

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMON SERRANO

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

SPECK

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

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

CHORIZO PICANTE

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SALCHICHÓN DE VIC

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

BUENALBA AL PIMENTÓN

Castilla-La Mancha, ES
Semi-Firm, Raw Sheep's Milk, Aged 4 Months. Sharp, Tangy, Pimentón Coated

IDIAZÁBAL

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

TETILLA

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

ALISIOS

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

MAHÓN

Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

AGED MAHÓN

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

CAÑA DE CABRA

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

AGED MANCHEGO

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

DÉLICE DE BOURGOGNE

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

VALDEÓN

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

CABRA ROMERO

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

ALBALA

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

SMOKIN' GOAT

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

JAMÓN MANGALICA

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

CHORIZO IBÉRICO DE BELLOTA

Andalucía, ES
Aged 3 Months Sausage, Acorn-Fed Pork. 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, Fuet, Buenalba, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

HOUSE-MADE NAAN BREAD

Za'atar, La Boella Olive Oil

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

BUTTON MUSHROOMS A LA PLANCHA

Garlic, Lemon, Scallions, Urfa Peppers

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

CAULIFLOWER A LA PLANCHA

Golden Raisins, Caper Chimichurri

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

BRAISED CABBAGE

Garlic Migas, Queso de Trufa

ROASTED CARROTS

Spiced Labneh, Sumac, Mint

CRISPY BRUSSELS SPROUTS

Jamón Serrano, Pimentón, Pickled Onions

WHIPPED RICOTTA

Piperada, Grilled Bread

LEMON HUMMUS

Schug, Naan Bread

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

BOQUERONES

Eggplant, Roasted Peppers

CRAB CAKES

Calabrian Aioli

SWORDFISH A LA PLANCHA

Salsa Verde, Peppers

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

SAUTÉED MUSSELS

Sofrito, Fresno

GRILLED PULPO

Cannellini Beans, Fresno Chimichurri

GRILLED CHICKEN THIGH

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON-WRAPPED DATES

Valdeón Mousse

TRUFFLED BIKINI

Jamón Serrano, San Simón

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

PORK BELLY

Harissa

SPICED BEEF EMPANADAS

Red Pepper Sauce

DEL TERRUÑO FARM'S BEEF TARTARE*

Capers, Serrano Peppers

SHORT RIB

Truffle Chimichurri, Fennel Purée

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS

Whipped Ricotta, Pistachios

KALE & RADICCHIO SALAD

Apples, Pepitas, Caña de Cabra, Maple Balsamic Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO

Brussels Sprouts, Potatoes

PAELLA VERDURAS

Cauliflower, Eggplant, Delicata, Carrots, Leeks, Chervil Aioli

PAELLA MARISCOS

Prawns, 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

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts, Sea Salt

BREAD PUDDING

Crema Catalana, Ice Cream

BASQUE BURNT CHEESECAKE

Apples

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
2020 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>	8	16 64
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11 44
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
2019 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6	12 48
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12 48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9 36
2021 Le Naturel , Navarra, Spain	<i>Garnacha</i>	5	10 40
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L) 48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5 54
2019 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13 52
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
2016 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7 28
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5 42
2021 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
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13 52
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5 50
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
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5 38
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14 56
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14 56
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
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

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

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

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 Peppercorns

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
Clausthaler, Non-Alcoholic – Germany 6
Jack's Abby, House Lager (16oz.) - MA 9.5
Peroni, Lager – Italy 7.5
Narragansett, Light (16oz.) –RI 5.5
Estrella Damm, Daura Gluten-Free Lager – Spain 8
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