

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

<b>JAMÓN SERRANO</b> Segovia Dry-cured Spanish ham
<b>SALCHICHÓN DE VIC</b> Catalonia Dry-cured pork sausage & peppercorns
<b>FUET</b> Catalonia Dry-cured pork sausage
<b>SPECK</b> Alto Adige, Italy Lightly smoked, dry-cured ham
<b>CHORIZO PICANTE</b> La Rioja Smoky, mildly spicy, dry-cured sausage

<b>CAÑA DE CABRA</b> Murcia Soft-ripened goat's cheese, creamy & mild
<b>6-MONTH AGED MANCHEGO</b> Castilla-La Mancha Firm, cured sheep's milk, sharp & piquant
<b>IDIAZÁBAL</b> Basque Country Smoked raw sheep's milk, nutty & robust
<b>DRUNKEN GOAT</b> Murcia Semi-soft goat's milk, soaked in red wine

<b>VALDEÓN</b> Castilla-León Cow & goat's milk blue cheese, tangy & spicy
<b>CABRA ROMERO</b> Murcia Goat's milk cheese coated with rosemary
<b>DÉLICE DE BOURGOGNE</b> Burgundy, France Triple cream cow's milk cheese, rich & buttery

## GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

<b>LOMO IBÉRICO</b> Salamanca Dry-cured, acorn-fed Ibérico pig loin	12
<b>APERITIVO BOARD</b> An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
<i>Jamón Serrano, Chorizo Picante, Manchego, Idiazbal, Piparra Peppers, Olives, Marcona Almonds, Patatas Bravas</i>	

## TAPAS

<b>MARINATED HOUSE OLIVES</b> Garlic, Thyme, Citrus	5
<b>CHAMPIÑONES</b> Garlic, Aleppo Pepper, Lemon	10.5
<b>SPINACH &amp; CHICKPEA CAZUELA</b> Cumin, Roasted Onion, Lemon	8
<b>BLISTERED SHISHITOS</b> Lime, Sea Salt	7.5
<b>EGGPLANT CAPONATA</b> Sweet Peppers, Onions, Basil	5
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	7.5
<b>WHIPPED SHEEP'S CHEESE</b> Grilled Bread, Truffle Honey	8.5
<b>CHARRED CARROTS</b> Cumin Yogurt, Mint, Spicy Sunflower Seeds	8.5
<b>ROASTED SWEET POTATO</b> Lime-Cilantro Crema, Aleppo Pepper	9.5
<b>CRISPY CALAMARI</b> Chipotle Aioli	10.5
<b>POTATO TORTILLA</b> Chive Sour Cream	6
<b>ROASTED RED PEPPER HUMMUS</b> Red Peppers, Pita Bread	8.5
<b>SAUTÉED KALE</b> Garlic, Golden Rasins, Breadcrumbs	9.5
<b>SMOKED TROUT</b> Warm Potato Salad	11

<b>BOQUERONES</b> Garlic, Parsley	6
<b>SAUTÉED MUSSELS</b> Chorizo, Thyme, Garlic, White Wine	11
<b>SCALLOPS A LA PLANCHA*</b> Cauliflower Purée, Pistachios	17.5
<b>GAMBAS AL AJILLO</b> Guindilla Pepper, Olive Oil, Garlic	9.5
<b>MAHI-MAHI A LA PLANCHA</b> Salsa Verde	14.5
<b>GRILLED CHICKEN THIGH</b> Aji Verde	9.5
<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> Garlic Aioli	6.5
<b>TRUFFLED BIKINI</b> Speck, Mahón Cheese	8.5
<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> Balsamic Reduction	8.5
<b>SPAGHETTI SQUASH</b> Manchego, Serrano	9.5
<b>BACON-WRAPPED DATES</b> Valdeón Mousse	8
<b>ALBONDIGAS</b> Spiced Meatballs in Jamón-Tomato Sauce	8.5
<b>STEAK PAILLARD*</b> Crispy Potatoes, Pepper Vinaigrette	14.5
<b>PORK BELLY</b> Romesco	9.5
<b>PINTXOS MORUNOS</b> Citrus Aioli	7

## SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Little Gem Lettuce	8
<b>ARUGULA &amp; SQUASH</b> Red Onion, Pomegranate, Maple-White Balsamic	9
<b>BRUSSELS SPROUTS &amp; CRANBERRY</b> Radicchio, Green Cabbage, Pepitas, Poppy-Seed Dressing	9

## LARGE PLATES

<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon, Hot Cherry Peppers	21
<b>ROASTED WHOLE BRANZINO</b> Grilled Broccolini, Potatoes	26.5
	<b>half / full / double</b>
<b>PAELLA VERDURAS</b> Seasonal Vegetables	16 / 32 / 64
<b>PAELLA MARISCOS</b> Prawns, Calamari, Mussels, Clams	24.5 / 49 / 98
<b>PAELLA SALVAJE</b> Chicken, Chorizo, Gaucho, Chickpeas	24.5 / 49 / 98
<b>PARILLADA BARCELONA*</b> NY Strip, Chicken, Pork Loin, Gaucho	27 / 54 / 108

## DESSERTS

<b>OLIVE OIL CAKE</b> Sea Salt	8
<b>BASQUE BURNT CHEESECAKE</b> Luxardo Cherries	8
<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	8
<b>FLAN CATALÁN</b>	6.5

## EXECUTIVE CHEF GEOFFREY BRUIJNEEL | SOUS CHEF JOSH LMINGGIO

\*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

		3oz	6oz	bottle
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2017 <b>Sumarroca, Gran Reserva, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo Blend</i>		6	12 48
2019 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>		6	12 48
2018 <b>Armas de Guerra</b> , Bierzo, Spain	<i>Doña Blanca, Godello</i>	4.25	8.5	34
2020 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>		5.5	11 44
2019 <b>Azul y Garanza</b> , Navarra, Spain	<i>Viura</i>	3.75	7.5	(L) 42
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2018 <b>Celler del Roure, Cullerot</b> , Valencia, Spain	<i>Malvasia Blend</i>	5.25	10.5	42
2017 <b>Bodegas Marañones, Picarana</b> , Sierra de Gredos, Spain	<i>Albillo</i>	6.5	13	52
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>		5	10 40
2018 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>		5	10 40
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>		6	12 48
2014 <b>Chéreau-Carré, Comte Leloup</b> , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2016 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>		6	12 48
2016 <b>Wegeler</b> , Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

## ROSÉ

		3oz	6oz	bottle
2019 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>		5	10 40
2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2019 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>		6	12 48

## RED

		3oz	6oz	bottle
2014 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>		6	12 48
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>		5.5	11 44
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>		4	8 32
2018 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2017 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia, Albarín Negro</i>		5.5	11 44
2011 <b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>		7	14 56
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2018 <b>La Vinyeta, Bea*</b> , Emporda, Spain	<i>Monastrell</i>		4.5	9 36
2019 <b>Camino de Navaherros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 <b>Los Conejos Malditos</b> , Toledo, Spain	<i>Tempranillo</i>		4.5	9 36
2018 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>		6.5	13 52
2018 <b>Bodegas Ponce, La Casilla</b> , Manchuela, Spain	<i>Bobal</i>		6	12 48
2015 <b>Vara y Pulgar</b> , Cádiz, Spain	<i>Tintilla</i>		6.5	13 52
2015 <b>Fontes Cunha, 'Mondeco,'</b> Dão, Portugal	<i>Touriga National Blend</i>		3.5	7 28
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2017 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>		6.5	13 52
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 <b>Alto de la Ballena, Reserva</b> , Maldonado, Uruguay	<i>Tannat, Viognier</i>		6	12 48
2018 <b>Anne Pichon, Sauvage</b> , Côtes-du-Rhône, France	<i>Grenache</i>		6.5	13 52
2019 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>		6	12 48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>		5 40
<b>Tradición</b> , Bodegas Tradicion, 750mL	<i>Fino</i>		9 72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>		8 32
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>		11 66
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>		5 40
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>		7.5 60
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>		11.5 46
<b>VORS</b> , Bodegas Tradicion, 750mL	<i>Oloroso</i>		19 152

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>		8 64
<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>		9 72
<b>Solera 1927</b> , 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

**GRENAACHE (ON THE ROCKS)** Le Naturel / Camino de Navaherros / 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** 10  
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 PENÍNSULAS** 11  
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

# GINTONICS

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

**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 9 30  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe 11.5 46  
Naveran Brut Rosé, Lillet Rosé, Rime Vodka,  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** 7oz 14oz  
Black Hog, Granola Brown Ale - CT 3.75 7.5  
Half Full, Bright Blonde Pale Ale - CT 3.5 7  
Jack's Abby, House Lager - MA 3.75 7.5  
Troegs, Perpetual IPA - PA 4.25 8.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 5  
Peroni, Lager - Italy 7.5  
Estrella Galicia, Lager - Spain 7.5  
Narragansett Light Lager (16oz.) - RI 6  
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5  
Von Trapp, Bohemian Pilsner - VT 7.5  
Troegs, Dreamweaver Wheat - PA 6.5  
Hitachino, Nest White - Japan 13  
Estrella Damm, Inedit - Spain 9.5  
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

**CIDERS**  
Down East Cider, Pineapple Seasonal Cider - MA 8.5  
Isategi, Sagardo Natural Cider (750mL) - Spain 28