

# 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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic,  
Pimentón

### CHORIZO PICANTE

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

### CHORIZO PAMPLONA

País Vasco, ES  
Beef & Pork Sausage with Pimenton.  
Tangy, Salty, Rich

### FUET

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

### CANA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days.  
Creamy, Mild

### BREBIS ESPELETTE

Les Pyrenees, FR  
Firm, Sheep's Milk, Aged 90 Days.  
Creamy, Nutty, Espelette Rubbed

### SAN SIMÓN

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

### ALBALA TIERNO

La Mancha, ES  
Firm, Sheep's Milk, Aged 30 Days.  
Floral, Herbaceous, Rosemary Coated

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO  
Rubbed. Salty, Sharp

### AGED MANCHEGO

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

### IDIAZÁBAL

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

### IBORES

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

### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days.  
Mild, Creamy

### DRUNKEN GOAT

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

### JAMÓN MANGALICA

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

### FOSSIL FARMS LAMB SALAMI

Rosemary, Garlic, Black Peppercorns

### FOSSIL FARMS WAGYU BEEF SALAMI

Black Truffle, Garlic, White Wine

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months,  
Black Truffle. Savory, Piquant

### APERITIVO BOARD

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

*Fuet, Pamplona, Drunken Goat, Idiazábal,  
Patatas Bravas, Marinated Olives, Piquillo Peppers*

## TAPAS

### HOUSE MARINATED OLIVES

Citrus, Garlic, Thyme, Giardiniera

5

### SEARED SALMON

Watercress, Chives

14.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### SCALLOPS

Pea Purée, Chimichurri

18.5

### SAUTÉED SWISS CHARD

Garlic, Chili Flakes

7.5

### MAHI-MAHI A LA PLANCHA

Spring Onions, Gremolata

14.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### CHICKEN PINTXOS

Huancaína

9.5

### ASPARAGUS

Black Garlic, Almonds

9.5

### WAGYU BEEF CARPACCIO\*

Arugula, Truffle, Pecorino

14.5

### GREEN BEANS

Romesco, Herb Butter

8

### GNOCCHI

Mushrooms, Arugula Pesto

12

### BURRATA

Grilled Eggplant, Calabrian

12

### BIKINI

Serrano Ham, Idiazábal

9

### MUSHROOMS & GOAT CHEESE

Balsamic Reduction

8.5

### FLAT IRON STEAK

Agridulce

15.5

### BEETS

Pepitas, Meyer lemons

7.5

### STUFFED PIQUILLO PEPPERS

Rice, Beef, Aioli Verde

8.5

### HUMMUS

Piquillo, Za'atar

8.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### ROASTED CARROTS

Pistachios, Sumac Vinaigrette

8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### POTATO TORTILLA

Chive Sour Cream

7

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### GAMBAS AL AJILLO

Guindilla Peppers, Sherry, Garlic

9.5

### FIDEOS

Chicken, Chorizo, Sofrito

16.5

### PULPO

Sobrasada Sofrito, White Beans

15.5

### PORK BELLY

Red Chimichurri

10.5

## SALADS

### ENSALADA MIXTA

Onions, Tomatoes, Little Gem Lettuce

9

### BIBB

Aged Mahón, Pistachios, Pink Peppercorn Vinaigrette

9

### BABY KALE

Peas, Radish, Bacon Vinaigrette

9

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE BRANZINO

Arugula Salad, Potatoes

26.5

### PAELLA VERDURAS

Mushrooms, Cauliflower, Carrots

half / full / double  
18 / 36 / 64

### PAELLA MARISCOS

Shrimp, Mussels, Calamari, 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

### FLAN CATALÁN

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

7

9

### CREPAS SALGUERO

Dulce de Leche, Whipped Cream, Chocolate Sauce

8

### BREAD PUDDING

Caramel, Vanilla Ice Cream

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>	4.75	9.5	38
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		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	12	48
2022 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2022 Le Naturel, Navarra, Spain	<i>Verdejo</i>	6	12	48
2022 Pinord, Diorama, Penedès, Spain	<i>Garnacha Blanca</i>	5	10	40
2021 Orto Vins, Les Argiles, Montsant, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Macabeo</i>	6.5	13	52
2022 Asnella, Vinho Verde, Portugal	<i>Pedro Ximénez</i>	5.5	11	44
2020 Capítulo 7, Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2023 Aylin, San Antonio, Chile	<i>Pedro Ximénez</i>	4.25	8.5	34
2023 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5	10	40
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2022 Iniceri, 'Abisso', Sicily, Italy	<i>Petit Manseng Blend</i>	6	12	48
2022 Leitz, Feinherb, Rheingau, Germany	<i>Cataratto</i>	6	12	48
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Reisling</i>	6	12	48
	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2022 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	4.5	9	36
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Cabernet Sauvignon</i>	5.5	11	44
	<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>Tempranillo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Vinedos de Altura, Ribera del Duero, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Ganza, Navarra, Spain	<i>Tempranillo</i>	6	12	48
2016 Alberto Orte, A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	(L)48
2020 Sotabosc, Monstant, Spain	<i>Mencia</i>	6.5	13	52
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	
2022 La Vinyeta, Bongo*, Emporda, Spain	<i>Trepal 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
2021 Earth First, Classic, Mendoza, Argentina	<i>Bobal</i>	5.25	10.5	42
2018 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Malbec</i>	4.25	8.5	34
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2020 Belinda, Mendoza, Argentina - served chilled	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 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
2022 Garage Wine Company, Revival, Maule, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 Alto de la Ballena, Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Cabernet Franc Blend</i>	4	8	32
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

**GRENADE (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

Inspired by three of Spain's most iconic regions 15

**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 9.5 34  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe 12.5 50  
São João Brut Rosé, Lillet Rosé, Rime Vodka,  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** cãna doble 4.25 8.5  
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  
Left Hand, Milk Stout - CO 9.5

**CIDERS**  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28