

barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

IDIAZABAL

Navarra
Smoked raw sheep's milk, nutty & robust

DRUNKEN GOAT

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

IBORES

Extremadura
Raw goat's cheese rubbed with pimentón

FUET

Catalonia
Dry-cured mild pork sausage

CHORIZO PICANTE

La Rioja
Smoky, mildly spicy, dry-cured sausage

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

FRESH MAHÓN

Minorca
Raw cow's milk aged 4 months, salty & nutty

TETILLA

Galicia
Mild, buttery cow's milk cheese, soft & creamy

MANGALICA

Segovia
Cured Hungarian pig

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Piquillo Peppers, Assorted Meats and Cheeses

12

22

TAPAS

RAINBOW CHARD BENEDICT
Hollandaise 7

BARCELONA BENEDICT
Hollandaise, Jamón Serrano 7.5

TORRIJAS
Crema Catalána, Strawberry 6.5

ESTRELLADOS
Llomo Ibérico, Chipotle Aioli 9.5

PANCAKES
Maple Syrup 6.5

MARINATED OLIVES
Garlic, Citrus, Thyme 5

SPICY EGGPLANT CAPONATA
Sweet Peppers, Basil 5

BLISTERED SHISHITOS
Sea Salt 7.5

GRILLED ASPARAGUS
Dijon-Honey Vinaigrette 9

ZUCCHINI
Mustard Vinaigrette 7.5

SPINACH & CHICKPEA CAZUELA
Cumin, Roasted Onion, Lemon 8

MUSHROOMS & GOAT CHEESE
Balsamic Reduction 8.5

EGGPLANT BRÛLÉE
Torched Manchego, Truffle Honey 8.5

SAUTÉED SWISS CHARD
Lemon, Garlic, Chili 8

ROASTED CARROTS
Chilli Honey, Citrus Yogurt 7.5

PINTXO GILDA
White Anchovy, Queen Olive, Piparras 8

QUESO A LA PLANCHA
Quince Agridulce 7.5

POTATO TORTILLA
Chive Sour Cream 6

PATATAS BRAVAS
Salsa Brava, Garlic Aioli 7.5

CRISPY CALAMARI
Chipotle Aioli 11.5

SEARED SCALLOPS
Charred Corn Relish 14.5

GAMBAS AL AJILLO
Guindilla Pepper, Garlic 9.5

MUSSELS AL DIABLO
Spicy Tomato Broth, Garlic 11

PULPO GALLEGO
Farm Purple Potatoes, Celery Heart 11

SWORDFISH A LA PLANCHA
Salsa Verde 12

JAMÓN & MANCHEGO CROQUETAS
Garlic Aioli 6.5

BERKSHIRE PORK LOMO
Granny Smith Romesco 9.5

CHORIZO & SWEET AND SOUR FIGS
Balsamic Reduction 8.5

STUFFED PIQUILLOS
Sorrel Aioli 8

CHICKEN EMPANADAS
Avocado Purée 8

SPICED BEEF EMPANADAS
Pepper Sauce 7

ALBÓNDIGAS
Spiced Meatballs in Jamón-Tomato Sauce 8.5

NY STRIP TAPA
Red Chimichurri 12.5

BACON-WRAPPED DATES
Valdeón Mousse 8

PORK BELLY
Cherry Pepper Chimichurri 9.5

SALADS

HEIRLOOM TOMATO
Preserved Lemon Vinaigrette, Chive Crema 8

ENSALADA MIXTA
Olives, Onions, Tomatoes, Little Gem Lettuce 8

WATERMELON SALAD
Endive, Cherry Tomatoes, Goat Cheese 8

PICKLED BEETS
Valdeón, Walnuts 7

LARGE PLATES

CHICKEN PIMIENTOS
Potatoes, Lemon, Hot Cherry Peppers 21

NY STRIP
Papas Fritas, Chimichurri 28.5

WHOLE BRANZINO
Arugula Salad, Potatoes 25.5

PAELLA VERDURAS
Seasonal Vegetables
half / full / double
16 / 32 / 64

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

FIDEOS
Chorizo & Chicken 20 / 36 / 68

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

DESSERTS

FLAN CATALÁN 6.5

CHOCOLATE CAKE
Coffee Crème Anglaise, Almond Crumble 8

BASQUE BURNT CHEESECAKE
Luxardo Cherries 8

OLIVE OIL CAKE
Sea Salt 8

CREPAS WITH SEASONAL FRUIT
Citrus Cream, Strawberries, Pistachios 7.5

SOUS CHEF ALEXANDER 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 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
2018 Iniceri, 'Abisso' , Sicily, Italy	<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
2020 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6	12	48

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
2018 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	4.75	9.5	38
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 , Cadiz, 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
La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
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	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

BLOODY MARY Tito's Vodka, Housemade Bloody Mary Mix	11
MIMOSA Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	9
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 Greenall's Gin, Lime, Mint	9

TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	10
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WHISKEY ROOT Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	10
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BOURBON SPICE RACK Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
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GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin.	14
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FRUIT Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	
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LEAF Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
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FLOWER Fever Tree Elderflower, Rosebud, Lime, Cucumber	
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ROOT Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
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CLASSIC BARCELONA GINTONIC Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	
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SANGRIA

	glass	pitcher
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9	30

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

BEER

	7oz	14oz
DRAFT Black Hog, Rotating Selection - CT	3.75	7.5
Jack's Abby, House Lager - MA	3.75	7.5
Troegs, Perpetual IPA - PA	4.25	8.5
Black Hog, S.W.A.G. IPA-CT	3.75	7.5

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