

# 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

### CABRA ROMERO

Jumilla  
Semi soft goat's milk cheese coated with rosemary

### VALDEÓN

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

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SORIA CHORIZO

United States  
Dry-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

### IBORES

Extremadura  
Semi-firm raw goat's cheese rubbed w/ 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*

12

22

## TAPAS

### MARINATED OLIVES

Citrus, Garlic, Chili Flakes

5

### ROASTED CARROTS

Guindilla Honey, Citrus Yogurt

7.5

### BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

8.5

### SAUTÉED KALE

Lemon, Garlic, Chili Flakes

8

### SPAGHETTI SQUASH "CARBONARA"

Sage Butter, Vital Farms Yolk, Crispy Serrano

8

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### PIQUILLO HUMMUS

House Pita Chips

8.5

### MANCHEGO SOUFFLE

Pipperada, Lemon Zest

8.5

### SPICY EGGPLANT CAPONATA

Sweet Peppers, Basil

5

### BROCCOLINI

Truffle Vinaigrette

9

### MUSHROOMS & GOAT CHEESE

Balsamic Reduction

8.5

### SPINACH-CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

### QUESO A LA PLANCHA

Quince Agridulce

8.5

### SWEET POTATO

Orange-Infused Honey, Gremolata

8

### POTATO TORTILLA

Chive Sour Cream

6

### EGGPLANT BRULEE

Torched Manchego, Truffle Honey

8.5

### ROASTED FALL SQUASH

Whipped Sheep's Cheese, Smoked Maple

8.5

### BURRATA

Persimmon Marmalade, Pepitas

10.5

### BRUSSEL SPROUTS

White Balsamic, Golden Raisin, Pistachio

8.5

### SALT COD FRITTERS

Chive Aioli, Lemon

8

### CRISPY CALAMARI

Chipotle Aioli

10.5

### GAMBAS AL AJILLO

Guindilla Pepper, Garlic

9.5

### MUSSELS AL DIABLO

Spicy Tomato Broth, Garlic

11

### SCALLOPS A LA PLANCHA\*

Butternut Squash Purée

16.5

### MAHI MAHI A LA PLANCHA

Salsa Verde

12.5

### SPICED BEEF EMPANADAS

Pepper Sauce

7

### CHICKEN EMPANADAS

Avocado Puree

8

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### JAMÓN CROQUETAS

Garlic Aioli

6.5

### STEAK PAILLARD

Pepper Vinaigrette, Matchstick Potatoes

14.5

### PORK BELLY

Cherry Pepper Chimichurri

9.5

### CHICKEN & CHORIZO FIDEOS

Spanish Noodles

12.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.5

### PICKLED BEET

Valdeón, Toasted Walnuts

7

### OTOÑO

Charred Radicchio, Pomegranate, Shaved Mahón

8.5

### CHARRED APPLE

Goat Cheese, Chicory, Guindilla Crouton

8

### BIBB

Aged Mahón, Pink Peppercorn, Pistachios

8

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

### WHOLE BRANZINO

Arugula Salad, Potatoes

25.5

### PAELLA VERDURAS

Eggplant, Brussels, Carrots

half / full / double  
16 / 32 / 64

### PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams

24.5 / 49 / 98

### PAELLA SALVAJE

Chicken, Chorizo, Pork Loin

24.5 / 49 / 98

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork, Gaucho Sausage

27 / 54 / 108

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

8

### CREPAS SALGUERO

Dulce de Leche, Whipped Cream, Chocolate Sauce

8.5

### CHOCOLATE CAKE

Espresso Crème Anglaise, Almond Crumble

8

### FLAN CATALÁN

6

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

8

EXECUTIVE CHEF MISHA RYKLIN | EXECUTIVE SOUS CHEF MANNY FALU | SOUS CHEF ALEX KAPUSTYNSKI

\*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
2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

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

## ROSÉ

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

## RED

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

# SHERRY

## DRY

Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
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, and red vermouth (served on the rocks w/orange)

**GRENA CHE (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

**WHISKEY ROOT** 10  
Four Roses Bourbon, Byrrh Quinquina  
Ginger, Basil, Lemon Juice

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