

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

SPECK

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

SOBRASADA

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

IDIAZÁBAL

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

ALISIOS

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

AGED MAHÓN

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked

CABRA ROMERO

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

DÉLICE DE BOURGOGNE

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

ALBALA

La Mancha, ES
Firm, Sheep’s Milk, Aged 2 Months

VALDEÓN

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

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

QUESO DE TRUFA

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

MAXORATA CON PIMENTÓN

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

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

Jamón Serrano, Chroizo Blanco, Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

HOUSE-MADE NAAN BREAD

Za’atar, La Boella Olive Oil

SQUASH BENEDICT

Hollandaise

SHRIMP BENEDICT

Hollandaise

SERRANO BENEDICT

Hollandaise

STEAK & EGGS

Sunny Side Up, Red Pepper Vinaigrette

HUEVOS A LA FLAMENCA

Tomatoes, Peppers, Egg, Naan

TORRIJAS

Strawberries

OLIVE OIL PANCAKES

Maple Syrup, Vermont Butter

MANGALICA ESTRELLADOS

Hand-Cut Fries, Farm Egg, Garlic Aioli

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

GRILLED ZUCCHINI

Romesco

LEMON HUMMUS

Schug, Naan Bread

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

SEARED HALIBUT

Cucumbers, Tomatoes

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

TRUFFLED BIKINI

Jamón Serrano, San Simón

BACON-WRAPPED DATES

Valdeón Mousse

SPICED BEEF EMPANADAS

Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS

Whipped Ricotta, Pistachios

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO

Zucchini, Potatoes

	half / full / double
PAELLA VERDURAS Zucchini, Cauliflower, Piquillo Peppers, Carrots, Corn, Chervil Aioli	18 / 36 / 64

PAELLA MARISCOS Prawns, Mussels, Littleneck Clams, Calamari	28 / 56 / 98
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PAELLA SALVAJE Chicken, Chorizo, Pork Belly, Chickpeas	28 / 56 / 98
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SQUID INK FIDEOS Calamari, Garlic Aioli	14.5 / 29 / 58
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PARILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Sausage	31 / 62 / 108
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DESSERTS

OLIVE OIL CAKE Sea Salt	9
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CREPAS WITH SEASONAL FRUIT Citrus Cream, Mixed Berries, Walnuts	8
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CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
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FLAN CATALÁN	7
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BASQUE BURNT CHEESECAKE Mixed Berries, Mint	9
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EXECUTIVE CHEF EMILIO GARCIA | SOUS CHEF JUAN VALENCIA

*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>	3oz	6oz bottle	
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2021 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz bottle	
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	4.75	9.5	38
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	7	14	56
2021 Asnella , Vinho Verde, Portugal	<i>Palomino</i>	6.25	12.5	50
2021 Aylin , San Antonio, Chile	<i>Arinto, Loureiro</i>	5	10	40
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5	10	40
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2021 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Petit Manseng Blend</i>	6	12	48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	5.5	11	44
2020 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Riesling</i>	5	10	40
	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2020 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz bottle	
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	4.5	9	36
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Cabernet Sauvignon</i>	5.5	11	44
	<i>Malvar, Airén</i>	5	10	40

RED

2017 Nucerro , Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz bottle	
2019 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2020 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Tempranillo</i>	6	12	48
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 Sotabosc , Montsant, Spain	<i>Mencía</i>	6.75	13.5	54
2018 Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2021 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2021 La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5.25	10.5	42
2018 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2020 Earth First, Classic , Mendoza, Argentina	<i>Bobal</i>	5.25	10.5	42
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.25	12.5	50
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle	
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44	
La Cigarrera , 375mL	<i>Fino</i>	9	72	
Los Arcos , Lustau, 750mL	<i>Manzanilla</i>	8	32	
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	5	40	
Península , Lustau, 750mL	<i>Amontillado</i>	12	48	
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	6	48	
Asuncion , Alvear, 375mL	<i>Oloroso</i>	10	40	
	<i>Oloroso</i>	11	44	

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60	
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36	
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64	

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut	13.5
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	15
Many of our wines use Biodynamic farming practices, here are three incredible examples	

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montana / Domaine Vallot	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	

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

COCKTAILS

MIMOSA Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon Build Your Own	10.5
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	6
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco, Luxardo Maraschino, Lemon, Lime, Black Sea Salt Porrón for the Table	12
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SUMMER STREET SLING Chamomile Infused Tito’s Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9.5	34

GUNS & ROSÉS	glass	carafe
São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

BEER

DRAFT	caña	doble
Estrella Galicia, Lager – Spain	4.25	8.5
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, Run Wild IPA, Non- Alcoholic - CT	7
Jack’s Abby, House Lager (16oz.) - MA	9.5
Narragansett, Light (16oz.) –RI	7
Peroni, Lager – Italy	8.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8.5
Von Trapp, Bohemian Pilsner – VT	8
Hitachino, Nest White – Japan	14
Founders, All Day IPA – MI	6.5
Night Shift, Whirlpool Hazy NE IPA - MA	8.5
Jack’s Abby, Hoponius Union IPL – MA	7
Notch, Left of the Dial IPA – MA	7.5
Lagunitas, Maximus IPA – CA	8
Lord Hobo, Boom Sauce - MA	13
Allagash, Tripel – ME	10.5
Kentucky Ale, Bourbon Barrel Ale –KY	10
Left Hand, Milk Stout - CO	9.5

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

