

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

6-MONTH AGED MANCHEGO
Castilla-La Mancha
Firm, sheep's milk, sharp & piquant

AGED MAHÓN
Balearic Islands
Raw cow's milk, aged 1 year, salty & sharp

CABRA ROMERO
Jumilla
Semi soft goat's milk cheese coated with rosemary

CHORIZO PICANTE
La Rioja
Dry-cured pork sausage, garlic, pimenton

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

FUET
Catalonia
Dry-cured pork sausage

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with black peppercorns

SORIA CHORIZO
United States
Dry-cured pork sausage

IBORES
Extremadura
Semi-firm raw goat's cheese rubbed w/ pimentón

TETILLA
Galicia
Semi-Soft Cow's Milk, Mild and Tangy

SAN SIMON
Galicia
Smoked cow's milk, creamy & buttery

DRUNKEN GOAT
Murcia
Semi-soft goat's milk soaked in red wine

MANGALICA 12
Segovia
Cured Hungarian pig

APERITIVO BOARD 22
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Piquillo Peppers, Fuet, Manchego, Cabra Romero

TAPAS

MARINATED OLIVES 5
Citrus, Garlic, Chili Flakes

SPINACH-CHICKPEA CAZUELA 8
Cumin, Roasted Onion, Lemon

ROASTED CARROTS 7.5
Guindilla Honey, Citrus Yogurt

MANCHEGO SOUFFLE 8.5
Pipperada, Lemon Zest

GREEN BEANS 7.5
Truffle Vinaigrette, Sesame Seed Dukkah

BLISTERED SHISHITO PEPPERS 7.5
Sea Salt, Lime

SAUTEED KALE 8
Lemon, Garlic, Chili Flake

BRUSSEL SPROUTS 8.5
White Balsamic, Golden Raisin, Pistachio

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

MUSHROOMS & GOAT CHEESE 8.5
Balsamic Reduction

POTATO TORTILLA 6
Chive Sour Cream

SPICED BEEF EMPANADAS 7
Pepper Sauce

ZUCCHINI 7.5
Mustard Vinaigrette

SPICY EGGPLANT CAPONATA 5
Sweet Peppers, Basil

EGGPLANT BRULEE 8.5
Torched Manchego, Truffle Honey

ROASTED BUTTERNUT SQUASH 8.5
Whipped Sheeps Cheese, Smoked Maple

JALAPENO HUMMUS 7.5
Home Made Pita Chips

QUESO A LA PLANCHA 7.5
Quince Agridulce

GRILLED BROCCOLINI 9
Black Garlic Vinaigrette

FARMER JOEL'S LEEKS A LA PLANCHA 8.5
Citrus Aioli

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Garlic

BOQUERONES 6
Garlic, Parsley

PINTXO GILDA 8
White Anchovy, Queen Olive, Piparras

SCALLOPS A LA PLANCHA* 14.5
Butternut Squash Purée

MUSSELS AL DIABLO 11
Spicy Tomato Broth, Garlic

SWORDFISH A LA PLANCHA 11.5
Salsa Verde

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

BACON-WRAPPED DATES 8
Valdeon Mousse

JAMON CROQUETAS 6.5
Garlic Aioli

PORK BELLY 9.5
Cherry Pepper Chimichurri

CHICKEN EMPANADAS 8.5
Avocado Purée

BASQUE SAUSAGE 9
Mediterranean Chickpeas, Sage

STEAK PAILLARD 14.5
Pepper Vinaigrette, Matchstick Potatoes

SALADS

ENSALADA MIXTA 8.5
Olives, Onions, Tomatoes, Little Gem Lettuce

PICKLED BEET 7
Valdeón, Toasted Walnuts

OTOÑO 8.5
Charred Radicchio, Pomegranate, Mahón, Pecan

CHARRED APPLE 8
Smoked Goat Cheese, Chicory, Guindilla Crouton

BIBB 8
Aged Mahón, Pink Peppercorn, Pistachios

LARGE PLATES

CHICKEN PIMENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 25.5
Arugula Salad, Potatoes

PAELLA VERDURAS half / full / double
Asparagus, Cauliflower, Zucchini, Carrots 16 / 32 / 64

PAELLA MARISCOS 24.5 / 49 / 98
Prawns, Mussels, Calamari, Clams

PAELLA SALVAJE 24.5 / 49 / 98
Chicken, Gaucho Sausage, Pork Lomo

FIDEOS 24 / 38 / 72
Chicken & Chorizo

PARILLADA BARCELONA* 27 / 54 / 108
Strip Steak, Chicken, Pork, Gaucho Sausage

DESSERTS

FLAN CATALÁN 6

OLIVE OIL CAKE 8
Sea Salt

CHOCOLATE CAKE 8
Espresso Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8
Luxardo Cherries

CREPAS 7.5
Seasonal Fruit, Cream, Pistachios

EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF ALEX KAPUSTYNSKI

*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 BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
2016 Sumarroca, Gran Reserva, Brut Nature , Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2019 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Azul y Garanza , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 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
2020 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2018 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2014 Chéreau-Carré, Comte Leloup , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2017 Marcel Couturier , Mâcon-Loché, France	<i>Catarratto</i>	6	12	48
2017 Wegeler , Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2019 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	5.75	11.5	46
2019 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	5.5	11	44
2011 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2017 Vara y Pulgar , Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2015 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
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.75	11.5	46
2017 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2016 Polkura , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.25	12.5	50
2015 Alto de la Ballena, Reserva , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2019 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
Península , Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	13.5	54

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / 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 / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / Belinda 14.5
High. Acid. Wines.

COCKTAILS

BEEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 9.5
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 10
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry
*Smoked and Stirred Tableside

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Hayman's London Dry Gin and prepared tableside.

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

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 30
Rioja Wine, Elderflower, Citrus Infused 9
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe 46
São João Brut Rosé, Lillet Rosé, Rime Vodka, 11.5
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Jack's Abby, House Lager – MA 3.75 7.5
Black Hog, Granola Brown-CT 3.75 7.5
Half Full, Bright Blonde Pale Ale – CT 3.5 7
Troegs, Perpetual IPA - PA 4.25 8.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Narragansett Lager (16oz.) - RI 6
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5
Troegs, Dreamweaver Wheat - PA 6.5
Estrella Damm, Inedit - Spain 9.5
Hitachino, Nest White - Japan 13
Two Roads, Honeyspot Road IPA - CT 6.5
Half Full, In Pursuit IPA - CT 8
Jack's Abby, Hoponius Union IPL - MA 7
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel Reserve - MN 10.5
Kentucky Ale, Bourbon Barrel Ale - KY 10
Duclaw, Sweet Baby Jesus Porter - MD 8