

barcelona

CHARCUTERIE & CHEESE

7.5 for one | 21 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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO DE PAMPLONA

Pais Vasco, ES
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

FUET

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

SPECK

Alto Adige, IT
Spice-Rubbed Ham, Smoky, Lean

CHORIZO PICANTE

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

SALCHICHÓN DE VIC

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

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

DÉLICE DE BOURGOGNE

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

CABRA ROMERO

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

AGED MAHÓN

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

IDIAZÁBAL

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

VALDEÓN

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

MAHON

Minorca, ES
Firm, Cows Milk, Aged 4 Months, Pimenton, Nutty

DRUNKEN GOAT

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

IBORES

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

QUESO DE OVEJA CON FLORES

La Mancha, ES
Firm, Sheep's Milk, Aged 120 Days, Earthy, Nutty, Flower Coated

TETILLA

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

BREBIS ESPELETTE

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

JAMÓN MANGALICA

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

VENISON CHORIZO

Fossil Farms – New Jersey, US
Wagyu Beef, Pimenton, Garlic

'NDUJA

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Fuet, Chorizo Picante, Manchego, Idiazabal, Patatas Bravas, Olives, Piquillo Peppers, Almonds

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

SAUTÉED KALE

Lime Zest, Migas

CARROTS

Honey, Pistachios

ACORN SQUASH

Agrodulce

BRUSSELS SPROUTS

Pickled Red Onions, Cider Vinaigrette

CAULIFLOWER

Romesco, Almonds

CREAMED LEEKS

Fingerling Potato, Migas

HUMMUS

Piquillos, Za'atar

BURRATA

Poached Pears, Serrano

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Olive Tapenade

GAMBAS AL AJILLO

Guindilla Pepper, Sherry, Garlic

SALMON A LA PLANCHA

Acorn Squash, Cabernet Vinegar

PULPO

Nduja Sofrito, Chickpeas

GRILLED CHICKEN THIGH

Tzatziki

VENISON LOIN

Fig Puree

STUFFED PIQUILLO PEPPERS

Rice, Beef, Aioli Verde

WILD BOAR STRIPLOIN

Polenta, Nduja, Pepperonata

BISON CARPACCIO

Parsnip, Goat Cheese, Truffle Vinaigrette

GNOCCHI

Kale, Sausage

LAMB LOIN

Parsnip Puree, Hazelnut Gremolata

FLAT IRON STEAK

Charred Scallion Vinaigrette

SPICED BEEF EMPANADAS

Red Pepper Sauce

BIKINI

Basque Salami, Drunken Goat

PORK BELLY

Piri Piri

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BIBB

Aged Mahón, Pistachios, Pink Peppercorn Vinaigrette

FARRO

Arugula, Golden Raisins, Hazelnuts, Maple Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Ensalada Mixta, Crispy Potatoes

PAELLA VERDURAS

Parsnips, Carrots, Brussels Sprouts

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

PAELLA SALVAJE

Chicken, Pork Loin, Chorizo

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho

DESSERTS

OLIVE OIL CAKE

Sea Salt

BISCOTTI

Powdered Sugar

BREAD PUDDING

Caramel, Vanilla Ice Cream

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN

BASQUE BURNT CHEESECAKE

Luxardo Cherries

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 | | | |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | | | |
| 2022 | AT Roca, Reserva, Brut Nature , Classic Penedès, Spain | | | |

WHITE

| | | | | |
|------|---|--|--|--|
| 2023 | Mila , Rías Baixas, Spain | | | |
| 2023 | Rezabal , Getariako Txakolina, Spain | | | |
| 2023 | Menade , Rueda, Spain | | | |
| 2023 | Le Naturel , Navarra, Spain | | | |
| 2022 | Pinord, Diorama , Penedès, Spain | | | |
| 2022 | B.R.O.T., Blanc Inicial , Penedès, Spain | | | |
| 2023 | Orto Vins, Les Argiles , Montsant, Spain | | | |
| 2020 | Alvear, 3 Miradas , Montilla-Moriles, Spain | | | |
| 2022 | Asnella , Vinho Verde, Portugal | | | |
| 2020 | Capítulo 7 , Mendoza, Argentina | | | |
| 2024 | Aylin , San Antonio, Chile | | | |
| 2024 | Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay | | | |
| 2022 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | | | |
| 2023 | Iniceri, Abisso , Sicily, Italy | | | |
| 2023 | Leitz, Feinherb , Rheingau, Germany | | | |

ROSÉ & SKIN CONTACT

| | | | | |
|------|---|--|--|--|
| 2022 | Liquid Geography , Bierzo, Spain | | | |
| 2023 | Familia Schroeder, Saurus , Patagonia, Argentina | | | |
| 2023 | Christophe Aví , Agenais, France | | | |
| 2022 | Los Conejos Malditos, Blanco Con Madre , Toledo, Spain | | | |

RED

| | | | | |
|------|--|--|--|--|
| 2019 | Nucerro, Reserva , Rioja, Spain | | | |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain | | | |
| 2021 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | | | |
| 2023 | Glup Glup , Cariñena, Spain | | | |
| 2021 | Azul y Garanza , Navarra, Spain | | | |
| 2017 | Alberto Orte, A Portela , Valdeorras, Spain | | | |
| 2023 | Sotabosc , Montsant, Spain | | | |
| 2013 | Laurona , Montsant, Spain | | | |
| 2023 | Vins de Pedra, Negre de Folls , Conca De Barberá | | | |
| 2023 | La Vinyeta, Bongo* , Toledo, Spain | | | |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | | | |
| 2021 | Uva de Vida, Biográfico , Toledo, Spain | | | |
| 2023 | Bodegas Ponce, Clos Lojen , Manchuela, Spain | | | |
| 2022 | Filipe Ferreira , Douro, Portugal | | | |
| 2021 | Quieto, Gran Corte , Mendoza, Argentina | | | |
| 2023 | Belinda , Mendoza, Argentina – Served Chilled | | | |
| 2021 | Polkura , Colchagua, Chile | | | |
| 2020 | Peñalolen , Maipo, Chile | | | |
| 2023 | Casas del Bosque , Casablanca, Chile | | | |
| 2021 | Garage Wine Company, Revival , Maule, Chile | | | |
| 2021 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | | | |

SHERRY

DRY

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

SWEET

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

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)

BIO-CURIOUS Diorama / Abisso / Biográfico
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

| | 3oz | 6oz | bottle |
|-----------------------|------|------|--------|
| <i>Xarel-lo Blend</i> | 5.25 | 10.5 | 42 |
| <i>Trepát</i> | 6.5 | 13 | 52 |
| <i>Macabeo Blend</i> | 7 | 14 | 56 |

| | 3oz | 6oz | bottle |
|----------------------------|------|------|--------|
| <i>Albariño</i> | 6 | 12 | 48 |
| <i>Hondarribi Zuri</i> | 6.5 | 13 | 52 |
| <i>Verdejo</i> | 6 | 12 | 48 |
| <i>Garnacha Blanca</i> | 5 | 10 | 40 |
| <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| <i>Xarel-lo, Riesling</i> | 6.25 | 12.5 | 50 |
| <i>Macabeo</i> | 6.5 | 13 | 52 |
| <i>Pedro Ximénez</i> | 6 | 12 | 48 |
| <i>Arinto, Loureiro</i> | 5.5 | 11 | 44 |
| <i>Pedro Ximénez</i> | 4.5 | 9 | 36 |
| <i>Sauvignon Blanc</i> | 5.5 | 11 | 44 |
| <i>Chardonnay</i> | 5 | 10 | 40 |
| <i>Petit Manseng Blend</i> | 6.5 | 13 | 52 |
| <i>Catarratto</i> | 6 | 12 | 48 |
| <i>Riesling</i> | 6.5 | 13 | 52 |

| | 3oz | 6oz | bottle |
|---------------------------|-----|-----|--------|
| <i>Mencia</i> | 5.5 | 11 | 44 |
| <i>Pinot Noir</i> | 5 | 10 | 40 |
| <i>Cabernet Sauvignon</i> | 6 | 12 | 48 |
| <i>Malvar, Airén</i> | 5.5 | 11 | 44 |

| | 3oz | 6oz | bottle |
|-------------------------------|------|---------|--------|
| <i>Tempranillo</i> | 6.5 | 13 | 52 |
| <i>Tempranillo</i> | 6 | 12 | 48 |
| <i>Tempranillo</i> | 6.5 | 13 | 52 |
| <i>Garnacha</i> | 4.5 | 9 | 36 |
| <i>Tempranillo</i> | 4.75 | 9.5 (L) | 53 |
| <i>Mencia</i> | 6.5 | 13 | 52 |
| <i>Garnacha, Cariñena</i> | 6 | 12 | 48 |
| <i>Garnacha, Cariñena</i> | 7 | 14 | 56 |
| <i>Trepát Blend</i> | 5.5 | 11 | 44 |
| <i>Tempranillo, Graciano</i> | 5 | 10 | 40 |
| <i>Garnacha, Piñuela</i> | 6 | 12 | 48 |
| <i>Tempranillo, Graciano</i> | 7 | 14 | 56 |
| <i>Bobal</i> | 5.5 | 11 | 44 |
| <i>Touriga Nacional Blend</i> | 5.75 | 11.5 | 46 |
| <i>Cabernet Franc, Malbec</i> | 6.5 | 13 | 52 |
| <i>Bonarda, Pedro Ximénez</i> | 4.75 | 9.5 | 38 |
| <i>Syrah</i> | 6 | 12 | 48 |
| <i>Cabernet Sauvignon</i> | 6.5 | 13 | 52 |
| <i>Pinot Noir</i> | 7 | 14 | 56 |
| <i>País</i> | 5.75 | 11.5 | 46 |
| <i>Cabernet Blend</i> | 6 | 12 | 48 |

COCKTAILS

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

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

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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, Lemon,
Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, 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 10.5 38
Dark Rum, Guava Nectar

GUNS & ROSÉS **glass carafe**
Tierra Limpia Brut Rosé, Lillet Rosé 13 52
Rime Vodka, Peach Nectar, Grapefruit

BEER

DRAFT **caña 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, Sea Hag IPA—CT 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Peroni, Lager—Italy 8.5
Narragansett Lager (16oz)—RI 7
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Von Trapp, Bohemian Pilsner—VT 8
Two Roads, Passion Fruit Gose (16oz)—CT 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
Allagash, Tripel—MN 10.5
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

