

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### SPECK

Alta Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### CHORIZO PICANTE

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

### SOBRASADA

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### 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

### BREBIS ESPELETTE

Les Pyrénées, FR  
Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed

### IDIÁZABAL

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

### CABRA ROMERO

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

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goats Milk, Aged 21 Days. Creamy, Mild

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

### DRUNKEN GOAT

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

### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

### DÉLICE DE BOURGOGNE

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

### AGED MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty

### VALDEÓN

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

### JAMÓN MANGALICA

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

### WAGYU CECINA

Illinois, US  
Cured Beef, 12-16 Weeks, Cold Smoked, Hickory, Peppery, Smokey

### JAMÓN LOMO IBÉRICO

Cordoba, ES  
Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, 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

*Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

### CRISPY BRUSSELS SPROUTS

Onion Mermelada, Piquillo Peppers

### ROASTED CARROTS

Chermoula

### GRILLED BROCCOLINI

Salbitxada

### ROASTED PARSNIPS

Green Romesco

### HARISSA HUMMUS

Baked Lavash, Olive Oil

### HOUSE-MADE RICOTTA

Fennel Pollen, Honey

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### BOQUERONES

Olives, Pickled Guindilla

### TUNA CRUDO\*

Valencia Orange, Serrano Peppers

### COD A LA PLANCHA

Salsa Puttanesca

### STEAMED MUSSELS

Mustard Seeds, Fennel

### GRILLED PULPO

Chorizo Picante, Chickpeas

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### SEARED SCALLOPS

Honeynut Squash Purée, Chive Gremolata

### GRILLED CHICKEN THIGH

Mojo Verde

### BACON-WRAPPED DATES

Valdeón Mousse

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### CHORIZO W/SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### SHORT RIB

Demi, Cauliflower

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### WAGYU BEEF CARPACCIO

Capers, Arugula, Truffle Aioli

### COSTILLAS

Smoked Apricot

### PORK BELLY

Piri Piri

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

### BURRATA

Roasted Grapes, Figs, Frisee, Candied Walnuts

## LARGE PLATES

### WHOLE ROASTED BRANZINO

Broccolini, Potatoes

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### PAELLA VERDURAS

Brussels Sprouts, Carrots, Cauliflower, Squash, Green Garlic Aioli

### PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

### PAELLA MARISCOS

Shrimp, Mussels, Calamari

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### CREPAS WITH SEASONAL FRUIT

Spiced Apples, Pistachios

### BASQUE BURNT CHEESECAKE

Poached Pears

## EXECUTIVE CHEF EMILIO GARCIA SOUS CHEFS JUAN VALENCIA & DIOGO SOUZA

\*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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepát</i>	7	14	56
			6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2021	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	4.75	9.5	38
2022	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	7	14	56
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5	10	40
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6	12	48
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6.5	13	52
2022	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	5	10	40
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
			6.25	12.5	50

## ROSÉ & SKIN CONTACT

2023	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	6	12	48
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2022	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
			5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	<b>Filipe Ferreira, Douro Tinto</b> , Douro, Portugal	<i>Touriga</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	5.75	11.50	46
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	4.75	9.5	(L)53
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Garnacha, Cariñena</i>	6	12	48
2020	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Trepát Blend</i>	5.5	11	44
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	6	12	48
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Monastrell</i>	5	10	40
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Bobal</i>	5.5	11	44
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	<i>Garnacha, Piñuela</i>	6	12	48
2019	<b>Polkura</b> , Colchagua, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.25	12.5	50
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8	32
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	13	52
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	8.5	68
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	12	48
		14	56

### SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	7.5	60
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		16	64

## WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**GRENA CHE (ON THE ROCKS)** Le Naturel / Vino De Montaña / Coster Dels Olivers  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Licorella

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

**ACID TRIP** Asnella / B.R.O.T. / Belinda  
High. Acid. Wines.

**UNTOXICATED** Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto  
Non alcoholic wines, all made using the process of dealcoholization

## COCKTAILS

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

**TEA TIME (NO ABV)**  
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup,  
Lemon, Aquafaba, Mint

**FLOR DE SAL** (Low ABV)  
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón For The Table** 48

**SIDE HUSTLE**  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**PICA PICA**  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

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

**ALEBRIJES**  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Bee Pollen & Dragonfruit Powder

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

**BOURBON SPICE RACK**  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**LAIRD'S WAY**  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

## GINTONICS

Inspired by three of Spain's most iconic regions.

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

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka,  
Peach Nectar, Grapefruit

## BEER

**DRAFT**  
Lord Hobo, 617 White Ale—MA  
Estella Galicia, Lager—Spain  
Troegs, Perpetual IPA—PA  
Jack's Abby, Post Shift Pilsner—MA

### BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT  
Peroni, Lager—Italy  
Estrella Damm, Daura Gluten-Free Lager—Spain  
Narragansett, Light (16oz.)—RI  
Von Trapp, Bohemian Pilsner—VT  
Hitachino, Nest White—Japan  
Lord Hobo, Boom Sauce—MA  
Founders, All Day IPA—MI  
Night Shift, Whirlpool Hazy NE IPA—MA  
Jack's Abby, Hoponius Union IPL—MA  
Lagunitas, Maximus IPA—CA  
Allagash, Tripel—ME  
Down East Cider, Original—MA  
Isastegi, Sagardo Natural Cider—Spain (750mL)

