

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

FUET Catalonia Dry-cured mild pork sausage	FRESH MAHÓN Minorca Raw cow's milk aged 4 months, salty & nutty	6-MONTH MANCHEGO La Mancha Firm, cured sheep's milk, sharp & piquant	MANGALICA Segovia Cured Hungarian pig	12
CHORIZO PICANTE La Rioja Smoky, mildly spicy, dry-cured sausage	TETILLA Galicia Mild, buttery cow's milk cheese, soft & creamy	IDIAZABAL Navarra Smoked raw sheep's milk, nutty & robust	APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
JAMÓN SERRANO Segovia Dry-cured Spanish ham	DRUNKEN GOAT Murcia Semi-soft goat's milk soaked in red wine	IBORES Extremadura Raw goat's cheese rubbed with pimentón	<i>Marinated Olives, Patatas Bravas, Piquillo Peppers, Assorted Meats and Cheeses</i>	
SALCHICHÓN DE VIC Catalonia Dry-cured pork sausage & peppercorns				

TAPAS

MARINATED OLIVES Garlic, Citrus, Thyme	5	SEARED SCALLOPS Charred Corn Relish	14.5
SPICY EGGPLANT CAPONATA Sweet Peppers, Basil	5	GAMBAS AL AJILLO Guindilla Pepper, Garlic	9.5
BLISTERED SHISHITOS Sea Salt	7.5	MUSSELS AL DIABLO Spicy Tomato Broth, Garlic	11
GRILLED ASPARAGUS Dijon-Honey Vinaigrette	9	PULPO GALLEGO Farm Purple Potatoes, Celery Heart	11
ZUCCHINNI Mustard Vinaigrette	7.5	SWORDFISH A LA PLANCHA Salsa Verde	12
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onion, Lemon	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	6.5
MUSHROOMS & GOAT CHEESE Balsamic Reduction	8.5	BERKSHIRE PORK LOMO Granny Smith Romesco	9.5
EGGPLANT BRÛLÉE Torchéed Manchego, Truffle Honey	8.5	CHORIZO & SWEET AND SOUR FIGS Balsamic Reduction	8.5
SAUTÉED SWISS CHARD Lemon, Garlic, Chili	8	STUFFED PIQUILLOS Sorrel Aioli	8
ROASTED CARROTS Chilli Honey, Citrus Yogurt	7.5	CHICKEN EMPANADAS Avocado Purée	8
PINTXO GILDA White Anchovy, Queen Olive, Piparras	8	SPICED BEEF EMPANADAS Pepper Sauce	7
QUESO A LA PLANCHA Quince Agridulce	7.5	ALBÓNDIGAS Spiced Meatballs in Ham-Tomato Sauce	8.5
POTATO TORTILLA Chive Sour Cream	6	NY STRIP TAPA Red Chimichurri	12.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	7.5	BACON-WRAPPED DATES Valdeón Mousse	8
CRISPY CALAMARI Chipotle Aioli	11.5	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 Cirtus 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>Trepát 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

BEES & 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

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

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

BEER

DRAFT 7oz 14oz
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