

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

FUET

Catalonia
Mild dry cured pork sausage

SOBRASADA

Mallorca
Soft spreadable chorizo

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

CHORIZO BLANCO

United States
Dry-Cured pork sausage with garlic

SPECK

Aldo Adige, Italy
Lightly smoked, dry-cured ham

CHORIZO PICANTE

La Rioja
Smoky, mildly spicy, dry sausage

IDIAZÁBAL

Navarra
Smoked raw sheep's milk, nutty & robust

IBORES

Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

TETILLA

Galicia
Mild, buttery cow's milk cheese, Soft & creamy

6-MONTH AGED MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

ALISIOS

Canary Island
Semi-soft & goat cheese, rubbed with paprika

VALDEÓN

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

SMOKING GOAT

Canary Islands
Semi-soft smoked goat's cheese

CAÑA DE CABRA

Murcia
Soft-ripened goats cheese, creamy mild

AGED MAHÓN

Balearic Islands
Cow's milk cheese aged 1 year, salty & sharp

DRUNKEN GOAT

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

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

LOMO IBÉRICO

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

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

Serrano, Fuet, Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas

14

12

8

26

TAPAS

HOUSE-MADE NAAN BREAD

Za'atar, La Boella Olive Oil

5.5

MARINATED HOUSE OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

GRILLED ASPARAGUS

Harissa, Sea Salt

9

BLISTERED SHISHITOS

Lime, Sea Salt

8.5

PAN CON TOMATE

Garlic, Sea Salt

5.5

LEMON HUMMUS

Schug, Naan Bread

8.5

MUSHROOMS A LA PLANCHA

Garlic, Lemon, Scallions

9.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

ROASTED CARROTS

Spiced Labneh, Sumac, Mint

8.5

WHIPPED RICOTTA

Piperada, Grilled Bread

11.5

BURRATA

Peach Mermelada, Aleppo Pepper

12.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

GRILLED ZUCCHINI

Green Chimichurri

8.5

BUTTER BRAISED CABBAGE

Garlic Migas, Queso de Truffa

8.5

MOJAMA "JAMON FROM THE SEA"

Red Onions, Olive Oil

10.5

SCALLOP CRUDO

Harissa, Lemon, Maldon

14.5

BOQUERONES

Pickled Cucumbers, Shallots

8.5

SWORDFISH A LA PLANCHA

Salsa Verde, Tomatoes

16.5

SEARED SCALLOPS

Corn Purée, Espelette

18.5

SAUTÉED MUSSELS

White Wine, Parsley

13

GRILLED PULPO

Orzo, Olives, Salsa Verde

15.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

SMOKED BLUEFISH PÂTÉ

Pimentón, Tarragon

11.5

GRILLED CHICKEN THIGH

Aji Verde

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

PORK BELLY

Spicy Piquillo Purée

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

DEL TERRUÑO FARM'S BEEF TARTARE*

Capers, Serrano Peppers

14.5

SHORT RIB

Truffle Chimichurri, Fennel Purée

18.5

STEAK PAILLARD

Red Pepper Vinaigrette, Frites

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

MARINATED BEETS

Whipped Ricotta, Pistachios

7

OLIVE OIL POACHED TUNA SALAD

Potatoes, Carrots, Celery, Thyme Lemon Vinaigrette

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

ROASTED WHOLE BRANZINO

Asparagus, Potatoes

26.5

PAELLA VERDURAS

Zucchini, Eggplant, Carrots, Leeks, Chervil Aioli

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

28 / 56 / 98

LAMB FIDEOS

Shiitake Mushrooms, Mint

14.5 / 29 / 58

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

31 / 62 / 108

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

BURNT BASQUE CHEESECAKE

Blueberries

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios, Sea Salt

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

FLAN CATALÁN

7

EXECUTIVE CHEF JOSE OCHOA

*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
2021 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
2021 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 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Malvar, Albillo</i>	5.25	10.5 42
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
2021 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
2019 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5 58
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11 44
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	4.5	9 36
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13 52

ROSÉ & SKIN CONTACT

		3oz	6oz bottle
2020 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

		3oz	6oz bottle
2017 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13 52
2020 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5 34
2020 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6	12 48
2019 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
2019 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, Cariñena</i>	6	12 48
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5 38
2020 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5.25	10.5 42
2019 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
2020 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5 42
2016 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7 28
2020 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5 34
2019 Belinda , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5 38
2019 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
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	6.25	12.5 50
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14 56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5 38
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5 54
2019 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, 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 / Finca L'Argatá 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

BEEES & BAYS (No ABV*) 6
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

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

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 12
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5
Hayman's London Dry Gin.

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

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

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

BEER

DRAFT 7oz 14oz
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 8

BOTTLES & CANS
Jack's Abby, House Lager (16oz.) - MA 9.5
Narragansett, Light (16oz.)-RI 5.5
Peroni, Lager – Italy 7.5
Von Trapp, Bohemian Pilsner – VT 7
Avery, Island Rascal, Passion Fruit Witbier – CO 8.5
Founders, All Day IPA – MI 6.5
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 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, Original Blend – MA 9.5
Isastegi, Sagardo Natural Cider (750mL) – Spain 28
Pomarina Brut Sidra (750mL) – Spain 42