

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
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
IBORES Extremadura, ES Semi-Firm, Raw Goat’s Milk, Aged 2 Months. Pimentón Rubbed
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild

DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex
MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery Mild, Nutty
AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

IN SUPPORT OF
For the month of June, every tapa marked with a • will donate 50 cents to Circle Care Center

JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
LOMO IBÉRICO Cordoba, ES Aged 36 Months, Acorn and Pasture Fed, Intense, Fatty	12
MAXORATA CURADO Islas Canarias, ES Aged 4 months, Semi-Soft, Goat’s Milk Full Flavored, Smoky	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26

TAPAS

VEGGIE BENEDICT Rainbow Chard, Hollandaise	7	PATATAS BRAVAS • Salsa Brava, Garlic Aioli	8.5
BARCELONA BENEDICT Hollandaise, Jamón Serrano	8.5	POTATO TORTILLA Chive Sour Cream	7
ESTRELLADOS Lomo Ibérico, Aioli, Fried Egg	11	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
TORRIJAS Crema Catalana, Apples	7.5	WILD BASS A LA PLANCHA Shaved Asparagus, Ramp Gremolata	16.5
STEAK & EGGS Red Chimichurri	14.5	PULPO GALLEGO Smashed Fingerlings, Celery Heart	15.5
PANCAKES Maple Syrup	8	BOQUERONES Garlic, Parsley	6
BRUNCH FIDEOS Pork Belly, Fried Egg	16.5	CHICKEN PINTXOS Manchego Huancaína	9.5
PAN HUEVO House Chorizo, Aged Manchego	8	PORK BELLY Cherry Pepper Chimichurri	10.5
BLISTERED SHISHITO PEPPERS Sea Salt	8.5	BIKINI Jamón Serrano, Manchego	9
GRILLED ASPARAGUS Black Garlic Vinaigrette, Crushed Pistachios	9.5	JAMÓN & MANCHEGO CROQUETAS• Garlic Aioli	7.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	BACON-WRAPPED DATES Valdeón Mousse	8
SAUTÉED RAINBOW CHARD Garlic, Pine Nuts, Golden Raisins	8	BEEF TARTARE* Caper Berry, Quail Egg	14.5
SPRING PEA ARANCINI Mint-Citrus Crema	9.5	SPICED BEEF EMPANADAS • Red Pepper Sauce	8.5
SPINACH & CHICKPEA CAZUELA • Cumin, Roasted Onions, Lemon	9	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
QUESO A LA PLANCHA Quince Agridulce	10.5	CHORIZO W/ SWEET & SOUR FIGS• Balsamic Reduction	9.5
BURRATA Truffled Peas, Black Pepper, Crispy Serrano	12	BRAISED RABBIT Roasted Garlic Polenta	15
MEDITERRANEAN HUMMUS Red Onions, Crumbled Feta, Pita Chips	9	BISON SKIRT STEAK Blistered Shishito Mojo	16.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
BIBB Aged Mahón, Pink Peppercorns, Pistachios	8
ARUGULA SALAD Snap Peas, Spring Onions, Goat Cheese, White Balsamic	8.5
DANDELION GREENS Crispy Halloumi, Chickpeas, Citrus	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Mixta Salad, Potatoes	26.5
PAELLA VERDURAS Spring Onions, Asparagus, Sweet Peas	half / full / double 18 / 36 / 64
PAELLA MARISCOS Prawns, Calamari, Mussels, Clams	28 / 56 / 98
PAELLA SALVAJE Chicken, Chorizo, Pork Loin	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Gaucho Sausage	31 / 62 / 108

DESSERTS

OLIVE OIL CAKE Sea Salt	9
FLAN CATALÁN	7
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
CREPAS SALGUERO Dulce de Leche, Whipped Cream, Chocolate Sauce	9

EXECUTIVE CHEF THEODORE GOLA

*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	Xarel-lo Blend	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

2021 Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2022 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2021 Menade, Rueda, Spain	Verdejo	6	12	48
2019 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	Merseguera Blend	5.75	11.5	46
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.25	8.5	34
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	5	10	40
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6	12	48
2020 Marcel Couturier, Mâcon-Loché, France	Chardonnay	8	16	64
2021 Iniceri, ‘Abisso’, Sicily, Italy	Catarratto	6	12	48
2021 Leitz, Feinherb, Rheingau, Germany	Reisling	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	Mencía	3oz	6oz	bottle
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2019 Marqués de Tomares, Crianza, Rioja, Spain	Tempranillo	6.5	13	52
2021 Glup Glup, Cariñena, Spain	Garnacha	6	12	48
2020 Bardos, Romántica, Ribera del Duero, Spain	Garnacha	4.5	9	36
2021 Le Naturel, Navarra, Spain	Tempranillo	6	12	48
2020 Azul y Garanja, Navarra, Spain	Garnacha	5	10	40
2020 César Marquez Pérez, Parajes, Bierzo, Spain	Tempranillo	4.25	8.5	(L)48
2019 La Fanfarria, Asturias, Spain	Mencía	6.75	13.5	54
2018 Joan d’Anguera, Finca L’Argatá, Monstant, Spain	Mencía, Albarín Negro	6.5	13	52
2019 Sotabosc, Monstant, Spain	Garnacha	8.5	17	68
2013 Laurona, Monstant, Spain	Garnacha, Cariñena	6	12	48
2021 Vins de Pedra, Negre de Folls, Conca de Barberá	Garnacha, Cariñena	7	14	56
2022 La Vinyeta, Bongo*, Emporda, Spain	Trepat Blend	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Monastrell	4.75	9.5	38
2020 Uva de Vida, Biográfico, Toledo, Spain	Garnacha, Piñuela	5.5	11	44
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Tempranillo, Graciano	6.5	13	52
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	Bobal	5.25	10.5	42
2021 Earth First, Classic, Mendoza, Argentina	Touriga National Blend	3.5	7	28
2020 Quieto, Gran Corte, Mendoza, Argentina	Malbec	4.25	8.5	34
2019 Belinda, Mendoza, Argentina - served chilled	Cabernet Franc, Malbec	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	Bonarda, Pedro Ximénez	4.25	8.5	34
2018 Polkura, Colchagua, Chile	Cabernet Sauvignon	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	Syrah	6.5	13	52
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	Pinot Noir	6.75	13.5	54
2021 Domaine Vallot, Côtes-du-Rhône, France	Tannat, Viognier	6	12	48
2020 Dom. Des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Grenache Blend	6.75	13.5	54
	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	Fino	5	40
Carlos VII, Alvear, 500mL	Amontillado	9	72
La Cigarrera, 375mL	Manzanilla	9.5	55
Almacenista, Lustau, 500mL	Manzanilla Amontillada	8	32
Los Arcos, Lustau, 750mL	Amontillado	11	66
Península, Lustau, 750mL	Palo Cortado	5	40
15 Años, El Maestro Sierra, 375mL	Oloroso	7.5	60
VORS, Bodegas Tradicion, 750mL	Oloroso	11.5	46
		19	152

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	8	64
Solera 1927, Alvear, 375mL	Pedro Ximénez	9	36
		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)		
GRENACHE (ON THE ROCKS)	Le Naturel / Vino de Montaña / Finca L’Argatá	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

BEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters	
Sparkling Water, Torched Bay Leaf	

SUMMER STREET SLING	12
Chamomile Infused Tito’s Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	

FLOR DE SAL (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif	
Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
Porrón for the Table	

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

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

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

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

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

LAIRD’S WAY	14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,	
Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

GINTONICS

Inspired by the Biodynamic calendar, featuring	14.5
Hayman’s London Dry Gin.	

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

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	9.5	34
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
São João Brut Rose, Lillet Rose Vermut,	12.5	50
Rime Vodka, 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	6.5
Peroni, Lager - Italy	8
Estrella Galicia, Lager - Spain	8
Narragansett Lager (16oz.) - RI	6
Estrella Damm, Daura Gluten-Free Lager - Spain	7.5
Von Trapp, Bohemian Pilsner - VT	8
Estrella Damm, Inedit - Spain	9.5
Hitachino, Nest White - Japan	13
Two Roads, Honeyspot Road IPA - CT	7
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
Duclaw, Sweet Baby Jesus Porter - MD	8

CIDERS	
Down East Cider, Rotating Seasonal Cider - MA	9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28

