

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

<b>JAMÓN SERRANO</b> Segovia Dry-cured Spanish ham	<b>SALCHICHON DE VIC</b> Catalonia Dry-cured pork sausage & peppercorns	<b>DRUNKEN GOAT</b> Murcia Semi-soft goat's milk, soaked in red wine	<b>MANGALICA</b> Segovia Cured Hungarian Ham	14
<b>FUET</b> Catalonia Dry-cured pork sausage	<b>6-MONTH AGED MANCHEGO</b> Castilla-La Mancha Firm, cured sheep's milk, sharp & piquant	<b>CABRA ROMERO</b> Murcia Goat's milk cheese coated with rosemary	<b>APERITIVO BOARD</b> An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
<b>SPECK</b> Alto Adige, Italy Lightly smoked, dry-cured ham	<b>IDIAZÁBAL</b> Basque Country Smoked raw sheep's milk, nutty & robust	<b>AGED MAHÓN</b> Balearic Islands Cow's milk cheese aged 1 year, salty	<i>Jamon Serrano, Chorizo Picante, Manchego, Idiazábal, Cornichons, Olives, Marcona Almonds, Patatas Bravas</i>	
<b>SOBRASADA</b> Mallorca Spreadable spicy chorizo	<b>VALDEÓN</b> Castilla-León Cow & goat's milk blue cheese, tangy & spicy	<b>DÉLICE DE BOURGOGNE</b> Burgundy, France Triple cream cow's milk cheese, rich & buttery		
<b>LOMO IBÉRICO</b> Salamanca Lightly smoked acorn-fed pork sausage	<b>SAN SIMÓN</b> Galicia Birchwood smoked cow's milk, creamy & buttery	<b>CAÑA DE CABRA</b> Murcia Soft-ripened goat's cheese, creamy & mild		
		<b>YOUNG MAHÓN</b> Menorca Cow's milk, mild & nutty		

### TAPAS

<b>OLIVE OIL PANCAKES</b> Butter, Maple Syrup	7.5	<b>GRILLED ASPARAGUS</b> Xato Catalana	10.5
<b>SERRANO BENEDICT</b> Poached Egg, Tomato, Hollandaise	8.5	<b>BOQUERONES</b> Garlic, Parsley	6
<b>VEGGIE BENEDICT</b> Poached Egg, Pimentón Hollandaise	7.5	<b>MAHI MAHI A LA PLANCHA</b> Salsa Verde	14.5
<b>TORRIJAS</b> Catalan Cream, Strawberries	6.5	<b>PULPO GALLEGO</b> Celery Heart, Fingerling Potatoes	16.5
<b>STEAK &amp; EGG</b> Red Chimichurri	14.5	<b>SALT COD BUÑUELOS</b> Green Onion Crema	9.5
<b>MARINATED HOUSE OLIVES</b> Garlic, Thyme, Giardinera	5	<b>GAMBAS AL AJILLO</b> Guindilla Pepper, Olive Oil, Garlic	9.5
<b>CHAMPIÑONES</b> Garlic, Aleppo Pepper, Lemon	8.5	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> Garlic Aioli	6.5
<b>BEET CRUDO</b> Summer Peach, Jalapeño, Cherry Pepper	7.5	<b>ROASTED SHORT RIB</b> Truffle Chimichurri, Fennel Purée	18.5
<b>SPINACH &amp; CHICKPEA CAZUELA</b> Cumin, Roasted Onions, Lemon	8	<b>BACON-WRAPPED DATES</b> Valdeón Mousse	8
<b>EGGPLANT CAPONATA</b> Sweet Peppers, Onions, Basil	5.5	<b>TRUFFLED BIKINI</b> Speck, Manchego	8.5
<b>BLISTERED OKRA</b> Piquillo Pepper Relish	8.5	<b>SPICED BEEF EMPANADAS</b> Red Pepper Sauce	7
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	7.5	<b>PORK BELLY CANSALADA</b> Mojo Picon	9.5
<b>POTATO TORTILLA</b> Chive Sour Cream	6	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> Balsamic Reduction	9
<b>ROASTED PIQUILLO HUMMUS</b> House Pita	8.5	<b>ALBONDIGAS</b> Spiced Meatballs in Jamón-Tomato Sauce	8.5
<b>BLISTERED SHISHITOS PEPPERS</b> Lime, Sea Salt	9.5		
<b>QUESO A LA PLANCHA</b> Quince Agridulce	8.5		

### SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Little Gem Lettuce	8
<b>NAZARI</b> Napa Cabbage, Pine Nuts, Golden Raisins, Bitter Orange	8
<b>PIRINACA</b> Cucumber, Heirloom Tomatoes, Watermelon, Choricero	8

### LARGE PLATES

<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon, Hot Cherry Peppers	23
<b>WHOLE BRANZINO</b> Champiñones, Potatoes	26.5
	<b>half / full / double</b>
<b>PAELLA VERDURAS</b> Shishitos, Carrots, Cauliflower, Asparagus	18 / 36 / 64
<b>PAELLA SALVAJE</b> Chicken, Chorizo, Gaucho, Chickpeas	28 / 56 / 98
<b>PAELLA MARISCOS</b> Prawns, Calamari, Clams, Mussels	28 / 56 / 98
<b>PARILLADA BARCELONA*</b> NY Strip, Chicken, Pork Loin, Gaucho	31 / 62 / 108

### DESSERTS

<b>FLAN CATALÁN</b>	7
<b>OLIVE OIL CAKE</b> Sea Salt	9
<b>BASQUE BURNT CHEESECAKE</b> Luxardo Cherries	9
<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	9

**EXECUTIVE CHEF MISHA RYKLIN**  
**SOUS CHEF JOSH LMINGGIO | SOUS CHEF CHRISTOPHER AUSTIN**

\*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	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6	12	48
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

2015 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4	8	32
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2019 Camino de Navaherros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6	12	48
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2016 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradición, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
VORS, Bodegas Tradición, 750mL	<i>Oloroso</i>	19	152

## SWEET

Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	13.5	54

# WINE FLIGHTS

3 Half Glasses

<b>APERITIVOS</b> BarCava / La Cigarera / El Bandarra Vermut	13.5
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Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico	16
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Many of our wines use Biodynamic farming practices, here are three incredible examples

<b>ACID TRIP</b> Asnella / L'Alpage / Belinda	14.5
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High. Acid. Wines.



# COCKTAILS

<b>BLOODY MARY</b> Tito's Vodka, Housemade Bloody Mary Mix	11
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<b>MIMOSA</b> Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	10.5
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<b>BEES &amp; BAYS (No ABV*)</b> Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
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<b>SUMMER STREET SLING</b> Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
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<b>RICHMOND GIMLET</b> Greenall's Gin, Lime, Mint	9
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<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11
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<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
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<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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# GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin.	14
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<b>FRUIT</b> Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	
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<b>LEAF</b> Fever Tree Mediterranean, Juniper Berries, Smoked Bay Leaf, Lemon	
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<b>FLOWER</b> Fever Tree Eldeflower, Rosebud, Lime, Cucumber	
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<b>ROOT</b> Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
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<b>CLASSIC BARCELONA GINTONIC</b> Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	
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# SANGRIA

<b>RED OR WHITE SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	<b>glass</b>	<b>pitcher</b>
	9	30

<b>GUNS &amp; ROSÉS</b> Naveran Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters	<b>glass</b>	<b>carafe</b>
	11.5	46

# BEER

<b>DRAFT</b> Black Hog, Granola Brown Ale - CT Half Full, Bright Blonde Pale Ale - CT Troegs, Perpetual IPA - PA	<b>7oz</b>	<b>14oz</b>
	3.75	7.5
	3.5	7
	4.25	8.5

<b>BOTTLES &amp; CANS</b> Clausthaler, Non-Alcoholic - Germany Estrella Galicia, Lager - Spain Narragansett Light Lager (16oz.) - RI Estrella Damm, Daura Gluten-Free Lager - Spain Troegs, Dreamweaver Wheat - PA Estrella Damm, Inedit - Spain Hitachino, Nest White - Japan Von Trapp, Bohemian Pilsner - VT Two Roads, Honeyspot Road IPA - CT Half Full, In Pursuit IPA - CT Jack's Abby, Hoponius Union IPL - MA Lagunitas, Maximus IPA - CA Allagash, Tripel Reserve - MN Duclaw, Sweet Baby Jesus Porter - MD	
	5
	7.5
	6
	7.5
	6.5
	9.5
	13
	7.5
	6.5
	8
	7
	8.5
	10.5
	8

<b>CIDERS</b> Down East Cider, Rotating Seasonal Cider - MA Down East Cider, House Original Blend - MA Isastegi, Sagardo Natural Cider (750mL) - Spain	
	8.5
	8.5
	28