

# 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

### SPECK

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

### SALCHICHÓN DE VIC

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### CHORIZO PICANTE

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

### FUET

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

### SOBRASADA

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

### DÉLICE DE BOURGOGNE

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

### 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

### AGED MANCHEGO

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

### DRUNKEN GOAT

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

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months.  
Smoked, Creamy, Mild

### 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

### AGED MAHÓN

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

### ALISIOS

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

### 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

### 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

### 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

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### BUTTON MUSHROOMS A LA PLANCHA

Garlic, Lemon, Urfa Peppers

### ASPARAGUS

Lemon Vinaigrette, Cured Egg Yolk

### ROASTED CARROTS

Spiced Labneh, Sumac

### HOUSE-MADE RICOTTA

Piperada

### FAVA BEAN HUMMUS

Lavash

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### BOQUERONES

Eggplant, Roasted Peppers

### SALMON CRUDO\*

Smoked Tomato, Cucumbers

### SEARED MAHI MAHI

Artichokes, Basil

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### SAUTÉED MUSSELS

Saffron

### SEARED SCALLOPS

Watercress Pesto, Espelette

### GRILLED PULPO

Roasted Potatoes, Chorizo Vinaigrette

### GRILLED CHICKEN THIGH

Aji Verde

### DUCK BREAST

Ramp Chimichurri

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### BACON-WRAPPED DATES

Valdeón Mousse

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### PORK BELLY

Zucchini Relish

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### BONE MARROW

Tart Cherry Mostarda

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### 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, Pistachios

### RADISH SALAD

Watercress, Pickled Onions, Almonds, Poppyseeds

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### ROASTED WHOLE BRANZINO

Asparagus, Potatoes

### PAELLA VERDURAS

Zucchini, Asparagus, Radish, Artichokes,  
Fava Beans, Aioli

### 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 Belly, Sausage

## DESSERTS

### FLAN CATALÁN

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### OLIVE OIL CAKE

Sea Salt

### CREPAS WITH SEASONAL FRUIT

Strawberries, Almonds

### BASQUE BURNT CHEESECAKE

Rhubarb

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

## WHITE

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

## ROSÉ & SKIN CONTACT

		3oz	6oz bottle
2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10 40
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9 36
2021 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11 44
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10 40

## RED

		3oz	6oz bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13 52
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6	12 48
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9 36
2020 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12 48
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9 36
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L) 48
2016 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13 52
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12 48
2020 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15 60
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5 38
2022 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	5.25	10.5 42
2022 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5 34
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11 44
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5 34
2019 <b>Belinda</b> , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5 38
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5 50
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13 52
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.25	12.5 50
2020 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14 56
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5 46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5 38
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14 56
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12 48

## SHERRY

### DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	12	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	6	48
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	10	40
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	11	44

### SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , 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

**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,  
Sfumat 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  
Naveran 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**  
Athletic Brewing, 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