

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender,
Salty, Sweet

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano,
Garlic, Peppercorns

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic,
Pimentón

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic,
Black Pepper

CHORIZO PICANTE

La Rioja, ES
Pork Sausage, Smoky, Spicy, Pimentón

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

IDIÁZABAL

Pais Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6
Months. Smoked, Sharp, Fruity

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

YOUNG MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery
Mild, Nutty

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-
Aged 2 Months. Mildly Pungent

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2
Months. Pimentón Rubbed

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Mangalica. Marbled, Tender, Nutty

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair with Your Anytime Drinks

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

TAPAS

HOUSE MARINATED OLIVES 5
Citrus, Garlic, Thyme, Giardiniera

BOQUERONES 6
Garlic, Parsley

SAUTÉED KALE 8
Lemon, Garlic, Chili Flakes

BRUSSELS SPROUTS 9.5
Bacon, Grape Must

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

QUINOA TABBOULEH 9
Bell Peppers, Mint, Crumbled Feta

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

SPAGHETTI SQUASH CARBONARA 9
Egg Yolk, Sage Butter, Crispy Serrano

SWEET POTATO BUÑUELOS 8.5
Sage Crema, Smoked Pimentón Flake

LOCAL LEEKS 8.5
Whipped Goat Cheese, Crispy Serrano

JALAPEÑO HUMMUS 9
House-made Pita Chips

QUESO A LA PLANCHA 8.5
Quince Agridulce

STUFFED PIQUILLOS 8
Manchego, Olive Oil Crostini

MUSHROOMS & GOAT CHEESE 8.5
Balsamic Reduction

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

WINTER PARSNIP MONTADITO 14
Ricotta Salata, Lomo Iberico

PULPO GALLEGO 15.5
Purple Fiesta Potatoes, Celery Heart

CALAMARI A LA PLANCHA 11
Lemon, Parsley, Chili Flake

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

MUSSELS AL DIABLO 12
Spicy Tomato Broth, Garlic

TROUT A LA PLANCHA 12.5
Salsa Verde

CHICKEN & CHORIZO FIDEOS 16.5
Sofrito, Catalanian Noodles

BIKINI 9
Jamón Serrano, Manchego

BACON-WRAPPED DATES 8
Valdeón Mousse

STEAK PAILLARD 14.5
Pepper Vinaigrette, Matchstick Potatoes

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

PORK MORCILLA 9
Chive Ajo Blanco, Pickled Onions

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

ROASTED SHORT RIB 18.5
Fennel Purée, Truffle Chimichurri

SALADS

ENSALADA MIXTA 9
Onions, Tomatoes, Little Gem Lettuce

BIBB 8
Aged Mahón, Pink Peppercorns, Pistachios

NAZARI 8
Napa Greens, Golden Raisins, Pine Nuts, Seville Orange

LARGE PLATES

CHICKEN PIMIENTOS* 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO* 25.5
Mixta Salad, Potatoes

half / full / double

PAELLA VERDURAS 18 / 36 / 64
Brussels Sprouts, Carrots, Leeks

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

PAELLA SALVAJE* 28 / 56 / 98
Chicken, Chorizo, Pork Loin

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

DESSERTS

OLIVE OIL CAKE 9
Sea Salt

FLAN CATALÁN 7

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

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

BASQUE BURNT CHEESECAKE 8
Luxardo Cherries

EXECUTIVE CHEF MISHA RYKLIN

*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
 2018 **AT Roca, Reserva, Brut Nature**, Classic Penedès, Spain
 2020 **Caves São João, Brut Rosé**, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Macabeo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6.25	12.5	50

WHITE

2021 **Mila**, Rias Baixas, Spain
 2022 **Rezabal**, Getariako Txakolina, Spain
 2021 **Menade**, Rueda, Spain
 2019 **Pinord, Diorama**, Penedès, Spain
 2021 **Vinos Piñol, Raig de Raim**, Terra Alta, Spain
 2020 **Mestizaje Blanco**, El Terrerazo, Spain
 2021 **Viña Callejuela, Blanco de Hornillos**, Jerez, Spain
 2021 **Asnella**, Vinho Verde, Portugal
 2020 **Capítulo 7**, Mendoza, Argentina
 2022 **Aylin**, San Antonio, Chile
 2022 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay
 2019 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2020 **Marcel Couturier**, Mâcon-Loché, France
 2021 **Iniceri, 'Abisso'**, Sicily, Italy
 2021 **Leitz, Feinherb**, Rheingau, Germany
 2020 **L'Alpage**, Mont-sur-Rolle, Switzerland

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.25	12.5	50
<i>Verdejo</i>	6	12	48
<i>Xarel-lo</i>	4.75	9.5	38
<i>Garnacha Blanca</i>	4.5	9	36
<i>Merseguera Blend</i>	5.75	11.5	46
<i>Palomino</i>	6.25	12.5	50
<i>Arinto, Loureiro</i>	5	10	40
<i>Pedro Ximénez</i>	4.25	8.5	34
<i>Sauvignon Blanc</i>	5	10	40
<i>Chardonnay</i>	4.5	9	36
<i>Petit Manseng Blend</i>	6	12	48
<i>Chardonnay</i>	8	16	64
<i>Cataratto</i>	6	12	48
<i>Reisling</i>	5.5	11	44
<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 **Liquid Geography**, Bierzo, Spain
 2021 **Familia Schroeder, Saurus**, Patagonia, Argentina
 2021 **Lafage, 'Miraflores'**, Roussillon, France
 2019 **Los Conejos Malditos, Blanco Con Madre**, Toledo, Spain

	3oz	6oz	bottle
<i>Mencía</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Mourvedre Blend</i>	6.5	13	52
<i>Malvar, Airén</i>	5	10	40

RED

2018 **Nucerro, Reserva**, Rioja, Spain
 2019 **Marqués de Tomares, Crianza**, Rioja, Spain
 2019 **La Maldita**, Rioja, Spain
 2020 **Bardos, Romántica**, Ribera del Duero, Spain
 2021 **Le Naturel**, Navarra, Spain
 2020 **Azul y Garanza**, Navarra, Spain
 2020 **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**, Monstant, Spain
 2021 **Vins de Pedra, Negre de Folls**, Conca de Barberá
 2022 **La Vinyeta, Bongo***, Emporda, Spain
 2020 **Península, Vino de Montaña**, Sierra de Gredos, Spain
 2020 **Uva de Vida, Biográfico**, Toledo, Spain
 2021 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain
 2016 **Fontes Cunha, 'Mondeco'**, Dão, Portugal
 2021 **Earth First, Classic**, Mendoza, Argentina
 2020 **Quieto, Gran Corte**, Mendoza, Argentina
 2018 **Belinda**, Mendoza, Argentina - *served chilled*
 2018 **Peñalolen**, Maipo, Chile
 2018 **Polkura**, Colchagua, Chile
 2019 **Casas del Bosque**, Casablanca, Chile
 2018 **Alto de la Ballena, Reserva**, Maldonado, Uruguay
 2020 **Domaine Vallot**, Côtes-du-Rhône, France
 2020 **Dom. Des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

	3oz	6oz	bottle
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Garnacha</i>	4.25	8.5	34
<i>Tempranillo</i>	6	12	48
<i>Garnacha</i>	5	10	40
<i>Tempranillo</i>	4.25	8.5	(L)48
<i>Mencía</i>	6.75	13.5	54
<i>Mencía, Albarín Negro</i>	6.5	13	52
<i>Garnacha</i>	8.5	17	68
<i>Garnacha, Cariñena</i>	6	12	48
<i>Garnacha, Cariñena</i>	7	14	56
<i>Trepát Blend</i>	4.75	9.5	38
<i>Monastrell</i>	4.75	9.5	38
<i>Garnacha, Piñuela</i>	5.5	11	44
<i>Tempranillo, Graciano</i>	6.5	13	52
<i>Bobal</i>	5.25	10.5	42
<i>Touriga National Blend</i>	3.5	7	28
<i>Malbec</i>	4.25	8.5	34
<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	6.75	13.5	54
<i>Tannat, Viognier</i>	6	12	48
<i>Grenache Blend</i>	7	14	56
<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL
Tradicion, Bodegas Tradicion, 750mL
Carlos VII, Alvear, 500mL
La Cigarrera, 375mL
Almacenista, Lustau, 500mL
Los Arcos, Lustau, 750mL
Península, Lustau, 750mL
15 Años, El Maestro Sierra, 375mL
VORS, Bodegas Tradicion, 750mL

	3oz	bottle
<i>Fino</i>	5	40
<i>Fino</i>	9	72
<i>Amontillado</i>	9.5	55
<i>Manzanilla</i>	8	32
<i>Manzanilla Amontillada</i>	11	66
<i>Amontillado</i>	5	40
<i>Palo Cortado</i>	7.5	60
<i>Oloroso</i>	11.5	46
<i>Oloroso</i>	19	152

SWEET

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

	3oz	bottle
<i>Oloroso Dulce</i>	8	64
<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)

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / 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

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

Inspired by the Biodynamic calendar, featuring 14.5
 Hayman's London Dry Gin.

FRUIT
 Fever Tree Grapefruit, Fever Tree Elderflower,
 Strawberry, Lemon, Pink Peppercorns

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 9.5 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 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 6.5
 Peroni, Lager - Italy 8
 Estrella Galicia, Lager - Spain 8
 Narragansett Lager (16oz.) - RI 6
 Estrella Damm, Daura Gluten-Free Lager - Spain 7.5
 Von Trapp, Bohemian Pilsner - VT 8
 Troegs, Dreamweaver Wheat - PA 6.5
 Estrella Damm, Inedit - Spain 9.5
 Hitachino, Nest White - Japan 13
 Two Roads, Honeyspot Road IPA - CT 7
 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 9.5
 Isastegi, Sagardo Natural Cider (750mL) - Spain 28