

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

### 6-MONTH AGED MANCHEGO

Castilla-La Mancha  
Firm, sheep's milk, sharp & piquant

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk soaked in red wine

### CABRA ROMERO

Jumilla  
Semi soft goat's milk cheese coated with rosemary

### VALDEÓN

Castilla-León  
Semi-firm cow & goat's milk blue cheese

### DELICE DE BOURGOGNE

Burgundy  
Soft-ripened triple cream cow's milk

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with black peppercorns

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SOBRASADA

Mallorca  
Pimenton-spiked spreadable pork sausage

### CHORIZO PICANTE

Rioja  
Spicy dry-cured pork sausage

### SPECK

Italy  
Dry-cured smoked ham, savory and smokey

### IBORES

Extremadura  
Semi-firm raw goat's cheese rubbed with pimentón

### IDIAZÁBAL

Navarra  
Smoked raw sheep's milk, nutty & robust

### YOUNG MAHÓN

Menorca  
Semi-soft cow's milk, creamy & buttery

### ROSETTE DE LYON

USA  
Dry pork sausage, complex

### MANGALICA

Segovia  
Cured Hungarian pig

### APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

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

14

22

## TAPAS

### MARINATED OLIVES

Citrus, Garlic, Chili Flakes, Giardinera

5

### SAUTÉED SWISS CHARD

Lemon, Garlic

8

### ROASTED CARROTS

Chili Honey, Citrus Yogurt

7.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### SPICY EGGPLANT CAPONATA

Sweet Peppers, Basil

5

### GRILLED ASPARAGUS

Lemon Tahini, Black Sesame

9

### ROASTED CAULIFLOWER

Golden Raisins, Crispy Capers, White Balsamic

8.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

### POTATO TORTILLA

Chive Sour Cream

6

### BLISTERED SHISHITO PEPPERS

Sea Salt

8.5

### CHARRED SNAP PEAS

Lemon, Feta, Chili Oil

8.5

### QUESO A LA PLANCHA

Quince Agridulce

8.5

### PIQUILLO HUMMUS

House Pita Chips

8.5

### BOQUERONES

Garlic, Parsley

12

### GAMBAS AL AJILLO

Guindilla Pepper, Garlic

9.5

### PULPO GALLEGO

Smashed Fingerlings, Celery Heart

15.5

### TROUT A LA PLANCHA

Salsa Verde

12.5

### PEI MUSSELS

Grain Mustard, White Wine, Fresh Thyme

12

### CALAMARI A LA PLANCHA

Garlic, Parsley, Lemon

11

### SALT COD FRITTERS

Chive Aioli, Lemon

8

### TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

### JAMÓN CROQUETAS

Garlic Aioli

6.5

### SPICED BEEF EMPANADAS

Pepper Sauce

7

### CHICKEN & CHORIZO FIDEOS

Spanish Noodles

14.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### STEAK PAILLARD

Pepper Vinaigrette, Matchstick Potatoes

14.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### PLUMA IBÉRICO

Cherries & Marcona Almond Gremolata

16

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.5

### WATERCRESS SALAD

Watermelon Radish, House-Smoked Goat Cheese

8.5

### BIBB

Aged Mahón, Pink Peppercorn, Marcona Almonds

8

### PICKLED BEET

Valdeón, Toasted Walnuts

7

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE BRANZINO

Mixta Salad, Potatoes

25.5

### PAELLA VERDURAS

Snap Peas, Cauliflower, Carrots

half / full / double  
18 / 36 / 64

### PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

28 / 56 / 98

### PAELLA SALVAJE

Chicken, Gaucho Sausage, Pork Loin

28 / 56 / 98

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### OLIVE OIL CAKE

Sea Salt

9

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

### CREPAS SALGUERO

Dulce de Leche, Whipped Cream, Chocolate Sauce

8.5

### CHOCOLATE CAKE

Espresso Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF JASON MILANESE | EXECUTIVE SOUS CHEF MANNY FALU

\*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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarrabi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2018 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Reisling</i>	5.25	10.5	42
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6	12	48

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4	8	32
2020 Azul y Garanja, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L)48
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	5.5	11	44
2018 Joan d'Anguera, Finca L'Argatá, Monstant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Monstant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2016 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. Des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
Carlos VII, Alvear, 500mL	<i>Amontillado</i>	9.5	55
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
VORS, Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

## SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<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 / Camino de Navaherreros / Finca L'Argatá 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, & Limestone

**ACID TRIP** Asnella / L'Alpage / Negre de Folls 14.5  
High. Acid. Wines.



# COCKTAILS

**BEES & BAYS** (No ABV\*) 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 10  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**RICHMOND GIMLET** 9  
Greenall's Gin, Lime, Mint

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer  
Lime, Angostura Bitters, Cucumber

**DOS PENÍNSULAS** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina  
Salted Honey, Aquafaba, Lemon

**LAIRD'S WAY** 14.5  
Monkey Shoulder, Sfumato Amaro  
Sweet Vermouth, Walnut, Bitters

**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

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
Hayman's London Dry Gin.

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

**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 30  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rose Vermut, 11.5 46  
Rime Vodka, 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 5  
Peroni, Lager - Italy 7.5  
Estrella Galicia, Lager - Spain 7.5  
Narragansett Lager (16oz.) - RI 6  
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5  
Von Trapp, Bohemian Pilsner - VT 7.5  
Troegs, Dreamweaver Wheat - PA 6.5  
Estrella Damm, Inedit - Spain 9.5  
Hitachino, Nest White - Japan 13  
Two Roads, Honeyspot Road IPA - CT 6.5  
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 8.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28