

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN 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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SALCHICHÓN DE VIC

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

DRUNKEN GOAT

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

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

AGED MANCHEGO

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

CAÑA DE CABRA

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

DÉLICE DE BOURGOGNE

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

MAHÓN

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

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

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

TAPAS

HOUSE-MADE NAAN BREAD

Za'atar, La Boella Olive Oil

5.5

CRAB CAKES

Calabrian Aioli

14.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

8.5

SWORDFISH A LA PLANCHA

Salsa Verde, Peppers

14.5

BUTTON MUSHROOMS A LA PLANCHA

Garlic, Lemon, Scallions, Urfa Peppers

11.5

SAUTÉED MUSSELS

Sofrito, Fresno

13

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

GRILLED PULPO

Cannellini Beans, Fresno Chimichurri

15.5

GRILLED ASPARAGUS

Romesco

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SNOW PEAS

Meyer Lemon, Pickled Red Onions

8.5

BACON-WRAPPED DATES

Valdeón Mousse

8

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

WHIPPED RICOTTA

Piperada, Grilled Bread

11.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

ROASTED CARROTS

Spiced Labneh, Sumac, Mint

8.5

GRILLED CHICKEN THIGH

Aji Verde

9.5

LEMON HUMMUS

Schug, Naan Bread

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

POTATO TORTILLA

Chive Sour Cream

7

CRISPY PORK BELLY

Mojo Picante

10.5

BOQUERONES

Eggplant, Roasted Peppers

8.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SEARED SCALLOPS

Vizcaina

18.5

DEL TERRUÑO FARM'S BEEF TARTARE*

Capers, Serrano Peppers

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

MARINATED BEETS

Orange, Tarragon, Pistachios

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

ROASTED WHOLE BRANZINO

Asparagus, Potatoes

26.5

PAELLA VERDURAS

Cauliflower, Peas, Spring Onions, Carrots, Fiddlehead Ferns, Chervil Aioli

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Gambas, Mussels, Littleneck Clams, Calamari

28 / 56 / 98

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

28 / 56 / 98

SQUID INK FIDEOS

Calamari, Garlic Aioli

14.5 / 29 / 58

DESSERTS

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts, Sea Salt

8

BASQUE BURNT CHEESECAKE

Strawberries

9

BREAD PUDDING

Crema Catalana, Ice Cream

9.5

EXECUTIVE CHEF JAMES MERKER | 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
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
2019 Fefiñanes , Rías Baixas, Spain	<i>Albariño</i>	6.5	13 52
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri Verdejo</i>	6.25	12.5 50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12 48
2021 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
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14 56
2021 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9 36
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
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11 44
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5	10 40
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 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11 44

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
2020 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9 36
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9 36
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
2018 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15 60
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
2019 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
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
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
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 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

GRENA CHE (ON THE ROCKS) Le Naturel / Vino de Montaña / 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
Narragansett, Light (16oz.) –RI 5.5
Peroni, Lager – Italy 7.5
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