

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

FUET

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

CHORIZO PICANTE

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

CHORIZO PAMPLONA

País Vasco, ES
Beef & Pork Sausage with Plmenton.
Tangy, Salty, Rich

AGED MANCHEGO

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

IBORES*

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

SAN SIMÓN

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

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

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

VALDEÓN

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

TETILLA

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

IDIAZÁBAL*

País 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

Citrus, Garlic, Thyme, Giardiniera

5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

POTATO TORTILLA

Chive Sour Cream

7

SAUTÉED KALE

Breadcrumbs, Lime Zest

7.5

ASPARAGUS

Black Garlic, Almonds

9.5

GARBANZO SALAD

Roasted Tomato, Fresh Herbs, Cumin

8.5

SUMMER SQUASH

Pesto, Calabrian Chili

8

GRILLED CAULILINI

Romesco, Lemon

9.5

GARLIC SCAPES

Lemon, Herb Butter

8

MUSHROOMS & GOAT CHEESE

Balsamic Reduction

8.5

HUMMUS

Piquillo, Za'atar

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

GNOCCHI

Mushrooms, Arugula Pesto

12

BOQUERONES

Olive Tapenade

7.5

GAMBAS AL AJILLO

Guindilla Peppers, Sherry, Garlic

9.5

SEARED SALMON

Arugula, Chives

14.5

MAHI-MAHI A LA PLANCHA

Spring Onions, Green Onion Gremolata

14.5

SCALLOP CRUDO

Pickled Fennel, Fresno Chili

18.5

PULPO

Sobrasada Sofrito, Chickpeas

15.5

CHICKEN PINTXOS

Huancaína

9.5

BIKINI

Serrano Ham, Idiazábal

9

BACON-WRAPPED DATES

Valdeón Mousse

8

FLAT IRON STEAK*

Garlic Scape Chimichurri

15.5

WAGYU BEEF CARPACCIO*

Arugula, Truffle, Pecorino

14.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

STUFFED PIQUILLO PEPPERS

Rice, Beef, Aioli Verde

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

FIDEOS

Chicken, Chorizo, Sofrito

16.5

PORK BELLY

Piri Piri

10.5

SALADS

ENSALADA MIXTA

Onions, Tomatoes, Little Gem Lettuce

9

BIBB

Aged Mahon, Pistachios, Pink Peppercon Vinaigrette

9

WATERMELON

Ricotta Salata, Vidalia Onion, Cabernet Vinaigrette

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Mixta Salad, Potatoes

26.5

PAELLA VERDURAS

Asparagus, Squash, Garlic Scapes

half / full / double
18 / 36 / 64

PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

28 / 56 / 98

PAELLA SALVAJE

Chicken, Chorizo, Pork Loin

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho

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

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

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
 2021 **AT Roca, Reserva, Brut Nature**, Classic Penedès, Spain
 2021 **Caves São João, Brut Rosé**, Bairrada, Portugal

Xarel-lo Blend
Macabeo Blend
Baga Blend

3oz	6oz	bottle
4.75	9.5	38
6.5	13	52
6.25	12.5	50

WHITE

2023 **Mila**, Rías Baixas, Spain
 2023 **Rezabal**, Getariako Txakolina, Spain
 2022 **Menade**, Rueda, Spain
 2022 **Le Naturel**, Navarra, Spain
 2022 **Pinord, Diorama**, Penedès, Spain
 2022 **Orto Vins, Les Argiles**, Montsant, Spain
 2020 **Alvear, 3 Miradas**, Montilla-Moriles, Spain
 2022 **Asnella**, Vinho Verde, Portugal
 2020 **Capítulo 7**, Mendoza, Argentina
 2023 **Aylin**, San Antonio, Chile
 2023 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay
 2020 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2022 **Iniceri, 'Abisso'**, Sicily, Italy
 2022 **Leitz, Feinherb**, Rheingau, Germany
 2021 **L'Alpage**, Mont-sur-Rolle, Switzerland

Albariño
Hondarribi Zuri Verdejo
Garnacha Blanca
Xarel-lo
Macabeo
Pedro Ximénez
Arinto, Loureiro
Pedro Ximénez
Sauvignon Blanc
Chardonnay
Petit Manseng Blend
Catarratto
Reisling
Chasselas

3oz	6oz	bottle
6	12	48
6.25	12.5	50
6	12	48
5	10	40
4.75	9.5	38
6.5	13	52
5.5	11	44
5	10	40
4.25	8.5	34
5	10	40
4.5	9	36
6	12	48
6	12	48
6	12	48
6.5	13	52

ROSÉ & SKIN CONTACT

2021 **Liquid Geography**, Bierzo, Spain
 2022 **Familia Schroeder, Saurus**, Patagonia, Argentina
 2021 **Christophe Avi**, Agenais, France
 2021 **Los Conejos Malditos, Blanco Con Madre**, Toledo, Spain

Mencia
Pinot Noir
Cabernet Sauvignon
Malvar, Airén

3oz	6oz	bottle
5	10	40
4.5	9	36
5.5	11	44
5	10	40

RED

2018 **Nucerro, Reserva**, Rioja, Spain
 2020 **Marqués de Tomares, Crianza**, Rioja, Spain
 2021 **Pedro González Mittelbrunn**, Castilla y León, Spain
 2022 **Glup Glup**, Cariñena, Spain
 2020 **Bardos, Vinedos de Altura**, Ribera del Duero, Spain
 2021 **Azul y Garanza**, Navarra, Spain
 2016 **Alberto Orte, A Portela**, Valdeorras, Spain
 2020 **Sotabosc**, Monstant, Spain
 2013 **Laurona**, Monstant, Spain
 2020 **Coster dels Olivers**, Priorat, 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
 2021 **Uva de Vida, Biográfico**, Toledo, Spain
 2011 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain
 2021 **Earth First, Classic**, Mendoza, Argentina
 2020 **Quieto, Gran Corte**, Mendoza, Argentina
 2020 **Belinda**, Mendoza, Argentina - *served chilled*
 2020 **Peñalolen**, Maipo, Chile
 2021 **Polkura**, Colchagua, Chile
 2022 **Casas del Bosque, Revival**, Maule, Chile
 2018 **Alto de la Ballena**, Maldonado, Uruguay
 32
 2021 **Chat. du Morre du Tendre, Cuvée Paul**, Côtes-du-Rhône
 2021 **Dom. Des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

Tempranillo
Tempranillo
Prieto Picudo
Garnacha
Tempranillo
Tempranillo
Mencia
Garnacha, Cariñena
Garnacha, Cariñena
Cariñena, Garnacha
Trepát Blend
Monastrell
Garnacha, Piñuela
Tempranillo, Graciano
Bobal
Malbec
Cabernet Franc, Malbec
Bonarda, Pedro Ximénez
Cabernet Sauvignon
Syrah
Pinot Noir
País
Cabernet Franc Blend

3oz	6oz	bottle
6.5	13	52
6	12	48
4.5	9	36
4.5	9	36
6	12	48
4.25	8.5	(L)48
6.5	13	52
6	12	48
7	14	56
7.5	15	60
4.75	9.5	38
4.75	9.5	38
5.5	11	44
6.5	13	52
5.25	10.5	42
4.25	8.5	34
6.25	12.5	50
4.25	8.5	34
6.5	13	52
5.75	11.5	46
6.75	13.5	54
5.75	11.5	46
4	8	

Grenache Blend
Cabernet Blend

7	14	56
6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL
Tradicion, Bodegas Tradicion, 750mL
Carlos VII, Alvear, 375mL
La Cigarrera, 375mL
Almacenista, Lustau, 500mL
Los Arcos, Lustau, 750mL
Península, Lustau, 750mL
15 Años, El Maestro Sierra, 375mL
VORS, Bodegas Tradicion, 750mL

Fino
Fino
Amontillado
Manzanilla
Manzanilla Amontillada
Amontillado
Palo Cortado
Oloroso
Oloroso

3oz	bottle
5	40
9	72
9.5	55
8	32
11	66
5	40
7.5	60
11.5	46
19	152

SWEET

East India Solera, Lustau, 750mL
Nectar, Gonzalez Byass, 375mL
Solera 1927, Alvear, 375mL

Oloroso Dulce
Pedro Ximénez
Pedro Ximénez

3oz	bottle
8	64
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)

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

GRENA CHE (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
 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 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
 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 cãna doble
 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
 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

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