

B A R C E L O N A

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

FUET
Catalonia
Dry cured, sweet pork sausage

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

SPECK
Alto Adige, Italy
Lightly smoked, dry-cured ham

SOBRASADA
Mallorca
Spreadable spicy chorizo

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

AGED MAHON
Balearic Islands
Raw cow's milk, salty & sharp

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

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

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

BOURGONE
Burgandy France
Full fat cow's milk cheese Soft & Rich

TETILLA
Galicia
Mild, buttery cow's milk, soft & creamy

SAN SIMON
Galicia
Smoked cow's milk, creamy & buttery

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, Soria, Tetilla, Mahón, Marinated Artichokes

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

MARCONA ALMONDS 5.00
Pimentón, Rosemary

GRILLED ASPARAGUS 8.50
Pinenut Romesco

SHISHITO PEPPERS 7.50
Lime, Sea Salt

FAVA BEAN HUMMUS 7.50
Pepitas, Crispy Pita

BURRATA 10.50
Asparagus, Lemon

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

MUSHROOMS A LA PLANCHA 8.50
Garlic, Scallions

PAN CON TOMATE 4.50
Garlic, Parsley

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

POTATO TORTILLA 6.00
Chive Sour Cream

BOQUERONES 6.00
Parsley, Garlic

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

SEARED SCALLOPS 13.50
Piri Piri

MUSSELS AL AJILLO 11.00
Parsley, Heirloom Cherry Tomatoes

PULPO A LA PLANCHA 11.00
Spiced Couscous, Pickled Ramps

SMOKED SALMON MONTADITO 9.50
Sour Cream

COD CHEEKS A LA PLANCHA 13.50
Salsa Verde

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

PORK BELLY 8.50
Ramps, Green Almonds

SEARED DUCK HEART PINTXOS 5.00
Green Harissa

BRAISED RABBIT COCA 11.50
Green Chickpeas, Aleppo Pepper

BACON-WRAPPED DATES 8.00
Valdeón Mousse

GRILLED CHICKEN THIGHS 8.50
Aji Amarillo

TRUFFLED BIKINI 8.50
Jamón Serrano, Mahón

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

BAKED LAMB EMPANADA 9.50
Peas, Tzatziki

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

PANZANELLA 9.00
Heirloom Tomatoes, Feta

LARGE PLATES

ROASTED WHOLE BRANZINO 26.50
Asparagus, Potatoes

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

SQUID-INK FIDEOS half / full / double
14.50 / 29.00 / 58.00
Garlic Aioli, Chili Flakes

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

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

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2020 Xarel-lo, Alta Alella, Aus, Pét Nat, Alella, Spain	12	48
2019 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
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2020 Mourvedre Blend, Lafage, Côtes Catalanes, France		48

WHITES

LIGHT | CITRUS | CRISP

2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2020 Muscat Blend, Avinyo, Petillant, Penedès, Spain	10	40
2019 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		34
2019 Riesling, Leitz, Feinherb, Rheingau, Germany	9	36

MEDIUM | FRUITY | MINERAL

2019 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 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44
2018 Rkatsiteli, Orgo, Kakheti, Georgia		50

FULL | RIPE | SPICE

2018 Albillo, 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
2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
2020 Garnacha, Le Naturel, Navarra, Spain	9	36
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		46
2019 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9.5	38
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13	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
2019 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2017 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28

FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		52
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12	48
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2016 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 9/glass 30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

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

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

TABLESIDE GINTONIC 14
Choice of: Fruit, Leaf, Flower, Root or Classic

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

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

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