

# 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

### FUET

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

### SPECK

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

### SALCHICHÓN DE VIC

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic,  
Pimentón

### SOBRASADA

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

### AGED MAHÓN

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

### CAÑA DE CABRA

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

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goats Milk, Aged 15 days,  
Smoked, Creamy, Mild

### SAN SIMÓN

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

### JAMÓN MANGALICA

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

### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin.  
Mild, Smoky, Pimentón

### MAXORATA CURADO

Islas Canarias, ES  
Aged 4 months, Semi-Soft, Goat's Milk  
Full Flavored, Smoky

### 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

Citrus, Garlic, Thyme, Giardiniera

### SAUTÉED RAINBOW CHARD

Garlic, Pine Nuts, Golden Raisins

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### SPRING PEA ARANCINI

Mint-Citrus Crema

### LOCAL LEEKS

Whipped Goat Cheese, Crispy Serrano

### BLISTERED SHISHITO PEPPERS

Sea Salt

### GRILLED ASPARAGUS

Black Garlic Vinaigrette, Crushed Pistachios

### BURRATA

Truffled Peas, Black Pepper, Crispy Serrano

### WILD FIDDLEHEADS

Garlic, Olive Oil, Chili Flakes, Lemon

### MUSHROOMS & GOAT CHEESE

Balsamic Reduction

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### QUESO A LA PLANCHA

Quince Agridulce

### POTATO TORTILLA

Chive Sour Cream

### MEDITERRANEAN HUMMUS

Red Onion, Crumbled Feta, Pita Chips

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BIKINI

Jamón Serrano, Manchego

### BOQUERONES

Garlic, Parsley

### WILD BASS A LA PLANCHA

Shaved Asparagus, Ramp Gremolata

### MUSSELS

Fresh Herbs, Lemon, Pickled Ramps

### PULPO GALLEGO

Purple Fiesta Potatoes, Celery Heart

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### SMOKED SALMON MONTADITO

Whipped Cream Cheese, Spring Onion, Dill

### CHICKEN PINTXOS

Manchego Huancaína

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### BRAISED RABBIT

Roasted Garlic Polenta

### BEEF TARTARE\*

Caper Berry, Quail Egg

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### PORK BELLY

Cherry Pepper Chimichurri

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### CHICKEN & CHORIZO FIDEOS

Sofrito, Catalanian Noodles

### BISON SKIRT STEAK\*

Blistered Shishito Mojo

## SALADS

### ENSALADA MIXTA

Onions, Tomatoes, Little Gem Lettuce

### BIBB

Aged Mahón, Pink Peppercorns, Pistachios

### ARUGULA SALAD

Snap Peas, Spring Onions, Goat Cheese,  
White Balsamic

### DANDELION GREENS

Crispy Halloumi, Chickpeas, Citrus

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE BRANZINO

Mixta Salad, Potatoes

### PAELLA VERDURAS

Seasonal Veggies

### PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage

### PARILLADA BARCELONA\*

Strip Steak\*, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

### FLAN CATALÁN

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

### CREPAS SALGUERO

Dulce de Leche, Whipped Cream, Chocolate Sauce

## 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  
 2019 **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

2022 **Rezabal**, Getariako Txakolina, Spain  
 2021 **Menade**, Rueda, Spain  
 2020 **Pinord, Diorama**, Penedès, Spain  
 2021 **Vinos Piñol, Raig de Raim**, Terra Alta, 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>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>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>Catarratto</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 **Christophe Avi**, Agenais, France  
 2020 **Los Conejos Malditos, Blanco Con Madre**, Toledo, Spain

	3oz	6oz	bottle
<i>Mencia</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Cabernet Sauvignon</i>	5.5	11	44
<i>Malvar, Airén</i>	5	10	40

## RED

2018 **Nucerro, Reserva**, Rioja, Spain  
 2019 **Marqués de Tomares, Crianza**, Rioja, Spain  
 2021 **Glup Glup**, Cariñena, Spain  
 2020 **Bardos, Romántica**, Ribera del Duero, Spain  
 2021 **Le Naturel**, Navarra, Spain  
 2020 **Azul y Ganza**, 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  
 2013 **Laurona**, Monstant, Spain  
 2022 **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  
 2019 **Belinda**, Mendoza, Argentina - served chilled  
 2018 **Peñalolen**, Maipo, Chile  
 2018 **Polkura**, Colchagua, Chile  
 2020 **Casas del Bosque**, Casablanca, Chile  
 2018 **Alto de la Ballena, Reserva**, Maldonado, Uruguay  
 2021 **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>	4.5	9	36
<i>Tempranillo</i>	6	12	48
<i>Garnacha</i>	5	10	40
<i>Tempranillo</i>	4.25	8.5	(L)48
<i>Mencia</i>	6.75	13.5	54
<i>Mencia, 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>	6.75	13.5	54
<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)

**GRENA CHE (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**  
 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