

barcelona

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

VALDEÓN

Castilla-León
Semi-firm cow and goat's milk blue cheese

SORIA CHORIZO

United States
Dry-cured pork sausage

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

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

IBORES

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

TETILLA

Galicia
Semi-Soft Cow's Milk, Mild and Tangy

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & buttery

IDIAZÁBAL

Navarra
Smoked raw sheep's milk, nutty & robust

MANGALICA

Segovia
Cured Hungarian pig

APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Piquillo Peppers, Assorted Meats & Cheeses

14

22

TAPAS

ROASTED CARROTS

Chili Honey, Citrus Yogurt

7.5

SALT COD FRITTERS

Chive Aioli, Lemon

8

SAUTÉED SWISS CHARD

Lemon, Garlic

8

SCALLOPS A LA PLANCHA*

Saffron Parsnip Purée

16.5

BLISTERED SHISHITOS

Lime, Sea Salt

7.5

GAMBAS AL AJILLO

Guindilla Pepper, Garlic

9.5

SWEET POTATOES IMPORTANCIA

Onion Soubise, Sweet Pimentón

8.5

MAHI MAHI A LA PLANCHA

Salsa Verde

12.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

MUSSELS AL DIABLO

Spicy Tomato Broth, Garlic

12

SPAGHETTI SQUASH "CARBONARA"

Sage Butter, Vital Farms Yolk, Crispy Serrano

8

JAMÓN CROQUETAS

Garlic Aioli

6.5

JALAPEÑO HUMMUS

House Pita Chips

8.5

BACON-WRAPPED DATES

Valdeón Mousse

8

SPICY EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

SPICED BEEF EMPANADAS

Pepper Sauce

7

BRUSSEL SPROUTS

White Balsamic, Golden Raisins, Pistachio

8.5

WILD DUCK BOCADILLOS

Espanola Sauce, Drunken Goat

14

MUSHROOMS & GOAT CHEESE

Balsamic Reduction

8.5

Spiced Meatballs in Jamón-Tomato Sauce

9.5

POTATO TORTILLA

Chive Sour Cream

6

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

PARSNIP GRATIN

Creamy Manchego, Guindilla Crumb

9.5

CHICKEN & CHORIZO FIDEOS

Spanish Noodles

12.5

SPINACH-CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

Cherry Pepper Chimichurri

9.5

QUESO A LA PLANCHA

Quince Agridulce

8.5

Pepper Vinaigrette, Matchstick Potatoes

14.5

ROASTED CAULIFLOWER CANARIAS

Mojo Picon, Scallion Confit

8

Luxardo Cherry Mermelada

18

ROASTED DELICATA SQUASH

Whipped Sheep's Cheese, Smoked Maple

8.5

Charred Espresso, Granny Smith Romesco

15

PORK PLUMA IBÉRICO

Cinco Onions, Grape Must

16

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.5

PICKLED BEET

Valdeón, Toasted Walnuts

7

WINTER GRAIN

Toasted Farro, Cannellini Bean, Roasted Peppers

9.5

KALE SALAD

Acorn Squash, Goat Cheese, Citrus Vinaigrette

8.5

BIBB

Aged Mahón, Pink Peppercorn, Pistachios

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

BRANZINO WHOLE

Arugula Salad, Potatoes

25.5

PAELLA VERDURAS half / full / double
Eggplant, Brussels, Carrots 18 / 37 / 64

PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams

28 / 56 / 98

PAELLA SALVAJE

Chicken, Chorizo, Pork Loin

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork, Gaucho Sausage

31 / 62 / 108

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

CHOCOLATE CAKE

Espresso Crème Anglaise, Almond Crumble

9

FLAN CATALÁN

Luxardo Cherries

7

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

CREPAS SALGUERO

Dulce de Leche, Whipped Cream, Chocolate Sauce

8

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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48
		6.25	12.5	50

WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2019 Azul y Garanza, Navarra, Spain	<i>Verdejo</i>	5.5	11	44
2019 Pinord, Diorama, Penedès, Spain	<i>Viura</i>	3.75	7.5	(L) 42
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Asnella, Vinho Verde, Portugal	<i>Garnacha Blanca</i>	4.5	9	36
2019 Capítulo 7, Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2020 Aylin, San Antonio, Chile	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5	10	40
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Petit Manseng Blend</i>	6	12	48
2018 Marcel Couturier, Mâcon-Loché, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2020 Iniceri, 'Abisso', Sicily, Italy	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb, Rheingau, Germany	<i>Catarratto</i>	6	12	48
	<i>Reisling</i>	5.25	10.5	42

ROSÉ

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	4.5	9	36
		6	12	48

RED

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Le Naturel, Navarra, Spain	<i>Tempranillo</i>	5.5	11	44
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Garnacha</i>	4	8	32
2011 Laurona, Montsant, Spain	<i>Mencía</i>	6.75	13.5	54
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	7	14	56
2018 La Vinyeta, Bea*, Emporda, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2019 Los Conejos Malditos, Toledo, Spain	<i>Monastrell</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Vara y Pulgar, Cadiz, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Tintilla</i>	6.5	13	52
2020 Earth First, Classic, Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	4.25	8.5	34
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2019 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Pinot Noir</i>	6.75	13.5	54
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Tannat, Viognier</i>	6	12	48
	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	3oz	bottle
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	11	66
Península, Lustau, 750mL	<i>Manzanilla</i>	8	32
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	7.5	60
VORS, Bodegas Tradicion, 750mL	<i>Oloroso</i>	11.5	46
	<i>Oloroso</i>	19	152

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8	64
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
	<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)	

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	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, Walnut, Bitters	

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
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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, Lustau 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
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
Kentucky Ale, Bourbon Barrel Ale - KY	10
Allagash, Tripel Reserve - MN	10.5
Duclaw, Sweet Baby Jesus Porter - MD	8