

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For one | 19.5 for three

JAMÓN SERRANO

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

SPECK

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano,
Garlic, Peppercorns

CHORIZO DE PAMPLONA

País Vasco, ES
Beef & Pork Sausage With Pimentón.
Tangy, Salty, Rich

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black
Pepper

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

CHORIZO PICANTE

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky,
Garlicky

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3
Months. Smoked, Creamy, Mild

VALDEÓN

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

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15
Days. Smoked, Creamy, Mild

CABRA ROMERO

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months.
Toasted, Creamy, Sweet Pimentón

AGED MAHÓN

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

DRUNKEN GOAT

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

CAÑA DE CABRA

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

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.
Smoked, Sharp, Fruity

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery,
Nutty, Complex

MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Mangalica. Marbled, Tender, Nutty

APERITIVO BOARD

An assortment of Spanish
aperitivo snacks to pair
with your anytime drinks

*Jamón Serrano, Pamplona, Manchego, Idiazábal,
Guindilla Peppers, Olives, Almonds,
Patatas Bravas*

TAPAS

OLIVE OIL PANCAKES

Whipped Butter, Maple Syrup

7.5

QUESO A LA PLANCHA

Quince Agridulce

8.5

SERRANO BENEDICT

Poached Egg, Grated Tomatoes, Hollandaise

8.5

RED PEPPER HUMMUS

Warm Pita, House Olive Oil

9

ESTRELLADOS

Serrano, Aioli, Fried Egg

11

POTATO TORTILLA

Chive Sour Cream

7

VEGGIE BENEDICT

Poached Egg, Hollandaise

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

MIGAS

House Chorizo, Pickled Onions, Fried Egg

9.5

MUSSELS DIABLO

Tomato Pasilla Caldo, Chorizo

13

TORRIJAS

Pear, Crema Catalana

6.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

FRITTATA

Pork Belly, Green Aioli

8.5

BOQUERONES

Garlic, Parsley

6

STEAK & EGGS

Red Chimichurri

14.5

BACON-WRAPPED DATES

Valdeón Mousse

8

MORCILLA FIDEOS

Garlic Aioli, Egg

16.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

PORK BELLY

Mojo Picon

10.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

CHORIZO W/SWEET & SOUR FIGS

Balsamic Reduction

9

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

CHAMPIÑONES

Garlic, Aleppo Peppers, Lemon

11

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

HEIRLOOM CARROTS

Morita Honey, Lime Creme, Rosemary

8.5

DUCK BUÑUELOS

Black Currant, Duck Confit

9.5

STEAK PAILLARD

Matchstick Potatoes, Pepper Vinaigrette

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

STRACCIATELLA

English Peas, Radish, Chervil

10.5

PURLANE

Cara Cara Orange, Idiazábal, Marcona Almonds

11

FRISÉE

Meyer Lemon, Radish, Grapefruit

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Citrus, Pickled Chili, Fingerling Potatoes

26.5

half / full / double
PAELLA VERDURAS 18 / 36 / 64
Spring Onions, English Peas, White Asparagus

PAELLA SALVAJE

Chorizo, Gaucho, Morcilla, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Prawns, Calamari, Clams, Mussels

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Gaucho, Pork Loin

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Kumquat Marmalade

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF MATT KNEELAND | SOUS CHEF RICHARD ELLIOT

*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 BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2021 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 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
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 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
2021 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	<i>Mencia</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>	6.5	13	52
2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Marques de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Ganza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L)48
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
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
2021 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2021 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12	50
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2016 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Granache 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

		3oz	bottle
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 Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

		3oz	bottle
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 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	
GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Finca L.Argata	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
ACID TRIP Asnella / L'Alpage / Belinda	14.5
High. Acid. Wines.	



COCKTAILS

BEEES & BAYS (No ABV*)	6
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	

FLOR DE SAL (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apertif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
Porrón for the Table	48

SUMMER STREET SLING	12
Chamomile Infused Tito's Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

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
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	

BOURBON SPICE RACK	12
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

LAIRD'S WAY	14.5
JW Black, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin.	14.5
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FRUIT	
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns	

LEAF	
Fever Tree Mediterranean, Juniper Berries, Smoked Bay Leaf, Lemon	

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

RED OR WHITE SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	9.5	34
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
Naveran Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

BEER

DRAFT	7oz	14oz
Black Hog, Granola Brown Ale - CT	3.75	7.5
Half Full, Bright Blonde Pale Ale - CT	3.5	7
Sea Hag, IPA - CT	3.75	7.5

BOTTLES & CANS	
Clausthaler, Non-Alcoholic - Germany	6.5
Estrella Galicia, Lager - Spain	8
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	8
Two Roads, Honeyspot Road IPA - CT	7
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	9.5
Down East Cider, House Original Blend - MA	9.5