

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

**6-MONTH AGED MANCHEGO**  
Castilla-La Mancha  
Firm, sheep's milk, sharp & piquant

**AGED MAHÓN**  
Balearic Islands  
Raw cow's milk, aged 1 year, salty & sharp

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

**CABRA ROMERO**  
Jumilla  
Semi soft goat's milk cheese coated with rosemary

**SAN SIMÓN**  
Galicia  
Smoked cow's milk, creamy & buttery

**CHORIZO SORIA**  
United States  
Dry-cured pork sausage

**CHORIZO BLANCO**  
Rioja  
Mild Dr-Cured Pork Sausage

**FUET**  
Catalonia  
Dry-cured pork sausage

**SALCHICHÓN DE VIC**  
Catalonia  
Dry-cured pork sausage with black peppercorns

**CHORIZO PICANTE**  
Rioja  
Spicy dry-cured pork sausage

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**SOBRASADA**  
Mallorca  
Pimentón-spiked spreadable pork sausage

**IBORES**  
Extremadura  
Semi-firm raw goat's cheese rubbed with pimentón

**IDIAZÁBAL**  
Navarra  
Smoked raw sheep's milk, nutty & robust

**MANGALICA** 14  
Segovia  
Cured Hungarian pig

**APERITIVO BOARD** 22  
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

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

### TAPAS

**VEGGIE BENEDICT** 7  
Dandelion Greens, Poached Egg, Hollandaise

**BARCELONA BENEDICT** 8.5  
Jamón Serrano, Poached Egg, Hollandaise

**HUEVOS ROTOS** 8  
House Chorizo, Broken Potato, Sunny Side Egg

**ESTRELLADOS** 11  
Lomo Ibérico, Aioli, Sunny Side Egg

**TORRIJAS** 7.5  
Crema Catalána, Granny Smith Compota

**STEAK & EGGS** 12.5  
NY Strip, Red Chimichurri, Fried Egg

**PANCAKES** 8  
Vermont Maple Syrup, Whipped Lemon Butter

**DOUBLE CUT BACON** 9.5  
Aji Amarillo, Piquillo Pepper

**MARINATED OLIVES** 5  
Citrus, Garlic, Chili Flakes, Pickled Vegetables

**ROASTED CARROTS** 7.5  
Chili Honey, Citrus Yogurt

**PATATAS BRAVAS** 7.5  
Salsa Brava, Garlic Aioli

**JALAPEÑO HUMMUS** 8.5  
House Pita Chips

**SAUTÉED DANDELION GREENS** 8  
Lemon, Garlic

**SPICY EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Basil

**POTATO TORTILLA** 6  
Chive Sour Cream

**SPINACH & CHICKPEA CAZUELA** 8  
Cumin, Roasted Onions, Lemon

**SUGAR SNAP PEAS** 8.5  
Charred Lemon, Ricotta Salata, Chili Oil

**MUSHROOMS & GOAT CHEESE** 8.5  
Balsamic Reduction

**GRILLED ASPARAGUS** 8.5  
Lemon Tahini, Black Sesame

**SEARED SPRING ONIONS** 8  
Date Ajo Blanco

**CRISPY ARTICHOKE** 11.5  
House Cured Sobrasada

**ROASTED CAULIFLOWER CANARIAS** 8  
Mojo Picon, Scallion Confit

**QUESO A LA PLANCHA** 8.5  
Quince Agri dulce

**BACALAO A LA PLANCHA** 12.5  
Salsa Verde

**GAMBAS AL AJILLO** 9.5  
Guindilla Pepper, Garlic

**SALT COD FRITTERS** 8  
Chive Aioli, Lemon

**MUSSELS AL DIABLO** 12  
Spicy Tomato Broth, Garlic

**SCALLOPS A LA PLANCHA\*** 16.5  
Caper Mermelada, Grapefruit

**PULPO GALLEGO** 15.5  
Smashed Fingerlings, Celery Heart

**JAMÓN CROQUETAS** 6.5  
Garlic Aioli

**SPICED BEEF EMPANADAS** 7  
Pepper Sauce

**CHICKEN THIGH PINTXO** 8.5  
Sunflower Seed Romesco

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**PORK BELLY** 9.5  
Cherry Pepper Chimichurri

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

**PORK MILANESA** 11  
Watercress Apple Slaw

**STEAK PAILLARD** 14.5  
Pepper Vinaigrette, Matchstick Potatoes

### SALADS

**ENSALADA MIXTA** 8.5  
Olives, Onions, Tomatoes, Little Gem Lettuce

**PICKLED BEET** 7  
Valdeón, Toasted Walnuts

**WATERCRESS SALAD** 8.5  
Watermelon Radish, House-Smoked Goat Cheese

**BIBB** 8  
Aged Mahón, Pink Peppercorn, Pistachios

### LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE BRANZINO** 25.5  
Mixta Salad, Potatoes

**PAELLA VERDURAS** half / full / double 18 / 36 / 64  
Snap Peas, Spring Onions, Cauliflower

**PAELLA MARISCOS** 28 / 56 / 98  
Prawns, Mussels, Calamari, Clams

**PAELLA SALVAJE** 28 / 56 / 98  
Chicken, Gaucho Sausage, Pork Loin

**PARILLADA BARCELONA\*** 31 / 62 / 108  
Strip Steak, Chicken, Pork, Gaucho Sausage

### DESSERTS

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**CHOCOLATE CAKE** 9  
Espresso Crème Anglaise, Almond Crumble

**BASQUE BURNT CHEESECAKE** 8  
Luxardo Cherries

**CREPAS SALGUERO** 8.5  
Dulce de Leche, Whipped Cream, Chocolate Sauce

EXECUTIVE CHEF MISHA RYKLIN | EXECUTIVE SOUS CHEF MANNY FALU

\*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  
2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain

*Xarel-lo Blend*  
*Xarel-lo Blend*

3oz	6oz	bottle
4.75	9.5	38
6	12	48

## WHITE

2020 Mila, Rías Baixas, Spain  
2020 Rezabal, Getariako Txakolina, Spain  
2020 Menade, Rueda, Spain  
2019 Pinord, Diorama, Penedès, Spain  
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain  
2020 Mestizaje Blanco, El Terrerazo, Spain  
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain  
2020 Asnella, Vinho Verde, Portugal  
2019 Capítulo 7, Mendoza, Argentina  
2021 Aylin, San Antonio, Chile  
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay  
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay  
2017 Chéreau-Carré, Comte Leloup, Muscadet, France  
2018 Marcel Couturier, Mâcon-Loché, France  
2020 Iniceri, 'Abisso', Sicily, Italy  
2020 Leitz, Feinherb, Rheingau, Germany

*Albariño*  
*Hondarribi Zuri*  
*Verdejo*  
*Xarel-lo*  
*Garnacha Blanca*  
*Merseguera Blend*  
*Malvar, Airén*  
*Arinto, Loureiro*  
*Pedro Ximénez*  
*Sauvignon Blanc*  
*Chardonnay*  
*Petit Manseng Blend*  
*Melon de Bourgogne*  
*Chardonnay*  
*Catarratto*  
*Reisling*

3oz	6oz	bottle
6	12	48
6.25	12.5	50
6	12	48
4.75	9.5	38
4.5	9	36
5.75	11.5	46
5	10	40
5	10	40
4.25	8.5	34
5	10	40
4.5	9	36
6	12	48
6.25	12.5	50
7.25	14.5	58
6	12	48
5.25	10.5	42

## ROSÉ

2020 Liquid Geography, Bierzo, Spain  
2020 Familia Schroeder, Saurus, Patagonia, Argentina  
2020 Lafage, 'Miraflores', Roussillon, France

*Mencía*  
*Pinot Noir*  
*Mourvedre Blend*

3oz	6oz	bottle
5	10	40
4.5	9	36
6	12	48

## RED

2017 Nucerro, Reserva, Rioja, Spain  
2019 La Maldita, Rioja, Spain  
2019 Bodegas Lanzaga, LZ, Rioja Spain  
2018 Bardos, Romántica, Ribera del Duero, Spain  
2020 Le Naturel, Navarra, Spain  
2020 Azul y Garanza, Navarra, Spain  
2019 César Marquez Pérez, Parajes, Bierzo, Spain  
2019 La Fanfarria, Asturias, Spain  
2018 Joan d'Anguera, Finca L'Argatá, Monstant, Spain  
2019 Sotabosc, Monstant, Spain  
2012 Laurona, Montsant, Spain  
2020 Vins de Pedra, Negre de Folls, Conca de Barberá  
2020 La Vinyeta, Bongo\*, Emporda, Spain  
2019 Camino de Navaherreros, Sierra de Gredos, Spain  
2019 Uva de Vida, Biográfico, Toledo, Spain  
2019 Bodegas Ponce, La Casilla, Manchuela, Spain  
2019 Vara y Pulgar, Cadiz, Spain  
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal  
2020 Earth First, Classic, Mendoza, Argentina  
2019 Quieto, Gran Corte, Mendoza, Argentina  
2018 Peñalolen, Maipo, Chile  
2017 Polkura, Colchagua, Chile  
2019 Casas del Bosque, Casablanca, Chile  
2016 Alto de la Ballena, Reserva, Maldonado, Uruguay  
2019 Domaine Vallot, Côtes-du-Rhône, France

*Tempranillo*  
*Garnacha*  
*Tempranillo*  
*Tempranillo*  
*Garnacha*  
*Tempranillo*  
*Mencía*  
*Mencía, Albarín Negro*  
*Garnacha*  
*Garnacha, Cariñena*  
*Garnacha, Cariñena*  
*Trepat Blend*  
*Monastrell*  
*Garnacha*  
*Tempranillo, Graciano*  
*Bobal*  
*Tintilla*  
*Touriga National Blend*  
*Malbec*  
*Cabernet Franc, Malbec*  
*Cabernet Sauvignon*  
*Syrah*  
*Pinot Noir*  
*Tannat, Viognier*  
*Grenache Blend*

3oz	6oz	bottle
6.25	12.5	50
4.25	8.5	34
6	12	48
5.5	11	44
4	8	32
4.25	8.5	(L)48
6.75	13.5	54
5.5	11	44
8.5	17	68
6	12	48
7	14	56
4.75	9.5	38
4.5	9	36
6.25	12.5	50
6.5	13	52
6	12	48
6.5	13	52
3.5	7	28
4.25	8.5	34
6.25	12.5	50
6.5	13	52
6.5	13	52
6.75	13.5	54
6	12	48
6	12	48

# SHERRY

## DRY

Tradicion, Bodegas Tradicion, 750mL  
Almacenista, Lustau, 500mL  
La Cigarrera, 375mL  
Península, Lustau, 750mL  
15 Años, El Maestro Sierra, 375mL  
VORS, Bodegas Tradicion, 750mL

*Fino*  
*Manzanilla Amontillada*  
*Manzanilla*  
*Palo Cortado*  
*Oloroso*  
*Oloroso*

3oz	bottle
9	72
11	66
8	32
7.5	60
11.5	46
19	152

## SWEET

East India Solera, Lustau, 750mL  
Nectar, Gonzalez Byass, 375mL  
Solera 1927, Alvear, 375mL

*Oloroso Dulce*  
*Pedro Ximénez*  
*Pedro Ximénez*

3oz	bottle
8	64
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)

**GRENAICHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Finca L'Argatá 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / Comte Leloup / Negre de Folls 14.5  
High. Acid. Wines.



# COCKTAILS

**BEES & BAYS** (No ABV\*) 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 10  
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** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina  
Salted Honey, Aquafaba, Lemon

**LAIRD'S WAY** 14.5  
Monkey Shoulder, Sfumato Amaro  
Sweet Vermouth

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

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
Hayman's London Dry Gin.

**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  
Naveran Brut Rose, Lillet Rose Vermut, 11.5 46  
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 3.50 7  
Troegs, Perpetual IPA - PA 4.25 8.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 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  
Duclaw, Sweet Baby Jesus Porter - MD 8