

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón

SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp
VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months
SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty
IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed
SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	12
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
<i>Marinated Olives, Patatas Bravas, Piquillo Peppers, Assorted Meats & Cheeses</i>	

TAPAS

HOUSE MARINATED OLIVES Citrus, Garlic, Thyme, Giardiniera	5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5
SAUTÉED KALE Garlic, Golden Raisins	7.5
CRISPY BRUSSELS SPROUTS Pickled Red Onions, Cider Vinaigrette	9
HONEYNUT SQUASH Agridulce	8.5
QUESO A LA PLANCHA Quince Agridulce	10.5
ROASTED BABY CARROTS Crème Fraîche, Honey, Pistachios	8.5
CRISPY FINGERLINGS Chimichurri, Piquillo Romesco	9
LEEKS A LA PLANCHA Whipped Sheep's Cheese, Crispy Serrano	8
BURRATA Grilled Eggplant, Calabrian Chili, Honey	12
MEDITERRANEAN HUMMUS Red Onions, Crumbled Feta, Pita Chips	8.5
MUSHROOMS & GOAT CHEESE Balsamic Reduction	8.5
POTATO TORTILLA Chive Sour Cream	7
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
GRILLED LAMB MERGUEZ Chickpea Stew	9
CITRUS BOQUERONES Citrus, Pickled Raisins, Parsley	7.5

MAHI-MAHI A LA PLANCHA Couscous, Mint-Pomegranate Salsa	15.5
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
SCALLOPS Butternut Squash, Pepita Dukkah	18.5
CHICKEN PINTXOS Manchego Huancaína	9.5
RICOTTA GNOCCHI Sweet Sausage, Braised Kale	12
WAGYU BEEF CARPACCIO Arugula, Mushrooms, Truffle, Pecorino	14.5
HEN OF THE WOODS Mangalica Brodo, Shallot Confit	11
SIRLOIN BAVETTE Mushrooms, Sherry	16.5
STUFFED PIQUILLOS Rice, Spiced Beef, Aioli Verde	8.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
CHICKEN & CHORIZO FIDEOS Sofrito, Catalanian Noodles	16.5
ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
BACON-WRAPPED DATES Valdeón Mousse	8
BIKINI Jamón Serrano, Manchego	9
SPICED BEEF EMPANADAS Red Pepper Sauce	8
PORK BELLY Red Chimichurri	10.5
CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9

SALADS

ENSALADA MIXTA Onions, Tomatoes, Little Gem Lettuce	9
FRISÉE Radicchio, Grapes, Goat Cheese, Red Wine Vinaigrette	8.5
BIBB Aged Mahón, Pink Peppercorns, Pistachios	9
ENDIVE Pears, Candied Pecans, Valdeón	9
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Mixta Salad, Potatoes	26.5

	half / full / double
PAELLA VERDURAS Brussels Sprouts, Leeks, Baby Carrots	18 / 36 / 64
PAELLA MARISCOS Shrimp, Calamari, Mussels, Clams	28 / 56 / 98
PAELLA SALVAJE Chicken, Chorizo, Pork Loin	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Luxardo Cherries	9
BREAD PUDDING Caramel, Vanilla Ice Cream	9
FLAN CATALÁN	7
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
CREPAS SALGUERO Dulce de Leche, Whipped Cream, Chocolate Sauce	9

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>	3oz	6oz	bottle
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2022 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 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
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 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
2020 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
2021 L’Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
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
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Marqués de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	6	12	48
2021 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L)48
2019 Sotabosc, Monstant, Spain	<i>Mencía</i>	6.75	13.5	54
2013 Laurona, Monstant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 La Vinyeta, Bongo*, Emporda, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2021 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Bobal</i>	5.25	10.5	42
2021 Earth First, Classic, Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 Belinda, Mendoza, Argentina - served chilled	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 Peñalolen, Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Pinot Noir</i>	6.75	13.5	54
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Tannat, Viognier</i>	6	12	48
2021 Dom. Des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

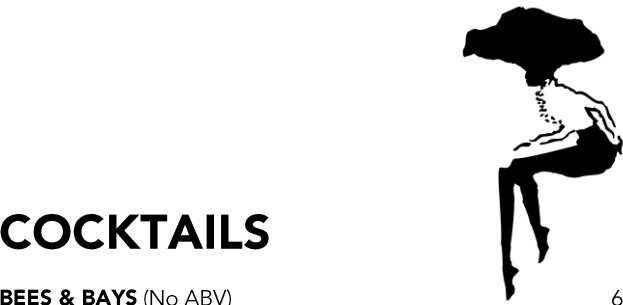
Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	5	40
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	9.5	55
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	32
Los Arcos, Lustau, 750mL	<i>Manzanilla Amontillada</i>	11	66
Península, Lustau, 750mL	<i>Amontillado</i>	5	40
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, & red vermouth (served on the rocks w/orange)		
BIO-CURIOUS Diorama / Pedro González Mittelbrunn / Biográfico		16
Many of our wines use Biodynamic farming practices, here are three incredible examples		
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul		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	
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
SUMMER STREET SLING	12
Chamomile Infused Tito’s Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	
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
Banhez Mezcal, Byrrh Quinquina	
Salted Honey Syrup, Aquafaba, Lemon Juice,	
Bee Pollen & Dragonfruit Powder	
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, Sfumato Rhubarb Amaro	
Dolin Rouge Vermouth, Orange, Walnut Bitters	
GINTONICS	15
Inspired by three of Spain’s most iconic regions	
CATALAN	
Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic,	
Grapefruit, Lime, Rosemary	
VALENCIAN	
Hayman’s London Dry Gin, Fever Tree Indian Tonic,	
Orange Blossom Water, Lemon, Orange, Thyme	
GALICIAN	
Nordés Gin, Fever Tree Indian Tonic,	
Lemon, Green Apple, Mint	
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 Rosé, Lillet Rosé, Rime Vodka,	12.5 50
Peach Nectar, Lemon, Grapefruit Bitters	
BEER	
DRAFT	cãna doble
Estrella Galicia, Lager – Spain	4.25 8.5
Two Roads, No Limits Hefeweizen – CT	4 8
Half Full, Bright Blonde Pale Ale – CT	3.75 7.5
New England Brewing, Sea Hag, IPA	4.25 8.5
BOTTLES & CANS	
Athletic Brewing, Non-Alcoholic, Run Wild, IPA	7
Peroni, Lager - Italy	8.5
Narragansett Light Lager (16oz.) - RI	7
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Von Trapp, Bohemian Pilsner - VT	8
Two Roads, Passion Fruit Gose – CT (16 oz.)	12
Troegs, Dreamweaver Wheat - PA	8
Hitachino, Nest White - Japan	14
Half Full, In Pursuit IPA - CT	8
Night Shift, Whirlpool Hazy NE IPA - MA	8.5
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
Left Hand, Milk Stout – CO	9.5
CIDERS	
Isastegi, Sagardo Natural Cider (750mL) - Spain	28