

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 BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SALCHICHÓN DE VIC

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

SOBRASADA

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic,
Pimentón

CHORIZO PAMPLONA

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

CHORIZO PICANTE

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

FUET

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

AGED MANCHEGO

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

SAN SIMÓN

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

IBORES*

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

AGED MAHÓN

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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-
Aged 2 Months

DELICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

DRUNKEN GOAT

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

TETILLA

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

IDIAZÁBAL*

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

JAMÓN MANGALICA

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

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 5
Citrus, Garlic, Thyme, Giardiniera

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

POTATO TORTILLA 7
Chive Sour Cream

SAUTÉED KALE 7.5
Breadcrumbs, Lime Zest

GARBANZO SALAD 8.5
Roasted Tomato, Fresh Herbs, Cumin

MUSHROOMS & GOAT CHEESE 8.5
Balsamic Reduction

HUMMUS 8.5
Piquillo, Za'atar

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

GNOCCHI 12
Roasted Tomato, Arugula Pesto

BOQUERONES 7.5
Olive Tapenade

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Sherry, Garlic

SCALLOP CRUDO* 15
Pickled Fennel, Fresno Chili

LOCAL POTATOES 8.5
Corn Purée, Chimichurri

MAHI-MAHI A LA PLANCHA 14.5
Beets, Green Onion Gremolata

SEARED SALMON 14.5
Arugula, Chives

PULPO 15.5
Sobrasada Sofrito, Chickpeas

CHICKEN PINTXOS 9.5
Huancaína

VENISON LOIN 16.5
Padron Conserva

BIKINI 9
Serrano Ham, Idiazábal

FLAT IRON STEAK* 15.5
Charred Scallion Vinaigrette

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

STUFFED PIQUILLO PEPPERS 8.5
Rice, Beef, Aioli Verde

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

FIDEOS 16.5
Chicken, Chorizo, Sofrito

PORK BELLY 10.5
Piri Piri

SALADS

ENSALADA MIXTA 9
Onions, Tomatoes, Olives, Little Gem Lettuce

BIBB 9
Aged Mahon, Pistachios, Pink Peppercon Vinaigrette

WATERMELON 9
Vidalia Onion, Arugula, Cabernet Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 26.5
Arugala Salad, Potatoes

PAELLA VERDURAS **half / full / double**
Asparagus, Squash, Carrots 18 / 36 / 64

PAELLA MARISCOS 28 / 56 / 98
Shrimp, Calamari, Mussels, Clams

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, Pork Loin

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Pork Loin, Gaucho

DESSERTS

OLIVE OIL CAKE 9
Sea Salt

BASQUE BURNT CHEESECAKE 9
Strawberry Compote

FLAN CATALÁN 7

CREPAS SALGUERO 8
Dulce de Leche, Whipped Cream, Chocolate Sauce

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF TED 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>	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2023 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 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
2023 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2023 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2022 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2022 Leitz, Feinherb , Rheingau, Germany	<i>Reisling</i>	6	12	48
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2022 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Bardos, Vinedos de Altura , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L)48
2016 Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2020 Sotabosc , Monstant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013 Laurona , Monstant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2022 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2011 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2020 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021 Polkura , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2022 Garage Wine Company, Revival , Maule, Chile	<i>Pais</i>	5.75	11.5	46
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4	8	
32				
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 Dom. Des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5	40
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
Carlos VII , Alvear, 375mL	<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

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)

BIO-CURIOUS Diorama / Pedro González Mittelbrunn / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENAICHE (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 13.5
Banhez Mezcal, Byrrh Quinquina
Salted Honey Syrup, Aquafaba, Lemon Juice,
Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 13
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

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