

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

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

AGED MANCHEGO

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

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

VALDEÓN

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

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

SAN SIMÓN

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

CAÑA DE CABRA

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

CACIO DI BOSCO

Toscana, IT
Firm, Sheep’s Milk, Aged 3 Months, White Truffle

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

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

BURRATA

Truffled Peas, Black Pepper, Crispy Serrano

SPINACH & CHICKPEA CAZUELA•

Cumin, Roasted Onions, Lemon

GRILLED ASPARAGUS

Black Garlic Vinaigrette, Crushed Pistachios

BLISTERED SHISHITO PEPPERS

Sea Salt

MUSHROOMS & GOAT CHEESE

Balsamic Reduction

WILD FIDDLEHEADS

Garlic, Olive Oil, Chili Flakes, Lemon

QUESO A LA PLANCHA

Quince Agridulce

MEDITERRANEAN HUMMUS

Red Onions, Crumbled Feta, Pita Chips

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS•

Salsa Brava, Garlic Aioli

BOQUERONES

Garlic, Parsley

WILD BASS A LA PLANCHA

Shaved Asparagus, Ramp Gremolata

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

MUSSELS

Fresh Herbs, Lemon, Pickled Red Onions

MARISCOS SALPICON

Chilled Shrimp, Calamari, Pulpo, Lime Vinaigrette

PULPO GALLEGO

Crispy Fingerlings, Celery Heart

BACON-WRAPPED DATES

Valdeón Mousse

CHICKEN PINTXOS

Manchego Huancaína

JAMÓN & MANCHEGO CROQUETAS•

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS•

Balsamic Reduction

BIKINI

Jamón Serrano, Manchego

BEEF TARTARE*

Caper Berry, Quail Egg

SPICED BEEF EMPANADAS•

Red Pepper Sauce

PORK BELLY

Cherry Pepper Chimichurri

BISON SKIRT STEAK

Blistered Shishito Mojo

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

CHICKEN & CHORIZO FIDEOS

Sofrito, Catalanian Noodles

BRAISED RABBIT

Roasted Garlic Polenta

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WINES BY THE GLASS

SPARKLING

NV BarCava, Brut, Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

2021 Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2022 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2021 Menade, Rueda, Spain	Verdejo	6	12	48
2021 Le Naturel, Navarra, Spain	Garnacha Blanca	5	10	40
2020 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.25	8.5	34
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	5	10	40
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6	12	48
2020 Marcel Couturier, Mâcon-Loché, France	Chardonnay	8	16	64
2021 Iniceri, ‘Abisso’, Sicily, Italy	Catarratto	6	12	48
2021 Leitz, Feinherb, Rheingau, Germany	Reisling	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	Mencía	3oz	6oz	bottle
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Christophe Avi, Agenais, France	Cabernet Sauvignon	5.5	11	44
2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2019 Marqués de Tominas, Crianza, Rioja, Spain	Tempranillo	6.5	13	52
2021 Glup Glup, Cariñena, Spain	Garnacha	6	12	48
2020 Bardos, Romántica, Ribera del Duero, Spain	Garnacha	4.5	9	36
2021 Le Naturel, Navarra, Spain	Tempranillo	6	12	48
2020 Azul y Garamza, Navarra, Spain	Garnacha	5	10	40
2020 César Marquez Pérez, Parajes, Bierzo, Spain	Tempranillo	4.25	8.5	(L)48
2019 La Fanfarria, Asturias, Spain	Mencía	6.75	13.5	54
2018 Joan d’Anguera, Finca L’Argatá, Monstant, Spain	Mencía, Albarín Negro	6.5	13	52
2019 Sotabosc, Monstant, Spain	Garnacha	8.5	17	68
2013 Laurona, Monstant, Spain	Garnacha, Cariñena	6	12	48
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	Garnacha, Cariñena	7	14	56
2022 La Vinyeta, Bongo*, Emporda, Spain	Trepat Blend	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Monastrell	4.75	9.5	38
2020 Uva de Vida, Biográfico, Toledo, Spain	Garnacha, Piñuela	5.5	11	44
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Tempranillo, Graciano	6.5	13	52
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	Bobal	5.25	10.5	42
2021 Earth First, Classic, Mendoza, Argentina	Touriga National Blend	3.5	7	28
2020 Quieto, Gran Corte, Mendoza, Argentina	Malbec	4.25	8.5	34
2019 Belinda, Mendoza, Argentina - served chilled	Cabernet Franc, Malbec	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	Bonarda, Pedro Ximénez	4.25	8.5	34
2018 Polkura, Colchagua, Chile	Cabernet Sauvignon	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	Syrah	6.5	13	52
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	Pinot Noir	6.75	13.5	54
2021 Domaine Vallot, Côtes-du-Rhône, France	Tannat, Viognier	6	12	48
2020 Dom. Des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Grenache Blend	6.75	13.5	54
	Cabernet Blend	6	12	48

SHERRY

DRY

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

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	8	64
Solera 1927, Alvear, 375mL	Pedro Ximénez	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

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