

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black	CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	JAMÓN MANGALICA 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	LOMO IBÉRICO DE BELLOTA 14 Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent	QUESO DE TRUFA 8 Castilla-La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant
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	AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	MAXORATA CON PIMENTÓN 8.5 Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	ALBALA La Mancha, ES Firm, Sheep’s Milk, Aged 2 Months	MAHÓN Castilla-La Mancha, ES Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty	APERITIVO BOARD 26 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks
<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	BOQUERONES Eggplant, Roasted Peppers	8.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	SEARED SCALLOPS Corn Purée	18.5
PAN CON TOMATE Garlic, Sea Salt	6.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
BLISTERED SHISHITO PEPPERS Lime, Sea Salt	8.5	SAUTÉED MUSSELS Sofrito, Fresno	13
CAULIFLOWER Schug, Maxorata	9.5	GRILLED CHICKEN THIGH Aji Verde	9.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
BUTTON MUSHROOMS A LA PLANCHA Garlic, Lemon, Scallions, Urfa Peppers	9.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	IBÉRICO SECRETO Red Chimichurri	18.5
ROASTED CARROTS Spiced Labneh, Sumac, Mint	8.5	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
BRUSSELS SPROUTS Cherry Pepper Vinaigrette	9	PORK BELLY Harissa	10.5
LEMON HUMMUS Schug, Naan Bread	9	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
POTATO TORTILLA Chive Sour Cream	7	SPICED BEEF EMPANADAS Red Pepper Sauce	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	DEL TERRUÑO FARM’S BEEF TARTARE* Capers, Serrano Peppers	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
WATERMELON SALAD Za’atar, Dill, Mint	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
ROASTED WHOLE BRANZINO Zucchini, Potatoes	26.5
PAELLA VERDURAS Zucchini, Cauliflower, Piquillo Peppers, Carrots, Corn, 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, Mixed Berries, Sea Salt	8
BASQUE BURNT CHEESECAKE Mixed Berries, Mint	9

EXECUTIVE CHEF EMILIO GARCIA | 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

2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz bottle	
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2021 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>Macabeo</i>	4.75	9.5	38
2021 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	7	14	56
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	4.5	9	36
2021 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2021 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	5	10	40
		6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz bottle	
2022 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
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44
		5	10	40

RED

2018 Nucerro , Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz bottle	
2020 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	6	12	48
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6	12	48
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2021 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	4.25	8.5 (L)	48
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.75	13.5	54
2020 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	6	12	48
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	7.5	15	60
2022 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5.25	10.5	42
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	4.25	8.5	34
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.25	10.5	42
2019 Belinda , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	4.75	9.5	38
2019 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</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
2021 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>Palo Cortado</i>	12	48	
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	6	48	
Asuncion , Alvear, 375mL	<i>Oloroso</i>	10	40	
		11	44	

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle	
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	7.5	60	
		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 / Domaine Vallot	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

BEES & 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	

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

GINTONICS

Inspired by three of Spain’s most iconic regions	15
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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	

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	caña	doble
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	4.25	8.5

BOTTLES & CANS	
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT	7
Jack’s Abby, House Lager (16oz.) - MA	9.5
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
Pomarina Brut Sidra (750mL) – Spain	42