

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SOBRASADA

Mallorca  
Pimenton-spiked spreadable pork sausage

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with black peppercorns

### SORIA

United States  
Dry-cured pork sausage

### CHORIZO BLANCO

Rioja  
Mild dry-cured pork sausage

### FUET

Catalonia  
Mild, dry-cured sausage

### CABRA ROMERO

Jumilla  
Semi soft goat's milk cheese coated with rosemary

### VALDEÓN

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

### 6-MONTH AGED MANCHEGO

Castilla-La Mancha  
Firm, sheep's milk, sharp & piquant

### DRUNKEN GOAT

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

### AGED MAHÓN

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

### IBORES

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

### YOUNG MAHÓN

Menorca  
Semi-soft cow's milk, creamy & buttery

### SAN SIMÓN

Galicia  
Smoked cow's milk, creamy & buttery

### DÉLICE DE BOURGOGNE

Burgundy  
Triple cream cow's milk cheese, rich & 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

### MARINATED OLIVES

Citrus, Garlic, Chili Flakes, Giardinera

5

### JALAPEÑO HUMMUS

House Pita Chips

8.5

### BOQUERONES

Garlic, Parsley

6

### ROASTED CAULIFLOWER

Golden Raisins, White Balsamic, Capers

8.5

### SAUTÉED KALE

Lemon, Garlic

8

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### LOCAL FARM ZUCCHINI

Lemon Balm Pesto, Marcona Almonds

8.5

### GRILLED ASPARAGUS

Black Sesame Tahini

9

### BLISTERED OKRA

Piquillo Pepper Remoulade

8.5

### SUMMER PEACH MONTADITO

Whipped Ricotta, Black Truffle, Garden Mint

11

### SHISHITO PEPPERS

Sea Salt, Lime

8.5

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5

### POTATO TORTILLA

Chive Sour Cream

6

### QUESO A LA PLANCHA

Quince Agridulce

8.5

### QUINOA TABBOULEH

Summer Vegetables, Mint, Crumbled Feta

9

### BABY CARROTS

Chili Honey, Citrus Yogurt

7.5

### TROUT A LA PLANCHA

Salsa Verde

12.5

### PEI MUSSELS

Grain Mustard, White Wine, Fresh Rosemary

12

### GAMBAS AL AJILLO

Guindilla Pepper, Garlic

9.5

### PULPO GALLEGO

Smashed Fingerlings, Celery Heart

15.5

### WILD DUCK FIDEOS

Sofrito, Catalanian Noodles

16.5

### TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

### JAMÓN CROQUETAS

Garlic Aioli

6.5

### SPICED BEEF EMPANADAS

Pepper Sauce

7

### ROASTED SHORT RIB

Truffle Chimichurri, Fennel Purée

18.5

### PORK MORCILLA

Chive Ajo Blanco, Pickled Onions

9

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### STEAK PAILLARD

Pepper Vinaigrette, Matchstick Potatoes

14.5

### PORK BELLY

Cherry Pepper Chimichurri

9.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.5

### NAZARI

Napa Greens, Golden Raisins, Pine Nuts, Seville Orange

8

### HEIRLOOM TOMATO

Cucumber, Pickled Watermelon, Choricero

9

### WATERCRESS SALAD

Watermelon Radish, House-Smoked Goat Cheese

8.5

### BIBB

Aged Mahón, Pink Peppercorn, Marcona, Pistachio

8

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE BRANZINO

Mixta Salad, Potatoes

25.5

### PAELLA VERDURAS

Summer Squash, Carrots, Snap Peas

half / full / double

18 / 36 / 64

### PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

28 / 56 / 98

### PAELLA SALVAJE

Chicken, Gaucho Sausage, Pork Loin

28 / 56 / 98

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### OLIVE OIL CAKE

Sea Salt

9

### CREPAS SALGUERO

Dulce de Leche, Whipped Cream, Chocolate Sauce

8.5

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

8

### CHOCOLATE CAKE

Espresso Crème Anglaise, Almond Crumble

9

## EXECUTIVE CHEF MISHA RYKLIN | 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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 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

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
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
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 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
2021 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 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
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>Reisling</i>	5.25	10.5	42
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
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
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4	8	32
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L)48
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2018 Joan d'Anguera, Finca L'Argatá, Monstant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Monstant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 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
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.75	9.5	38
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
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
2015 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
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2016 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2019 Dom. Des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
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

		3oz	bottle
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)

**GRENACHE (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, & Limestone

**ACID TRIP** Asnella / L'Alpage / Belinda 14.5  
High. Acid. Wines.



# COCKTAILS

**BEEES & 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  
Four Roses, 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, 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 3.5 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  
Von Trapp, Bohemian Pilsner - VT 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

**CIDERS**  
Down East Cider, Rotating Seasonal Cider - MA 8.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28