

barcelona

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

SALCHICHÓN DE VIC

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

SPECK

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SOBRASADA

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

CHORIZO PICANTE

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

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days,
Smoked, Creamy, Mild

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

DRUNKEN GOAT

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

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery,
Nutty, Complex

ALISIOS

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

VALDEÓN

Castilla-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

TETILLA

Galicia, ES
Mild, Buttery Cow's Milk Cheese,
Soft & Creamy

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days.
Creamy, Mild

JAMÓN MANGALICA

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

WAGYU BRESAOLA

Dry-Cured, Sumac

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

*Jamón Serrano, Fuet, Mahon, Aged
Manchego, Pickled Vegetables, Olives,
Almonds, Patatas Bravas*

TAPAS

HOUSE-MADE NAAN BREAD

Za'atar, La Boella Olive Oil

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

DELICATA SQUASH

Chermoula

SAVOY CABBAGE

Romesco

GREEN BEANS

Truffle

CELERY ROOT

Caper Salsa Verde

CAULIFLOWER

Harissa, Preserved Lemon

CHAMPIÑONES

Garlic, Lemon

ROASTED CARROTS

Spiced Labneh, Sumac

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

HOUSE-MADE RICOTTA

Piperada

HONEYNUT SQUASH HUMMUS

Pepitas, Lavash

BOQUERONES

Eggplant, Roasted Peppers

BEET CURED SALMON*

Capers, Pickled Shallot

GAMBAS AL AJILLO

Guindilla Peppers, Garlic

PULPO A LA PLANCHA

Fingerling Sweet Potatoes, Rosemary

SAUTÉED MUSSELS

Caramelized Fennel, Saffron

SEARED SALMON

Vizcaina, Fennel

GRILLED CHICKEN THIGH

Aji Verde

PORK BELLY

Carrot Puree

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON-WRAPPED DATES

Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

TRUFFLED BIKINI

Jamón Serrano, San Simón

BONE MARROW

Butternut Squash Marmalade

FLANK STEAK

Mushroom Conserva

SPICED BEEF EMPANADAS

Red Pepper Sauce

DEL TERRUÑO FARM'S BEEF TARTARE*

Capers, Serrano Peppers

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS

House-Made Ricotta, Marcona Almonds

KOHLRABI & CHICORY GREENS

Apples, Mustard Vinaigrette, Spiced Pecans

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO

Green Beans, Potatoes

half / full / double

PAELLA VERDURAS

Carrots, Cauliflower, Squash, Green Beans

PAELLA MARISCOS

Gambas, Mussels, Littleneck Clams, Calamari

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

SQUID INK FIDEOS

Calamari, Garlic Aioli

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Cranberry Compote

CREPAS WITH SEASONAL FRUIT

Poached Pears, Almonds

MAPLE BREAD PUDDING

Ice Cream

EXECUTIVE CHEF MATT DOROUGH | SOUS CHEF RUDY CANALES

*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>	5 10 40
2019	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain		<i>Macabeo Blend</i>	6.5 13 52
2021	Caves São João, Brut Rosé , Bairrada, Portugal		<i>Baga Blen</i>	6.25 12.5 50

WHITE

		3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain		<i>Albariño</i>	6 12 48
2023	Rezabal , Getariako Txakolina, Spain		<i>Hondarribi Zuri</i>	6.5 13 52
2023	Menade , Rueda, Spain		<i>Verdejo</i>	6 12 48
2022	Le Naturel , Navarra, Spain		<i>Garnacha Blanca</i>	5 10 40
2019	Pinord, Diorama , Penedès, Spain		<i>Xarel-lo</i>	4.75 9.5 38
2020	Orto Vins, Les Argiles , Montsant, Spain		<i>Macabeo</i>	7 14 56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain		<i>Pedro Ximénez</i>	5.5 11 44
2022	Asnella, Vinho Verde , Portugal		<i>Arinto, Loureiro</i>	5 10 40
2020	Capítulo 7 , Mendoza, Argentina		<i>Pedro Ximénez</i>	4.75 9.5 38
2023	Aylin , San Antonio, Chile		<i>Sauvignon Blanc</i>	5 10 40
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		<i>Chardonnay</i>	4.5 9 36
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay		<i>Petit Manseng Blend</i>	6 12 48
2022	Iniceri, 'Abisso,' Sicily, Italy		<i>Catarratto</i>	5.5 11 44
2023	Leitz, Feinherb , Rheingau, Germany		<i>Riesling</i>	6 12 48
2021	L'Alpage , Mont-sur-Rolle, Switzerland		<i>Chasselas</i>	6.5 13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain		<i>Mencía</i>	5 10 40
2023	Familia Schroeder, Saurus , Patagonia, Argentina		<i>Pinot Noir</i>	4.5 9 36
2023	Christophe Avi , Agenais, France		<i>Cabernet Sauvignon</i>	5.5 11 44
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain		<i>Malvar, Airén</i>	5 10 40

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain		<i>Tempranillo</i>	6.5 13 52
2020	Marqués de Tomares, Crianza , Rioja Spain		<i>Tempranillo</i>	6 12 48
2021	Pedro González Mittelbrunn , Castilla y León, Spain		<i>Prieto Picudo</i>	4.5 9 36
2020	Bardos , Viñedos de Altura, Ribera del Duero, Spain		<i>Tempranillo</i>	6 12 48
2022	Glup Glup , Cariñena, Spain		<i>Garnacha</i>	4.5 9 36
2021	Azul y Garanza , Navarra, Spain		<i>Tempranillo</i>	4.25 8.5 (L) 48
2016	Alberto Orte, A Portela , Valdeorras, Spain		<i>Mencía</i>	6.5 13 52
2023	Sotabosc , Montsant, Spain		<i>Garnacha, Cariñena</i>	6 12 48
2020	Coster dels Olivers , Priorat, Spain		<i>Cariñena, Garnacha</i>	7.5 15 60
2022	Vins de Pedra, Negre de Folls , Conca de Barberá		<i>Trepas Blend</i>	4.75 9.5 38
2022	La Vinyeta, Bongo* , Emporda, Spain		<i>Monastrell</i>	5.25 10.5 42
2022	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>	5.5 11 44
2021	Earth First, Classic , Mendoza, Argentina		<i>Malbec</i>	4.25 8.5 34
2020	Belinda , Mendoza, Argentina - <i>served chilled</i>		<i>Bonarda, Pedro Ximénez</i>	4.75 9.5 38
2021	Quieto, Gran Corte , Mendoza, Argentina		<i>Cabernet Franc, Malbec</i>	6.25 12.5 50
2020	Peñalolen , Maipo, Chile		<i>Cabernet Sauvignon</i>	6.5 13 52
2019	Polkura , Colchagua, Chile		<i>Syrah</i>	6.25 12.5 50
2022	Casas del Bosque , Casablanca, Chile		<i>Pinot Noir</i>	7 14 56
2022	Garage Wine Company, Revival , Maule, Chile		<i>País</i>	5.75 11.5 46
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône		<i>Grenache Blend</i>	7 14 56
2021	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

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 Montaña / Cuvée Paul 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

TEA TIME (No ABV) 7
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco,
Luxardo Maraschino, Lemon, Lime, Black Sea Salt
Porrón for the Table 48

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 12
Four Roses Bourbon, 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
São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT caña doble
Estrella Galicia, Lager – Spain 4.25 8.5
Lord Hobo, 617 White Ale – MA 4 8
Jack's Abby, Post Shift Pilsner – MA 3.75 7.5
Troegs, Perpetual IPA – PA 4.25 8.5

BOTTLES & CANS
Run Wild IPA, Non- Alcoholic – CT 7
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

