

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

SPECK

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

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

CHORIZO PICANTE

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

SOBRASADA

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

FUET

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

CABRA ROMERO

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

VALDEÓN

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

IDIÁZABAL

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

AGED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty

SMOKIN' GOAT

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

DÉLICE DE BOURGOGNE

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

BREBIS ESPELETTE

Les Pyrénées, FR
Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed

DRUNKEN GOAT

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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA

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

JAMÓN LOMO IBÉRICO

Cordoba, ES
Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty

WAGYU CECINA

Chicago, US
Cured Beef, 12-16 Weeks, Cold Smoked, Hickory, Peppery, Smokey

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

Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Piparras

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ROASTED CARROTS

Chermoula

ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

GRILLED BROCCOLINI

Salbitxada

CRISPY BRUSSELS SPROUTS

Onion Mermelada, Piquillo Peppers

KABOCHA SQUASH

Labneh, Baharat, Aleppo

HARISSA HUMMUS

Baked Lavash, Olive Oil

HOUSE-MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

BOQUERONES

Mushroom Squash Conserva

COD A LA PLANCHA

Salsa Puttanesca

SEARED SCALLOPS

Honeynut Squash Purée, Chive Gremolata

6.5

7.5

8.5

8.5

10.5

10.5

10.5

9.5

7.5

10.5

8.5

7.5

8

14.5

18.5

TUNA CRUDO*

Valencia Orange, Serrano Peppers

STEAMED MUSSELS

Sobrasada, Sofrito

GRILLED PULPO

Fingerling Potatoes, Green Chimichurri

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

SEARED SALMON

Xató, Arugula

GRILLED CHICKEN THIGH

Mojo Verde

BACON-WRAPPED DATES

Valdeón Mousse

TRUFFLED BIKINI

Jamón Serrano, San Simón

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

PORK BELLY

Piri Piri

CHORIZO W/SWEET & SOUR FIGS

Sherry Vinegar, Garlic

DEL TERRUÑO FARM'S BEEF TARTARE*

Egg, Mustard, Capers, Jalapeños

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

BRAISED BEEF CHEEKS

Brown Butter Parsnip Puree, Chives

COSTILLAS

Smoked Apricot

GRILLED RIBEYE

Wild Mushroom Demi-Glace

15.5

14.5

16.5

11

14.5

10.5

8.5

10.5

7.5

10.5

11.5

14.5

9.5

8.5

17.5

16.5

16.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BURRATA

Plums, Arugula, Candied Pepitas

MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Broccolini, Potatoes

HALF / FULL

PAELLA VERDURAS

Brussels Sprouts, Carrots, Cauliflower, Squash, Green Garlic Aioli

PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

PAELLA MARISCOS

Shrimp, Mussels, Calamari

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT

Spiced Apples, Pistachios

BASQUE BURNT CHEESECAKE

Poached Pears

16

16

14

8

28.5

11

13

8.5

25.5

29.5

19 / 38

28 / 56

29 / 58

34.5 / 69

8

10.5

9.5

8.5

10.5

EXECUTIVE CHEF JOSH FREEDMAN SOUS CHEFS JUAN VALENCIA & DIOGO SOUZA

*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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain
NV	Tierra Limpia, Brut Rosé , Penedès, Spain

WHITE

2023	Mila , Rías Baixas, Spain
2023	Rezabal , Getariako Txakolina, Spain
2023	Menade , Rueda, Spain
2022	Le Naturel , Navarra, Spain
2022	Pinord, Diorama , Penedès, Spain
2022	B.R.O.T., Blanc Inicial , Penedès, Spain
2021	Orto Vins, Les Argiles , Montsant, Spain
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain
2022	Asnella , Vinho Verde, Portugal
2020	Capítulo 7 , Mendoza, Argentina
2023	Aylin , San Antonio, Chile
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay
2022	Iniceri, Abisso , Sicily, Italy
2023	Leitz, Feinherb , Rheingau, Germany

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain
2023	Familia Schroeder, Saurus , Patagonia, Argentina
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain

RED

2019	Nucerro, Reserva , Rioja, Spain
2020	Marqués de Tomares, Crianza , Rioja, Spain
2021	Pedro González Mittelbrunn , Castilla Y León, Spain
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain
2022	Glup Glup , Cariñena, Spain
2022	Azul y Garanza , Navarra, Spain
2017	Alberto Orte, A Portela , Valdeorras, Spain
2023	Sotabosc , Montsant, Spain
2020	Coster dels Olivers , Priorat, Spain
2023	Vins de Pedra, Negre de Folls , Conca De Barberá
2023	La Vinyeta, Bongo* , Emporda, Spain
2022	Primitivo Quiles, Cono 4 , Alicante, Spain
2020	Península, Vino de Montaña , Sierra De Gredos, Spain
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain
2023	Belinda , Mendoza, Argentina – Served Chilled
2021	Quieto, Gran Corte , Mendoza, Argentina
2020	Peñalolen , Maipo, Chile
2019	Polkura , Colchagua, Chile
2022	Casas del Bosque , Casablanca, Chile
2021	Earth First, Clasico , Mendoza, Argentina
2022	Garage Wine Company, Revival , Maule, Chile
2018	Alto de la Ballena , Maldonado, Uruguay

SHERRY

DRY

Jarana , Lustau, 750mL
La Cigarrera , 375mL
Los Arcos , Lustau, 750mL
Carlos VII , Alvear, 375mL
Península , Lustau, 750mL
15 Años , El Maestro Sierra, 375mL
Asuncion , Alvear, 375mL

SWEET

East India Solera , Lustau, 750mL
Nectar , Gonzalez Byass, 375mL
Solera 1927 , Alvear, 375mL

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut
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
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / B.R.O.T. / Belinda
High. Acid. Wines.

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5.5	11	44
<i>Macabeo Blend</i>	7	14	56
<i>Trepát</i>	6.5	13	52

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	6	12	48
<i>Arinto, Loureiro</i>	5.5	11	44
<i>Pedro Ximénez</i>	5	10	40
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Chardonnay</i>	5	10	40
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Catarratto</i>	6	12	48
<i>Riesling</i>	6.5	13	52

	3oz	6oz	bottle
<i>Mencía</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Malvar, Airén</i>	5.5	11	44

	3oz	6oz	bottle
<i>Tempranillo</i>	7	14	56
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	5	10	40
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.75	9.5	(L)53
<i>Mencía</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepát Blend</i>	5.5	11	44
<i>Monastrell</i>	6	12	48
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Bobal</i>	5.5	11	44
<i>Bonarda, Pedro Ximénez</i>	5	10	40
<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	6.25	12.5	50
<i>Pinot Noir</i>	7	14	56
<i>Malbec</i>	5	10	40
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5.5	11	44

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8	32
<i>Amontillado</i>	6	48
<i>Amontillado</i>	13	52
<i>Palo Cortado</i>	8.5	68
<i>Oloroso</i>	12	48
<i>Oloroso</i>	14	56

	3oz	bottle
<i>Oloroso Dulce</i>	7.5	60
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	16	64

COCKTAILS

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (NO ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup,
Lemon, Aquafaba, Mint

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
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

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
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar
glass pitcher
10.5 38

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka,
Peach Nectar, Grapefruit
glass carafe
13 52

BEER

DRAFT
Jack's Abby, Post Shift Pilsner—MA 3.75 7.5
Estrella Galicia, Lager—Spain 4.25 8.5
Troegs, Perpetual IPA—PA 4.25 8.5

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Narragansett, Light (16oz.)—RI 7
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 7.5
Lagunitas, Maximus IPA—CA 8
Allagash, Tripel—ME 10.5
Down East Cider, Original—MA 9.5
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

