

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	SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked	JAMÓN MANGALICA 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
CHORIZO PAMPLONA Pais Vasco, ES Beef & Pork Sausage with Plmenton. Tangy, Salty, Rich	CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex	LOMO IBÉRICO 12 Cordoba, ES Aged 36 Months, Acorn and Pasture Fed, Intense, Fatty
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	IBORES Extremadura, ES Semi-Firm, Raw Goat’s Milk, Aged 2 Months. Pimentón Rubbed	MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery Mild, Nutty	APERITIVO BOARD 26 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months.	AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	<i>Marinated Olives, Patatas Bravas, Piquillo Peppers, Assorted Meats & Cheeses</i>
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild		

TAPAS

VEGGIE BENEDICT 7 Garden Kale, Hollandaise	PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli
BARCELONA BENEDICT 8.5 Hollandaise, Jamón Serrano	POTATO TORTILLA 7 Chive Sour Cream
ESTRELLADOS 11 Lomo Ibérico, Aioli, Fried Egg	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic
TORRIJAS 7.5 Crema Catalana, Fresh Berries	WILD BASS A LA PLANCHA 16.5 Shaved Asparagus, Green Onion Gremolata
STEAK & EGGS 14.5 Red Chimichurri	SEARED SEA SCALLOPS 18.5 Summer Succotash
PANCAKES 8 Maple Syrup	PULPO 15.5 Sobrasada Sofrito, Fennel Pollen
BRUNCH FIDEOS 16.5 Pork Belly, Fried Egg	BOQUERONES 6 Garlic, Parsley
PAN HUEVO 8 House Chorizo, Aged Manchego	CHICKEN PINTXOS 9.5 Manchego Huancaína
YOGURT PARFAIT 8 Strawberries, Granola, Honey	PORK BELLY 10.5 Cherry Pepper Chimichurri
BLISTERED SHISHITO PEPPERS 8.5 Sea Salt	BIKINI 9 Jamón Serrano, Manchego
SUMMER SQUASH 8 Pine Nuts, Basil Pesto	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil	BEEF TARTARE* 14.5 Caper Berry, Quail Egg
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
QUESO A LA PLANCHA 10.5 Quince Agridulce	ALBONDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce
BURRATA 12 Grilled Peaches, Saba, Crispy Serrano	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction
MEDITERRANEAN HUMMUS 9 Red Onions, Crumbled Feta, Pita Chips	BISON SKIRT STEAK * 16.5 Garlic Scape Chimichurri

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce
BIBB 8 Aged Mahón, Pink Peppercorns, Pistachios
ARUGULA SALAD 8.5 Sweet Peas, Vidalia Onions, Goat Cheese, White Balsamic
WATERMELON SALAD 9 Feta, Vidalia Onion, Almonds, Cabernet Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	WHOLE BRANZINO 26.5 Mixta Salad, Potatoes
PAELLA VERDURAS 18 / 36 / 64 Seasonal Vegetables	PAELLA MARISCOS 28 / 56 / 98 Shrimp, Calamari, Mussels, Clams
PAELLA SALVAJE 28 / 56 / 98 Chicken, Chorizo, Pork Loin	PARILLADA BARCELONA* 31 / 62 / 108 Strip Steak*, Chicken, Gaucho Sausage

DESSERTS

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

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
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2021 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 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
2021 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 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
2022 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
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2021 Iniceri, ‘Abisso’ , Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Reisling</i>	5.5	11	44
2020 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencía</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
2020 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 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, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanja , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L)48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Joan d’Anguera, Finca L’Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc , Monstant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013 Laurona , Monstant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat 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
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2018 Alto de la Ballena, Reserva , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 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, 500mL	<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 / Abisso / Biográfico		16
Many of our wines use Biodynamic farming practices, here are three incredible examples		
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	48

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
Bañez 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	căna	doble
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	3.75	7.5
Troegs, Perpetual IPA - PA	4.25	8.5

BOTTLES & CANS	
Clausthaler, Non-Alcoholic - Germany	6.5
Peroni, Lager - Italy	8.5
Estrella Galicia, Lager - Spain	8
Narragansett Light Lager (16oz.) - RI	7
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Von Trapp, Bohemian Pilsner - VT	8
Troegs, Dreamweaver Wheat - PA	8
Estrella Damm, Inedit - Spain	9.5
Hitachino, Nest White - Japan	14
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
Kentucky Ale, Bourbon Barrel Ale - KY	10
Allagash, Tripel Reserve - MN	10.5
Duclaw, Sweet Baby Jesus Porter - MD	8

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

