

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

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

AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp
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	14
LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	14
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8
MAXORATA CON PIMENTÓN Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
<i>Jamón Serrano, Fuet, Aged Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>	

TAPAS

HOUSE-MADE NAAN BREAD Za’atar, La Boella Olive Oil	5.5	SEARED SCALLOPS Vizcaina	18.5
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	PORK BELLY Harrissa	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
POTATO TORTILLA Chive Sour Cream	7	SPICED BEEF EMPANADAS Red Pepper Sauce	8
BOQUERONES Eggplant, Roasted Peppers	8.5	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
CRAB CAKES Calabrian Aioli	14.5	DEL TERRUÑO FARM’S BEEF TARTARE* Capers, Serrano Peppers	14.5
		ROASTED RIBS Piquillo Pepper Slaw	18.5

SALADS

MARINATED BEETS Whipped Ricotta, Pistachios	7
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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
PARILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Sausage	31 / 62 / 108

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

NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz bottle
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5 38
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13 52
		6.25	12.5 50

WHITE

2021 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz bottle
2019 Fefiñanes , Rías Baixas, Spain	<i>Albariño</i>	6	12 48
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13 52
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5 50
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12 48
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10 40
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Xarel-lo</i>	4.75	9.5 38
2021 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Macabeo</i>	7	14 56
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Garnacha Blanca</i>	4.5	9 36
2021 Asnella , Vinho Verde, Portugal	<i>Palomino</i>	6.25	12.5 50
2019 Capítulo 7 , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10 40
2021 Aylin , San Antonio, Chile	<i>Pedro Ximénez</i>	4.25	8.5 34
2021 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5	10 40
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9 36
2021 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Petit Manseng Blend</i>	6	12 48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	5.5	11 44
2020 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Riesling</i>	5	10 40
	<i>Chasselas</i>	6.5	13 52

ROSÉ & SKIN CONTACT

2020 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz bottle
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10 40
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	4.5	9 36
		5.5	11 44

RED

2017 Nucerro , Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz bottle
2019 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6.5	13 52
2020 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Tempranillo</i>	6	12 48
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9 36
2021 Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6	12 48
2020 Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9 36
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5 (L) 48
2019 La Fanfarria , Asturias, Spain	<i>Mencía</i>	6.75	13.5 54
2019 Sotabosc , Montsant, Spain	<i>Mencía, Albarín Negro</i>	6.5	13 52
2018 Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12 48
2021 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15 60
2021 La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	4.75	9.5 38
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5.25	10.5 42
2018 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5 34
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Garnacha, Piñuela</i>	5.5	11 44
2020 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Touriga National Blend</i>	3.5	7 28
2020 Earth First, Classic , Mendoza, Argentina	<i>Bobal</i>	5.25	10.5 42
2019 Belinda , Mendoza, Argentina - served chilled	<i>Malbec</i>	4.25	8.5 34
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5 38
2018 Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5 50
2018 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13 52
2019 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.25	12.5 50
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14 56
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	4.75	9.5 38
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14 56
	<i>Cabernet Blend</i>	6	12 48

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	7.5	60
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		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
Bañez 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,	
Sfumatò 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	
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Pomarina Brut Sidra (750mL) – Spain	42

