

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

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

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

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

APERITIVO BOARD

28.5
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

6.5

STRIPED BASS A LA PLANCHA

Parsnip Purée, Kohlrabi

17.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

TUNA CONSERVA

Black Olive Tapenade, Chickpeas, Piperade

14.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

ROASTED MUSHROOMS

Onion, Garlic, Saffron

10.5

GRILLED PULPO

Spicy Fingerling Potatoes

16.5

SWEET POTATOES

Aji Amarillo Aioli, Espelette

8

MUSSELS

Chorizo, Nora Peppers, White Wine

14.5

GRILLED BROCCOLINI

Xató

10.5

GRILLED CHICKEN THIGH

Pepitoria

10.5

SUNCHOKES

Harissa Vinaigrette, Golden Raisins

8.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

11.5

GRILLED CHICORIES

Fennel Agrodolce

8

TRUFFLED BIKINI

Jamón Serrano, San Simón

10.5

ESCAROLE

Lemon, Garlic,

8.5

BACON-WRAPPED DATES

Valdeón Mousse

8

BRUSSELS SPROUTS

Pickled Fresno Pepper, Maple, Pimenton

10.5

LAMB HUMMUS

Harissa, Garlic

11.5

ROASTED CARROTS

Oregano Chimichurri

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

BURRATA

Persimmons, Fennel, Blood Orange Vinaigrette

13

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

HOUSE MADE RICOTTA

Dates, Rosemary, Pinenuts

10.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

POTATO TORTILLA

Chive Sour Cream

7.5

DEL TERRUÑO FARM'S BEEF TARTARE*

'Nduja, Piparras, Egg Yolk

14.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

PORK BELLY

Pear Mostarda

10.5

BOQUERONES

Cannellini Beans, Giardiniera

8

FLAT IRON STEAK *

Horseradish Gremolata, Cipollini Onions

15.5

TUNA CRUDO*

Pomegranate, Jalapeno, Tarragon Oil

15.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

KALE SALAD

Pecans, Apples, Sage Vinaigrette

9

MARINATED BEETS

Cherries, Pepitas, Goat Cheese

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Broccolini, Lemon, Crispy Potatoes

29.5

PAELLA VERDURAS

Parsnips, Turnips, Delicata Squash, Aioli Verde

HALF / FULL

19 / 38

PAELLA SALVAJE

Pork Belly, Chorizo, Chicken

28 / 56

PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams

29 / 58

SQUID INK FIDEOS

Calamari, Garlic Aioli

14.5 / 29

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

10.5

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Poached Pears, Pistachios, Sea Salt

8.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE

Blood Orange Marmalada

10.5

EXECUTIVE CHEF ALEX FALCONER SOUS CHEF WILMAN INTERIANO

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

WHITE

2023	Mila , Rías Baixas, Spain
2023	Rezabal , Getariako Txakolina, Spain
2023	Menade , Rueda, Spain
2023	Le Naturel , Navarra, Spain
2023	Pinord, Diorama , Penedès, Spain
2022	B.R.O.T., Blanc Inicial , Penedès, Spain
2023	Orto Vins, Les Argiles , Montsant, Spain
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain
2023	Asnella , Vinho Verde, Portugal
2024	Aylin , San Antonio, Chile
2020	Capítulo 7 , Mendoza, Argentina
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay
2023	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 Avi , Agenais, France
2023	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
2022	Azul y Garanza , Navarra, Spain
2017	Alberto Orte, A Portela , Valdeorras, Spain
2023	Sotabosc , Montsant, Spain
2021	Coster dels Olivers , Priorat, Spain
2023	Vins de Pedra, Negre de Folls , Conca De Barberá
2023	La Vinyeta, Bongo* , Emporda, Spain
2022	Primitivo Quiles, Cono 4 , Alicante, Spain
2021	Península, Vino de Montaña , Sierra De Gredos, Spain
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain
2021	Quieto, Gran Corte , Mendoza, Argentina
2023	Belinda , Mendoza, Argentina – Served Chilled
2020	Peñalolen , Maipo, Chile
2021	Polkura , Colchagua, Chile
2023	Casas del Bosque , Casablanca, Chile
2022	Garage Wine Company, Revival , Maule, Chile
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon

SHERRY

DRY

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

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 / 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

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>	5.5	11	44
<i>Macabeo Blend</i>	7	14	56
<i>Trepát</i>	6.5	13	52

	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>	7	14	56
<i>Pedro Ximénez</i>	6	12	48
<i>Arinto, Loureiro</i>	5.5	11	44
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Pedro Ximénez</i>	5	10	40
<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>	7	14	56
<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>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepát Blend</i>	5.5	11	44
<i>Monastrell</i>	6	12	48
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Bobal</i>	5.5	11	44
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Bonarda, Pedro Ximénez</i>	5	10	40
<i>Cabernet Sauvignon</i>	6.75	13.5	54
<i>Syrah</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

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Fino</i>	9	72
<i>Manzanilla</i>	8	82
<i>Amontillado</i>	6	48
<i>Amontillado</i>	13	52
<i>Palo Cortado</i>	8.5	68
<i>Oloroso</i>	12	48
<i>Oloroso</i>	14	56

	3oz	bottle
<i>Oloroso Dulce</i>	7.5	60
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	16	64

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.

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, Bully Boy Vodka, 13 52
Peach Nectar, Grapefruit

BEER

	caña	doble
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
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Von Trapp, Bohemian Pilsner—VT	8
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
Lagunitas, Maximus IPA—CA	8
Lord Hobo, Boom Sauce—MA	13
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Allagash, Tripel—ME	10.5
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28

