

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

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

### BASQUE SALAMI

Chicago, US  
Berkshire Pork, Peppery, Fruity

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### FUET

California, US  
Pork Sausage. Rich, Garlic, Black Pepper

### CHORIZO PICANTE

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SPECK

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

### NDUJA SALAMI

Chicago, US  
Spicy, Spreadable Salami

### MAHÓN

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

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

### AGED MAHÓN

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

### DÉLICE DE BOURGOGNE

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

### VALDEÓN

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

### 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

### DRUNKEN GOAT

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

### CABRA ROMERO

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

### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

### WAGYU CECINA

Chicago, US  
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory, Pepper, Smokey

### 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

*Jamón Serrano, Chorizo Picante, Manchego, Idiazábal, Pickled Vegetables, Olives, Almonds, Patatas Bravas*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### GRILLED BROCCOLINI

Xató

### TURNIPS A LA PLANCHA

Citrus, Jalapeño Vinaigrette

### ROASTED CARROTS

Harissa, Garlic

### ROASTED MUSHROOMS

Onion, Garlic, Saffron

### BRUSSELS SPROUTS

Pickled Fresno Peppers, Maple, Pimenton

### HOUSE MADE RICOTTA

Dates, Rosemary, Pine Nuts

### SWEET POTATOES

Aji Amarillo Aioli, Espilette

### BURRATA

Persimmon, Fennel, Blood Orange Vinaigrette

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### TUNA CRUDO\*

Pomegranate, Jalapeno, Tarragon Oil

### BOQUERONES

Giardeniera

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### STRIPED BASS A LA PLANCHA

Parsnip Purée, Kohlrabi

### GRILLED PULPO

Spicy Fingerling Potatoes

### TUNA CONSERVA

Black Olive Tapenade, Chickpeas, Piperade

### MUSSELS

Chorizo, Nora Peppers, White Wine

### GRILLED CHICKEN THIGH

Mojo Verde

### BACON-WRAPPED DATES

Valdeón Mousse

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### LAMB HUMMUS

Harissa, Garlic

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### PORK BELLY

Pear Mostarda

### DEL TERRUÑO FARM'S BEEF TARTARE\*

'Nduja, Piparras, Egg Yolk

### FLAT IRON STEAK \*

Horseradish Gremolata, Cippolini Onions

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### MARINATED BEETS

Cherries, Pepitas, Goat Cheese

### KALE SALAD

Pecans, Apples, Sage Vinaigrette

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Broccolini, Lemon, Crispy Potatoes

### PAELLA VERDURAS

Parsnips, Kohlrabi, Butternut Squash, Aioli Verde

### PAELLA SALVAJE

Pork Belly, Chorizo, Chicken

### PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams

### SQUID INK FIDEOS

Calamari, Garlic Aioli

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Poached Pears, Pistachios, Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### BASQUE BURNT CHEESECAKE

Blood Orange Marmalada

## EXECUTIVE CHEF ALEX FALCONER

\*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
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain

## WHITE

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

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2023	<b>Christophe Avi</b> , Agenais, France
2022	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain
2021	<b>Pedro González Mittelbrunn</b> , Castilla Y León, Spain
2022	<b>Glup Glup</b> , Cariñena, Spain
2022	<b>Azul y Garanza</b> , Navarra, Spain
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2023	<b>Sotabosc</b> , Montsant, Spain
2020	<b>Coster dels Olivers</b> , Priorat, Spain
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled
2020	<b>Peñalolen</b> , Maipo, Chile
2019	<b>Polkura</b> , Colchagua, Chile
2022	<b>Casas del Bosque</b> , Casablanca, Chile
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL
<b>Tradicion</b> , Bodegas Tradicion, 750mL
<b>La Cigarrera</b> , 1L
<b>Los Arcos</b> , Lustau, 750mL
<b>Carlos VII</b> , Alvear, 375mL
<b>Península</b> , Lustau, 750mL
<b>15 Años</b> , El Maestro Sierra, 375mL
<b>Asuncion</b> , Alvear, 375mL

## SWEET

<b>East India Solera</b> , Lustau, 750mL
<b>Nectar</b> , Gonzalez Byass, 375mL
<b>Solera 1927</b> , 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 / 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.

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

<b>Xarel-lo Blend</b>	5.5	11	44
<b>Macabeo Blend</b>	7	14	56
<b>Trepato</b>	6.5	13	52

<b>Albariño</b>	6	12	48
<b>Hondarribi Zuri</b>	6.5	13	52
<b>Verdejo</b>	6	12	48
<b>Garnacha Blanca</b>	5	10	40
<b>Xarel-lo</b>	4.75	9.5	38
<b>Xarel-lo, Riesling</b>	6.25	12.5	50
<b>Macabeo</b>	7	14	56
<b>Arinto, Loureiro</b>	5.5	11	44
<b>Pedro Ximénez</b>	5	10	40
<b>Sauvignon Blanc</b>	5.5	11	44
<b>Chardonnay</b>	5	10	40
<b>Petit Manseng Blend</b>	6.5	13	52
<b>Catarratto</b>	6	12	48
<b>Riesling</b>	6.5	13	52

<b>Mencia</b>	5.5	11	44
<b>Pinot Noir</b>	5	10	40
<b>Cabernet Sauvignon</b>	6	12	48
<b>Malvar, Airén</b>	5.5	11	44

<b>Tempranillo</b>	7	14	56
<b>Tempranillo</b>	6	12	48
<b>Tempranillo</b>	6.5	13	52
<b>Prieto Picudo</b>	5	10	40
<b>Garnacha</b>	4.5	9	36
<b>Tempranillo</b>	4.75	9.5	(L)53
<b>Mencia</b>	6.5	13	52
<b>Garnacha, Cariñena</b>	6	12	48
<b>Cariñena, Garnacha</b>	7.5	15	60
<b>Trepato Blend</b>	5.5	11	44
<b>Monastrell</b>	6	12	48
<b>Monastrell</b>	5	10	40
<b>Garnacha, Piñuela</b>	6	12	48
<b>Bobal</b>	5.5	11	44
<b>Cabernet Franc, Malbec</b>	6.5	13	52
<b>Bonarda, Pedro Ximénez</b>	5	10	40
<b>Cabernet Sauvignon</b>	6.75	13.5	54
<b>Syrah</b>	6.5	13	52
<b>Pinot Noir</b>	7	14	56
<b>País</b>	5.75	11.5	46
<b>Cabernet Blend</b>	6	12	48

<b>Fino</b>	5.5	44
<b>Fino</b>	9	72
<b>Manzanilla</b>	8	82
<b>Amontillado</b>	6	48
<b>Amontillado</b>	13	52
<b>Palo Cortado</b>	8.5	68
<b>Oloroso</b>	12	48
<b>Oloroso</b>	14	56

<b>Oloroso Dulce</b>	7.5	60
<b>Pedro Ximénez</b>	9	36
<b>Pedro Ximénez</b>	16	64

# COCKTAILS

**BEEES & 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

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura  
Bitters, Cucumber

**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.

**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  
glass pitcher  
10.5 38

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

# BEER

**DRAFT**  
Estrella Galicia, Lager—Spain 4.25 8.5  
Lord Hobo, 617 White Ale—MA 4 8  
Jack's Abby, Post Shift Pilsner—MA 3.75 7.5  
Troegs, Perpetual IPA—PA 4.25 8.5

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Von Trapp, Bohemian Pilsner—VT 8  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Hitachino, Nest White—Japan 14  
Founders, All Day IPA—MI 6.5  
Narragansett, Light (16oz.)—RI 7  
Peroni, Lager—Italy 8.5  
Jack's Abby, Hoponius Union IPL—MA 7.5  
Night Shift, Whirlpool Hazy NE IPA—MA 8.5  
Lagunitas, Maximus IPA—CA 8  
Lord Hobo, Boom Sauce—MA 13  
Allagash, Tripel—ME 10.5  
Down East Cider, Original—MA 9.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

