

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	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity	LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	12
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	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	MAXORATA CURADO Islas Canarias, ES Aged 4 months, Semi-Soft, Goat’s Milk Full Flavored, Smoky	8.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	SMOKIN’ GOAT Islas Canarias, ES Semi-Soft, Goats Milk, Aged 15 days, Smoked, Creamy, Mild	IBORES Extremadura, ES Semi-Firm, Raw Goat’s Milk, Aged 2 Months. Pimentón Rubbed	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked	<i>Marinated Olives, Patatas Bravas, Piquillo Peppers, Assorted Meats & Cheeses</i>	
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	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		

TAPAS

HOUSE MARINATED OLIVES Citrus, Garlic, Thyme, Giardiniera	5	PULPO GALLEGO Purple Fiesta Potatoes, Celery Heart	15.5
SAUTÉED KALE Lemon, Garlic, Chili Flakes	8	WILD BASS A LA PLANCHA Shaved Asparagus, Green Onion Gremolata	16.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	BOQUERONES Garlic, Parsley	6
SPRING PEA ARANCINI Mint-Citrus Crema	9.5	CHICKEN PINTXOS Manchego Huancaína	9.5
BLISTERED SHISHITO PEPPERS Sea Salt	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
LOCAL LEEKS Whipped Goat Cheese, Crispy Serrano	8.5	BACON-WRAPPED DATES Valdeón Mousse	8
STUFFED PIQUILLOS Rice, Spiced Beef, Aioli Verde	8	BRAISED RABBIT Roasted Garlic Polenta	15
GRILLED ASPARAGUS Black Garlic Vinaigrette, Crushed Pistachios	9.5	QUAIL Roasted Red Pepper Romesco	15.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	BEEF TARTARE Caper Berry, Egg Yolk	14.5
MUSHROOMS & GOAT CHEESE Balsamic Reduction	8.5	BISON SKIRT STEAK Blistered Shishito Mojo	16.5
BURRATA Truffled Peas, Black Pepper, Crispy Serrano	12	BIKINI Jamón Serrano, Manchego	9
QUESO A LA PLANCHA Quince Agridulce	8.5	CHICKEN & CHORIZO FIDEOS Sofrito, Catalanian Noodles	16.5
JALAPEÑO HUMMUS House-Made Pita Chips	9	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
POTATO TORTILLA Chive Sour Cream	7	SPICED BEEF EMPANADAS Red Pepper Sauce	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	PORK BELLY Cherry Pepper Chimichurri	10.5
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9

SALADS

ENSALADA MIXTA Onions, Tomatoes, Little Gem Lettuce	9
KALE SALAD Radish, Charred Lemon, Ricotta Salata	8
BIBB Aged Mahón, Pink Peppercorns, Pistachios	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Mixta Salad, Potatoes	25.5
PAELLA VERDURAS Spring Onions, Asparagus, Sweet Peas	half / full / double 18 / 36 / 64
PAELLA MARISCOS Prawns, 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
FLAN CATALÁN	7
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
CREPAS SALGUERO Dulce de Leche, Whipped Cream, Chocolate Sauce	9
BASQUE BURNT CHEESECAKE Luxardo Cherries	8

EXECUTIVE CHEF THEODORE GOLA

*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
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2021 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Mersegueara Blend</i>	5.75	11.5	46
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 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
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2020 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2021 Iniceri, ‘Abisso’, Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 Leitz, Feinherb, Rheingau, Germany	<i>Reisling</i>	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 Lafage, ‘Miraflores’, Roussillon, France	<i>Mourvedre Blend</i>	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6.5	13	52
		5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 Marqués de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Garnacha</i>	4.5	9	36
2021 Le Naturel, Navarra, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanja, Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L)48
2019 La Fanfarria, Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2018 Joan d’Anguera, Finca L’Argatá, Monstant, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2019 Sotabosc, Monstant, Spain	<i>Garnacha</i>	8.5	17	68
2012 Laurona, Monstant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2021 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	7	14	56
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
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2016 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
2018 Belinda, Mendoza, Argentina - served chilled	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Pinot Noir</i>	6.75	13.5	54
2021 Domaine Vallot, Côtes-du-Rhône, France	<i>Tannat, Viognier</i>	6	12	48
2020 Dom. Des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	6.75	13.5	54
	<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, 500mL	<i>Amontillado</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	9.5	55
Almacenista, Lustau, 500mL	<i>Manzanilla</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
		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

BEEES & 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
Bañez 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
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