILLA**  
Galicia  
Mild, soft cow's milk cheese

**IDIAZABAL**  
Basque Country  
Smoked raw sheep's milk  
cheese, nutty & robust

**DRUNKEN GOAT**  
Murcia  
Semi-soft goat's milk cheese  
soaked in red wine

**VALDEÓN**  
Castilla-León  
Cow & goat's milk blue cheese  
tangy & spicy

**SAN SIMÓN**  
Galicia  
Smoked cow's milk, creamy &  
buttery

**CABRA ROMERO**  
Murcia  
Semi-soft goat's milk rubbed in  
rosemary

**LOMO IBERICO DE BELLOTA** 12.00  
Salamanca  
Dry-cured, Acorn-fed  
Ibérico pig loin

**JAMÓN MANGALICA** 12.00  
Segovia  
Cured Hungarian pig

**APERITIVO BOARD** 22.00  
An assortment of Spanish aperitivo  
snacks to pair with your anytime drinks

*Marinated Olives, Patatas Bravas, Pickled  
Peppers, Jamón Serrano, Sal de vic, Tetilla,  
Mahón, Marcona Almonds*

EXECUTIVE CHEF  
STEPHEN GONZÁLEZ  
SOUS CHEF  
TISHAWN MINGOES

\*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

## TAPAS

**MARINATED HOUSE OLIVES** 5.00  
Garlic, Thyme, Citrus

**SHISHITO PEPPERS** 7.50  
Lime, Sea Salt

**GRILLED ASPARAGUS** 8.50  
Pinenut Romesco

**FAVA BEAN HUMMUS** 7.50  
Pepitas, Crispy Pita

**SPINACH & CHICKPEA CAZUELA** 8.00  
Cumin, Roasted Onion, Lemon

**MUSHROOMS A LA PLANCHA** 8.50  
Garlic, Scallions

**BURRATA** 10.50  
Asparagus, Lemon

**BRAISED LENTILS** 7.00  
Tzatziki, Kale

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**PAN CON TOMATE** 4.50  
Garlic, Parsley

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**GLAZED EVA'S CARROTS** 7.50  
Sultanas

**PULPO A LA PLANCHA** 11.00  
White Bean Puree

**BOQUERONES** 6.00  
Parsley, Garlic

**HALIBUT A LA PLANCHA** 13.50  
Salsa Verde

**CATALAN BLUE MUSSELS** 11.00  
Saffron, Garbanzos

**SMOKED SALMON MONTADITO** 9.50  
Sour Cream

**GAMBAS AL AJILLO** 9.50  
Guindilla Pepper, Olive Oil, Garlic

**SQUID-INK CROQUETAS** 7.50  
Lemon

**ALBONDIGAS** 9.50  
Spiced Meatballs in Ham-Tomato Sauce

**GRILLED HANGER STEAK\*** 11.50  
Truffle Vinaigrette

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**TRUFFLED BIKINI** 8.50  
Jamón Serrano, Mahón

**BRAISED RABBIT COCA** 11.50  
Green Chickpeas, Aleppo Pepper

**PORK BELLY** 8.50  
Ramps, Green Almonds

**BACON-WRAPPED DATES** 8.00  
Valdeón Mousse

**CHORIZO W/ SWEET & SOUR FIGS** 8.50  
Balsamic Reduction

**SEARED QUAIL** 12.50  
Artichokes, Capers

## SALADS

**ENSALADA MIXTA** 8.00  
Olives, Onions, Tomatoes, Little Gem Lettuce

**BEETS & PEA GREENS** 7.00  
Feta, Mint

**KALE SALAD** 6.50  
Honeycrisp Apples, Marcona Almonds

**MIXED GREENS** 8.50  
Artichokes, Watermelon Radish, Capers

## LARGE PLATES

**ROASTED WHOLE BRANZINO** 26.50  
Asparagus, Potatoes

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

half / full / double

**SQUID-INK FIDEOS** 14.50 / 29.00 / 58.00  
Garlic Aioli, Chili Flakes

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Asparagus, Carrots, Peas, Garlic Aioli

**PAELLA VALENCIANA** 24.50 / 49.00 / 98.00  
Rabbit, Piquillo Peppers, Saffron

**PAELLA SALVAJE** 24.50 / 49.00 / 98.00  
Morcilla, Chorizo, Pork Belly, Chickpeas

**PAELLA MARISCOS** 24.50 / 49.00 / 98.00  
Prawns, Mussels, Littleneck Clams, Calamari

**PARILLADA BARCELONA\*** 27.00 / 54.00 / 108.00  
NY Strip Steak, Chicken, Pork Loin, Sausage

## DESSERTS

**FLAN CATALÁN** 6.50

**OLIVE OIL CAKE** 8.00  
Sea Salt

**CHOCOLATE CAKE** 8.00  
Crème Anglaise, Almond Crumble

**BASQUE BURNT CHEESECAKE** 8.00  
Rhubarb Compote

**CREPAS** 7.50  
Dulce de Leche, Chocolate Sauce



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card

# WINES

## SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Xarel-lo, Alta Alella, Aus, Pét Nat, Alella, Spain	12	48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

## MIMOSAS

Orange-Peach-Grapefruit	9	
Guava-Lavender-Lemon	9	
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4	

## ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France		48

## WHITES

### LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain	10	40
2018 Pedro Ximénez, Capitulo 7, Mendoza, Argentina		34
2019 Riesling, Leitz, Feinherb, Rheingau, Germany	9	36

### MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		42
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Cataratto, Iniceri, 'Abisso,' Sicily, Italy	11	44
2018 Rkatsiteli, Orgo, Kakheti, Georgia		50

### FULL | RIPE | SPICE

2017 Albiso, Marañones, Picarana, Sierra de Gredos, Spain		52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

## REDS

### LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
2018 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		46
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	42
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9.5	38
2015 Pinot Noir, Casas del Bosque, Casablanca, Chile		52
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain	10.5	42
2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadiz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2019 Malbec, Earth First, Mendoza, Argentina	8.5	34

### FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		52
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12	48
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2015 Syrah, Polkura, Colchagua, Chile	12.5	50
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	9.5	38

# SANGRIA & COCKTAILS

**SANGRIA, RED OR WHITE** 7.5/glass 30/Pitcher  
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

**GUNS & ROSÉS** 12/glass 48/Carafe  
São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

**SUMMER STREET SLING** 10  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TABLE SIDE GINTONIC** 14  
Choice of: Fruit, Flower, Root, Leaf, or Classic

**RICHMOND GIMLET** 9  
Greenall's Gin, Lime, Mint

**EL MESTIZO** 10  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**WHISKEY ROOT** 10  
Four Roses Bourbon, Byrrh Quinquina  
Ginger, Basil, Lemon Juice

**BOURBON SPICE RACK** 12  
Redemption Rye, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry  
\*Smoked and Stirred Tableside

# BEERS

## DRAFT

	7oz	14 oz
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

### LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic - Germany	5
Estrella Damm, Daura Gluten-Free Lager - Spain	7.5
Estrella Galicia, Lager - Spain	7.5
Narragansett, Light (16oz.) - RI	5.5
Peroni, Lager - Italy	7.5
Von Trapp, Bohemian Pilsner - VT	7

### WHEAT | FRUIT | SAISON

Hitachino, Nest White - Japan	13
Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO	8.5

### HOPPY | FLORAL | BITTER

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
Notch, Left of the Dial IPA - MA	7.5

### DARK | SPICED | STRONG

Allagash, Tripel Reserve - ME	10.5
Kentucky Ale, Bourbon Barrel Ale - KY	10
Left Hand, Milk Stout - CO	7.5

### SOUPS | CIDERS

Down East Cider, Seasonal - MA	7.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Pomarina Brut Sidra (750mL) - Spain	42



Check out our full wine list here  
by scanning this QR code