

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

6-MONTH AGED MANCHEGO

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

FRESH MAHÓN

Balearic Islands
Raw cow's milk, aged 1 year, salty & sharp

CABRA ROMERO

Jumilla
Semi soft goat's milk cheese coated with rosemary

CHORIZO PICANTE

La Rioja
Dry-cured pork sausage, garlic, pimenton

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

FUET

Catalonia
Dry-cured pork sausage

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with black peppercorns

SORIA CHORIZO

United States
Dry-cured pork sausage

IBORES

Extremadura
Semi-firm raw goat's cheese rubbed w/ pimentón

TETILLA

Galicia
Semi-soft cow's milk, mild and tangy

SAN SIMON

Galicia
Smoked cow's milk, creamy & buttery

VALDEÓN

Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

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, Fuet, Manchego, Cabra Romero, Marcona Almonds

12

22

TAPAS

MARINATED OLIVES

Citrus, Garlic, Chili Flakes

5

SWORDFISH A LA PLANCHA*

Salsa Verde

12.5

SPINACH-CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

SPICED BEEF EMPANADAS

Pepper Sauce

7

EGGPLANT BRÛLÉE

Torched Manchego, Truffle Honey

8.5

SCALLOPS A LA PLANCHA*

Summer Corn Relish

14.5

MARINATED OLIVES

Citrus, Garlic, Chili Flakes

5

PINTXO GILDA

White Anchovy, Queen Olive, Piparras

8

ROASTED CARROTS

Guindilla Honey, Citrus Yogurt

7.5

PULPO GALLEGO

Purple Fiesta Potato, Celery Heart

11

HARICOT VERT

Truffle Vinaigrette, Sesame Seed Dukkah

7.5

MUSSELS AL DIABLO

Spicy Tomato Broth, Grilled Bread

11

BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

7.5

PORK BELLY

Cherry Pepper Chimichurri

9.5

SAUTEED KALE

Lemon, Garlic, Chili Flake

8

BASQUE CHISTORRA

Garbanzo Potaje, Sage

9

BRUSSEL SPROUTS

White Balsamic, Apricot, Pistachio

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.5

MUSHROOMS & GOAT CHEESE

Balsamic Reduction

8.5

NY STRIP TAPA

Red Chimichurri

12.5

POTATO TORTILLA

Chive Sour Cream

6

BACON-WRAPPED DATES

Valdeon Mousse

8

ZUCCHINI

Mustard Vinaigrette

7.5

STUFFED PIQUILLOS

Beef Bomba, Sorrel Aioli

8

SPICY EGGPLANT CAPONATA

Sweet Peppers, Basil

5

JAMON CROQUETAS

Garlic Aioli

6.5

GAMBAS AL AJILLO

Guindilla Pepper, Garlic

9.5

CHICKEN EMPANADAS

Avocado Purée

8

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.5

PICKLED BEET

Valdeón, Toasted Walnuts

7

CHARRED APPLE

Smoked Goat Cheese, Arugula, Guindilla Crouton

8

OTOÑO

Charred Radicchio, Pomegranate, Mahon, Pecan

8.5

BIBB

Aged Mahón, Pink Peppercorn, Pistachios

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

NY STRIP

Papas Fritas, Chimichurri

28.5

PAELLA VERDURAS

Asparagus, Summer Squash, Carrots

half / full / double

16 / 32 / 64

PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams

24.5 / 49 / 98

PAELLA SALVAJE

Chicken, Gaucho Sausage, Pork Lomo

24.5 / 49 / 98

FIDEOS

Chorizo & Chicken

20 / 36 / 68

PARILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage

27 / 54 / 108

DESSERTS

FLAN CATALÁN

6

OLIVE OIL CAKE

Sea Salt

8

CHOCOLATE CAKE

Espresso Crème Anglaise, Almond Crumble

8

BASQUE BURNT CHEESECAKE

Luxardo Cherries

8

EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF ALEX KAPUSTYNSKI

*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>	4.25	8.5	34
2016 Sumarroca, Gran Reserva, Brut Nature , Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2019 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
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
2019 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
2020 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2018 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2014 Chéreau-Carré, Comte Leloup , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2018 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2017 Wegeler , Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

ROSÉ

2019 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2019 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

2014 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	5.75	11.5	46
2019 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2018 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	4.75	9.5	38
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2011 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2017 Vara y Pulgar , Cadíz, Spain	<i>Tintilla</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
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.75	11.5	46
2017 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2016 Polkura , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.25	12.5	50
2015 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	12	48

SHERRY

DRY

Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
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, and red vermouth (served on the rocks w/orange)

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

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / Belinda 14.5
High. Acid. Wines.



COCKTAILS

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

SUMMER STREET SLING 9.5
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 PENINSULAS 10
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry *Smoked and Stirred Tableside

GINTONICS

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

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 30
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe 46
São João Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Black Hog, Rotating Selection - CT 3.75 7.5
Jack's Abby, House Lager - MA 3.75 7.5
Troegs, Perpetual IPA - PA 4.25 8.5
Black Hog, S.W.A.G. IPA-CT 3.75 7.5

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
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
Allagash, Tripel Reserve - MN 10.5
Kentucky Ale, Bourbon Barrel Ale - KY 10
Duclaw, Sweet Baby Jesus Porter - MD 8