

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

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

MAXORATA CURADO

Canary Islands, ES
Aged 4 months, Firm, Goat's Milk, Tangy,
Herbal, Smoky

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

HOUSE GRANOLA

Greek Yogurt, Maple, Stonefruit

7.5

SERRANO BENEDICT

Poached Egg, Grated Tomatoes, Hollandaise

8.5

VEGGIE BENEDICT

Poached Egg, Hollandaise

7.5

MIGAS

House Chorizo, Pickled Onions, Fried Egg

9.5

TORRIJAS

Plumcots, Crema Catalana

6.5

STEAK & EGGS

Red Chimichurri

14.5

ESTRELLADOS

Serrano, Aioli, Fried Egg

11

MORCILLA SCRAMBLED EGGS

Salsa Verde

8

HUEVOS VAGA

Jamon Mangalica, Tomato, Manchego

10.5

BRUNCH FIDEOS

Pork Belly, Egg, Salmorreta

14

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

MIDNIGHT ROMA TOMATOES

Boquerones, Olive Oil, Sea Salt

7.5

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

9.5

MARINATED RADISHES

Hakurei Turnips, Ajo Blanco

8.5

TABBOULEH

Tomatoes, Cucumbers, Caña de Cabra

8.5

WATERMELON

Smoked Ricotta, Tomatoes

9

CUCUMBER CARPACCIO

Labneh, Dukkah, Pickled Shallot

7.5

ESCALIVADA

Charred Squash, Roasted Garlic, Sherry Vinegar

9

CARAMELIZED ONION HUMMUS

Olive Tapanade

9

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

PULPO

Chickpeas, Cumin, Harissa

15.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

MAHI MAHI A LA PLANCHA

Piri Piri

14.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

CHORIZO W/SWEET & SOUR FIGS

Balsamic Reduction

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

ARUGULA SALAD

Roasted Grapes, Sheep's Cheese, Radish

9.5

PANZANELLA

Stracciatella, Tomatoes, Sherry

9.5

BIB SALAD

Piquillo Vinaigrette, Manchego, Anchovy

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Pickled Red Onions, Radish, Fingerling Potatoes

26.5

PAELLA VERDURAS

Corn, Squash, Turnips, Tomatoes

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Shrimp, Calamari, Mussels

28 / 56 / 98

PAELLA SALVAJE

Chorizo, Gaucho, Morcilla, Chickpeas

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

Summer Punch Plumcot, Sherry, Lime

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 |
|---|----------------------------|------|------|--------|
| 2020 Mila, Rías Baixas, Spain | <i>Albariño</i> | 6 | 12 | 48 |
| 2022 Rezabal, Getariako Txakolina, Spain | <i>Hondarribi Zuri</i> | 6.25 | 12.5 | 50 |
| 2019 Pinord, Diorama, Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2021 Menade, Rueda, Spain | <i>Verdejo</i> | 6 | 12 | 48 |
| 2021 Le Naturel, Navarra, Spain | <i>Garnacha Blanca</i> | 5 | 10 | 40 |
| 2021 Orto Vins, Les Argiles, Montsant, Spain | <i>Macabeo</i> | 6.5 | 13 | 52 |
| 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 |
| 2022 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 |
| 2020 Iniceri, 'Abisso', Sicily, Italy | <i>Catarratto</i> | 6 | 12 | 48 |
| 2020 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>Mencía</i> | 5 | 10 | 40 |
| 2021 Familia Schroeder, Saurus, Patagonia, Argentina | <i>Pinot Noir</i> | 4.5 | 9 | 36 |
| 2021 Christophe Avi, Agenais, France | <i>Cabernet Sauvignon</i> | 5.5 | 11 | 44 |
| 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 |
| 2018 Marqués de Tomares, Crianza, Rioja, Spain | <i>Tempranillo</i> | 6 | 12 | 48 |
| 2020 Bardos, Romántica, Ribera del Duero, Spain | <i>Tempranillo</i> | 6 | 12 | 48 |
| 2021 Glup Glup, Cariñena, Spain | <i>Garnacha</i> | 4.5 | 9 | 36 |
| 2020 Pedro González Mittelbrunn, Castilla y León, Spain | <i>Prieto Picudo</i> | 4.5 | 9 | 36 |
| 2020 Azul y Garanza, Navarra, Spain | <i>Tempranillo</i> | 4.25 | 8.5 | (L)48 |
| 2020 César Marquez Pérez, Parajes, Bierzo, Spain | <i>Mencía</i> | 6.75 | 13.5 | 54 |
| 2019 Sotabosc, Montsant, Spain | <i>Garnacha, Cariñena</i> | 6 | 12 | 48 |
| 2012 Laurona, Montsant, Spain | <i>Garnacha, Cariñena</i> | 7 | 14 | 56 |
| 2018 Coster dels Olivers, Priorat, Spain | <i>Cariñena, Garnacha</i> | 7.5 | 15 | 60 |
| 2021 Vins de Pedra, Negre de Folls, Conca de Barberá | <i>Trepal Blend</i> | 4.75 | 9.5 | 38 |
| 2022 La Vinyeta, Bongo*, Emporda, Spain | <i>Monastrell</i> | 4.5 | 9 | 36 |
| 2020 Península, Vino de Montaña, Sierra de Gredos, Spain | <i>Garnacha, Piñuela</i> | 5.5 | 11 | 44 |
| 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 |
| 2019 Belinda, Mendoza, Argentina - served chilled | <i>Bonarda, Pedro Ximénez</i> | 4.25 | 8.5 | 34 |
| 2018 Peñalolen, Maipo, Chile | <i>Cabernet Sauvignon</i> | 6.5 | 13 | 52 |
| 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 |
| 2018 Alto de la Ballena, Reserva, Maldonado, Uruguay | <i>Tannat, Viognier</i> | 6 | 12 | 48 |
| 2020 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

| | | 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 |
| Los Arcos, Lustau, 750mL | <i>Amontillado</i> | 5 | 40 |
| 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 |
|----------------------------------|----------------------|------|--------|
| East India Solera, Lustau, 750mL | <i>Oloroso Dulce</i> | 8 | 64 |
| 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

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



COCKTAILS

BEES & 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
Banhez 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 three of Spain's most iconic regions 15

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

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

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

BEER

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

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 6
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