

barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

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

TAPAS

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

SALADS

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

LARGE PLATES

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

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Luxardo Cherries	9
CHOCOLATE CAKE 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

APERITIVOS 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)

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

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



COCKTAILS

BLOODY MARY Tito's Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	10.5
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BEES & BAYS (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
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SUMMER STREET SLING Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
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RICHMOND GIMLET Greenall's Gin, Lime, Mint	9
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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LAIRD'S WAY 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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FRUIT Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	
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LEAF Fever Tree Mediterranean, Juniper Berries, Smoked Bay Leaf, Lemon	
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FLOWER Fever Tree Eldeflower, Rosebud, Lime, Cucumber	
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ROOT Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
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CLASSIC BARCELONA GINTONIC Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	
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SANGRIA

RED OR WHITE SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass pitcher 9 30
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GUNS & ROSÉS Naveran Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe 11.5 46
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BEER

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

BOTTLES & CANS Clausthaler, Non-Alcoholic - Germany	5
Estrella Galicia, Lager - Spain	7.5
Narragansett Light Lager (16oz.) - RI	6
Estrella Damm, Daura Gluten-Free Lager - Spain	7.5
Troegs, Dreamweaver Wheat - PA	6.5
Estrella Damm, Inedit - Spain	9.5
Hitachino, Nest White - Japan	13
Von Trapp, Bohemian Pilsner - VT	7.5
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
Duclaw, Sweet Baby Jesus Porter - MD	8

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