

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

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

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

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

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, Assorted Meats & Cheeses

TAPAS

MARINATED OLIVES 5
Citrus, Garlic, Chili Flakes

ROASTED CARROTS 7.5
Guindilla Honey, Citrus Yogurt

BURRATA 10.5
Persimmon Marmalade, Pepitas

SWEET POTATO 8
Black Currant Reduction, Almond Gremolata

MANCHEGO SOUFFLE 8.5
Pipperada, Lemon Zest

SAUTEED KALE 8
Lemon, Garlic, Chili Flake

BRUSSEL SPROUTS 8.5
White Balsamic, Golden Raisin, Pistachio

SPINACH-CHICKPEA CAZUELA 8
Cumin, Roasted Onion, Lemon

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

ROASTED FALL SQUASH 8.5
Whipped Sheeps Cheese, Smoked Maple

POTATO TORTILLA 6
Chive Sour Cream

JALAPENO HUMMUS 7.5
Home Made Pita Chips

SPICY EGGPLANT CAPONATA 5
Sweet Peppers, Basil

BROCCOLINI 9
Black Truffle Vinaigrette

QUESO A LA PLANCHA 7.5
Quince Agridulce

MUSHROOMS & GOAT CHEESE 8.5
Balsamic Reduction

EGGPLANT BRULEE 8.5
Torched Manchego, Truffle Honey

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Garlic

MUSSELS AL DIABLO 11
Spicy Tomato Broth, Garlic

SWORDFISH A LA PLANCHA 11.5
Salsa Verde

SCALLOPS A LA PLANCHA* 14.5
Butternut Squash puree

SALT COD FRITTERS 8
Chive Aioli, Lemon

BIKINI 8.5
Serrano, Tetilla

CHICKEN EMPANADAS 8
Avocado Purée

SPICED BEEF EMPANADAS 7
Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs in Ham-Tomato Sauce

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

BASQUE SAUSAGE 9
Stewed Mangalica Beans, 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, Shaved Mahon

CHARRED APPLE 8
Goat Cheese, Chicory, Guindilla Crouton

BIBB 8
Aged Mahón, Pink Peppercorn, Pistachios

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 25.50
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 12.5 / 25 / 50
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

WHITE

		3oz	6oz	bottle
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Azul y Garanza , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2020 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 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
2019 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2016 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
2018 Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2016 Wegeler , Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

ROSÉ

		3oz	6oz	bottle
2020 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
2019 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6	12	48
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
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
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2019 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Los Conejos Malditos , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2017 Vara y Pulgar , Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
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
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.75	11.5	46
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2019 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 Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	15.5
ACID TRIP Asnella / Comte Leloup / Belinda High. Acid. Wines.	14.5

COCKTAILS

BEES & BAYS (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
SUMMER STREET SLING Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	9.5
RICHMOND GIMLET Hayman's Gin, Lime, Mint	9
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	10
WHISKEY ROOT Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	10

BOURBON SPICE RACK Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin.	14
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 Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass pitcher	9	30
GUNS & ROSÉS Naveran Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe	11.5	46

BEER

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

BOTTLES & CANS Clausthaler, Non-Alcoholic - Germany	5
Peroni, Lager - Italy	7.5
Estrella Galicia, Lager – Spain	7.5
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