

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-cured sausage

IDIAZÁBAL
Basque Country
Smoked raw sheep's milk, nutty & robust

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

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

ALISIOS
Canary Islands
Semi-soft & goat cheese, rubbed with paprika

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

BUENALBA
Toledo
Raw's sheep's milk, sharp, with paprika

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

DÉLICE DE BOURGOGNE
Burgundy, France
Triple cream cow's milk cheese, rich & buttery

SMOKIN' GOAT
Canary Islands
Semi-soft smoked goat's cheese

CABRA ROMERO
Murcia
Goat's milk cheese coated with rosemary

CAÑA DE CABRA
Murcia
Soft-ripened goats cheese, creamy mild

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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA 14
Segovia
Cured Hungarian ham

LOMO IBÉRICO DE BELLOTA 12
Guijuelo
Dry-cured, acorn-fed Ibérico pig loin

QUESO DE TRUFA 8
Castilla-La Mancha
Raw sheep's milk, sharp & piquant, Summer Truffles

APERITIVO BOARD 26
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Jamón Serrano, Fuet, Buenalba, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

HOUSE-MADE NAAN BREAD 5.5
Za'atar, La Boella Olive Oil

MARINATED HOUSE OLIVES 5
Pickled Vegetables, Garlic, Thyme, Citrus

BLISTERED SHISHITOS 8.5
Lime, Sea Salt

LEMON HUMMUS 8.5
Schug, Naan Bread

MUSHROOMS A LA PLANCHA 9.5
Garlic, Lemon, Scallions

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

CAULIFLOWER A LA PLANCHA 9
Golden Raisins, Caper Chimichurri

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

EGG CARPACCIO 12.5
Shaved Truffle, Frites, Fresno

POTATO TORTILLA 7
Chive Sour Cream

ROASTED CARROTS 8.5
Spiced Labneh, Sumac, Mint

CRISPY BRUSSELS SPROUTS 9
Serrano Ham, Pimentón, Pickled Onions

WHIPPED RICOTTA 11.5
Piperada, Grilled Bread

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

ROASTED CABBAGE 14.5
Shaved Truffles, Manchego Crème

ROASTED DELICATA SQUASH 9
Sheep's Cheese, Pepita Gremolata

CRISPY RICE 13.5
Mangalica, Buenalba Cheese

BOQUERONES 8.5
Eggplant, Roasted Peppers

SALMON CRUDO* 14.5
Saffron Aioli, Fresno, Herbs

JONAH CRAB CROQUETAS 15.5
Mustard Aioli, Radish, Herbs

WORDFISH A LA PLANCHA 14.5
Salsa Verde, Peppers

SALMON A LA PLANCHA 15.5
Couscous, Charred Lemon Vinaigrette

SAUTÉED MUSSELS 13
Sofrito, Fresno

GRILLED PULPO 15.5
Cannellini Beans, Fresno Chimichurri

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

GRILLED CHICKEN THIGH 9.5
Aji Verde

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

TRUFFLED BIKINI 9
Jamón Serrano, San Simón

FOIE GRAS MOUSSE 15.5
Smoked Onion Mermelada

BACON-WRAPPED DATES 8
Valdeón Mousse

SEARED FOIE GRAS 18.5
Brioche, Callaway Apples

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

PORK BELLY 10.5
Harissa

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

DEL TERRUÑO FARM'S BEEF TARTARE* 14.5
Capers, Serrano Peppers

SHORT RIB 18.5
Truffle Chimichurri, Fennel Purée

STEAK PAILLARD 14.5
Red Pepper Vinaigrette, Frites

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS 7
Whipped Ricotta, Pistachios

KALE & RADICCHIO SALAD 9
Apples, Pepitas, Caña de Cabra, Maple Balsamic Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.5
Brussels Sprouts, Potatoes

PAELLA VERDURAS **half / full / double**
Cauliflower, Eggplant, Delicata, Carrots, Leeks, Chervil Aioli 18 / 36 / 64

PAELLA MARISCOS 28 / 56 / 98
Prawns, Mussels, Littleneck Clams, Calamari

DUCK FIDEOS 14.5 / 29 / 58
Honeynut Squash, Herb Aioli

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, Pork Belly, Chickpeas

PARILLADA BARCELONA* 31 / 62 / 108
NY Strip, Chicken, Pork Loin, Sausage

DESSERTS

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN 7

HONEYNUT SQUASH PANNA COTTA 8
Pepitas, Crumbs

OLIVE OIL CAKE 9
Sea Salt

BURNT BASQUE CHEESECAKE 9
Apples

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Pears, Walnuts, Sea Salt

EXECUTIVE CHEF JOSE OCHOA | 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

		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>Mencía</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
2019 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6	12 48
2021 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5 34
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 Garanja , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L) 48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5 54
2019 La Fanfarria , Asturias, Spain	<i>Mencía, 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
2021 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5 38
2021 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5.25	10.5 42
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5 34
2018 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11 44
2021 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
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5 34
2020 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
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	6.25	12.5 50
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14 56
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5 54
2020 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 Cigarera / 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	



COCKTAILS

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

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

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

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

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

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

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

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

GINTONICS

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

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	
------------------------------------------------------------------	--

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

SANGRIA

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

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

BEER

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