

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 for one | 19.5 for three

#### JAMÓN SERRANO

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

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano,  
Garlic, Peppercorns

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### CHORIZO PICANTE

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

#### FUET

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

#### SOBRASADA

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

#### CHORIZO PAMPLONA

Pais Vasco, ES  
Beef & Pork Sausage with Pimenton.  
Tangy, Salty, Rich

#### BREBIS ESPELETTE

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

#### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months.  
Buttery, Nutty, Complex

#### ALBALA TIERNO

La Mancha, ES  
Firm, Sheep's Milk, Aged 30 Days.  
Floral, Herbaceous, Rosemary Coated

#### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months.  
Smoked, Creamy, Mild

#### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO  
Rubbed. Salty, Sharp

#### DRUNKEN GOAT

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

#### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2  
Months. Pimentón Rubbed

#### IDIAZÁBAL

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

#### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days.  
Mild, Creamy

#### CANA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days.  
Creamy, Mild

#### JAMÓN MANGALICA

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

#### FOSSIL FARMS LAMB SALAMI

Rosemary, Garlic, Black Peppercorns

#### FOSSIL FARMS WAGYU BEEF SALAMI

Black Truffle, Garlic, White Wine

#### 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

*Fuet, Pamplona, Manchego, Idiazábal,  
Patatas Bravas, Marinated Olives,  
Piquillo Peppers*

### TAPAS

#### SERRANO HAM BENEDICT

Hollandaise

8.5

#### PULPO

Sobrasada Sofrito, White Beans

15.5

#### VEGGIE BENEDICT

Swiss Chard, Hollandaise

7

#### SEARED SALMON

Watercress, Chives

14.5

#### ESTRELLADOS

Mangalica, Fried Egg

11

#### SCALLOPS

Pea Purée, Chimichurri

18.5

#### TORRIJAS

Crema Catalana, Apples

7.5

#### MONKFISH A LA PLANCHA

Spring Onions, Gremolata

14.5

#### STEAK & EGGS

Red Chimichurri

14.5

#### CHICKEN PINTXOS

Huancaina

9.5

#### PANCAKES

Maple Syrup, Cultured Butter

8

#### WAGYU BEEF CARPACCIO\*

Arugula, Truffle, Pecorino

14.5

#### FIDEOS

Pork Belly, Fried Egg

16.5

#### GNOCCHI

Mushrooms, Arugula Pesto

12

#### PAN HUEVO

Chorizo, Manchego

8

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

#### FLAT IRON STEAK

Agridulce

15.5

#### SAUTÉED SWISS CHARD

Garlic, Chili Flakes

7.5

#### BIKINI

Serrano Ham, Idiazábal

9

#### MUSHROOMS & GOAT CHEESE

Balsamic Reduction

8.5

#### STUFFED PIQUILLO PEPPERS

Rice, Beef, Aioli Verde

8.5

#### GREEN BEANS

Romesco, Herb Butter

8

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### BURRATA

Grilled Eggplant, Calabrian

12

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### HUMMUS

Za'atar

8.5

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### FIDEOS

Chicken, Chorizo, Sofrito

16.5

#### POTATO TORTILLA

Chive Sour Cream

7

#### CAULILINI

Harissa Mojo

9.5

#### PORK BELLY

Red Chimichurri

10.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Sherry, Garlic

9.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

#### BIBB

Aged Mahón, Pistachios, Pink Peppercon Vinaigrette

9

#### BABY KALE

Peas, Radish, Bacon Vinaigrette

9

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

#### WHOLE BRANZINO

Arugula Salad, Potatoes

26.5

#### PAELLA VERDURAS

Asparagus, Spring Onions, Radish

half / full / double  
18 / 36 / 64

#### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

28 / 56 / 98

#### PAELLA SALVAJE

Chicken, Chorizo, Pork Loin

28 / 56 / 98

#### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Chorizo Sausage

31 / 62 / 108

### DESSERTS

#### OLIVE OIL CAKE

Sea Salt

9

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

#### FLAN CATALÁN

7

#### BREAD PUDDING

Caramel, Vanilla Ice Cream

9

#### CREPAS SALGUERO

Dulce de Leche, Whipped Cream, Chocolate Sauce

8

### EXECUTIVE CHEF THEODORE GOLA / SOUS CHEF VICTOR CANALES

\*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	<i>Xarel-lo Blend</i>	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2022 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2023 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2020 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2022 Leitz, Feinherb, Rheingau, Germany	<i>Reisling</i>	6	12	48
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2022 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marqués de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Bardos, Vinedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Azul y Ganza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L)48
2016 Alberto Orte, A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2019 Sotabosc, Monstant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013 Laurona, Monstant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2022 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2018 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2020 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2022 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2022 Garage Wine Company, Revival, Maule, Chile	<i>País</i>	5.75	11.5	46
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4	8	32
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 Dom. Des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	9.5	55
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
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

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, & red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Pedro González Mittelbrunn / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Cuvée Paul 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / L'Alpage / 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 11

## BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters 6  
Sparkling Water, Torched Bay Leaf

## SUMMER STREET SLING

Chamomile Infused Tito's Vodka 12  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

## FLOR DE SAL (Low ABV)

La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif 12  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
Porrón for the Table 48

## TYGRA

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

## DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado 13  
Lemon, Agave, Nutmeg

## ALEBRIJES

Bañez Mezcal, Byrrh Quinquina 13  
Salted Honey Syrup, Aquafaba, Lemon Juice, Bee Pollen & Dragonfruit

## BOURBON SPICE RACK

Four Roses, Cardamaro, Maple Syrup, 12  
Lemon, Cardamom & Lavender Bitters

## SMOKED SHERRY MANHATTAN

Hudson Bourbon, Gonzalez Byass Pedro Ximenez, 15  
Lustau Amontillado, Angostura, Luxardo Cherry

## LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth, 14.5  
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, 15  
Grapefruit, Lime, Rosemary

## VALENCIAN

Hayman's London Dry Gin, Fever Tree Indian Tonic, 15  
Orange Blossom Water, Lemon, Orange, Thyme

## GALICIAN

Nordés Gin, Fever Tree Indian Tonic, 15  
Lemon, Green Apple, Mint

# SANGRIA

## WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused 9.5  
Dark Rum, Guava Nectar 34

## GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé, Rime Vodka, 12.5  
Peach Nectar, Lemon, Grapefruit Bitters 50

# BEER

## DRAFT

Estrella Galicia, Lager - Spain	4.25	8.5
Two Roads, No Limits Hefeweizen - CT	4	8
Half Full, Bright Blonde Pale Ale - CT	3.75	7.5
New England Brewing, Sea Hag, IPA	4.25	8.5

## BOTTLES & CANS

Athletic Brewing, Non-Alcoholic, Run Wild, IPA	7
Peroni, Lager - Italy	8.5
Narragansett Light Lager (16oz.) - RI	7
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Von Trapp, Bohemian Pilsner - VT	8
Two Roads, Passion Fruit Gose - CT (16 oz.)	12
Troegs, Dreamweaver Wheat - PA	8
Hitachino, Nest White - Japan	14
Half Full, In Pursuit IPA - CT	8
Night Shift, Whirlpool Hazy NE IPA - MA	8.5
Jack's Abby, Hoponius Union IPL - MA	7
Lagunitas, Maximus IPA - CA	8.5
Kentucky Ale, Bourbon Barrel Ale - KY	10
Allagash, Tripel Reserve - MN	10.5
Left Hand, Milk Stout - CO	9.5

## CIDERS

Isastegi, Sagardo Natural Cider (750mL) - Spain 28

