

barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage & peppercorns

FUET
Catalonia
Dry-cured pork sausage

SPECK
Alto Adige, Italy
Lightly smoked, dry-cured ham

CHORIZO PICANTE
La Rioja
Smoky, mildly spicy, dry-cured sausage

CAÑA DE CABRA
Murcia
Soft-ripened goat's cheese, creamy & mild

6-MONTH AGED MANCHEGO
Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

IDIAZÁBAL
Basque Country
Smoked raw sheep's milk, nutty & robust

DRUNKEN GOAT
Murcia
Semi-soft goat's milk, soaked in red wine

VALDEÓN
Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

CABRA ROMERO
Murcia
Goat's milk cheese coated with rosemary

DÉLICE DE BOURGOGNE
Burgundy, France
Triple cream cow's milk cheese, rich & buttery

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LOMO IBÉRICO 12
Salamanca
Dry-cured, acorn-fed
Ibérico pig loin

APERITIVO BOARD 22
An assortment of Spanish
aperitivo snacks to pair
with your anytime drinks

*Jamón Serrano, Chorizo Picante, Manchego,
Aged Mahón, Piparra Peppers, Olives, Marcona
Almonds, Patatas Bravas*

TAPAS

OLIVE OIL PANCAKES 8
Butter, Maple Syrup

SERRANO BENEDICT 8.5
Poached Egg, Tomato, Hollandaise

TORRIJAS 7.5
Catalan Cream, Red Wine Poached Pear

STEAK & EGGS 13.5
Red Chimichurri

PORK BELLY HASH 9
Onion, Piquillo Peppers, Fried Egg

GRILLED APPLEWOOD SMOKED BACON 8
Chimichurri, Sherry Vinegar

MARINATED HOUSE OLIVES 5
Garlic, Thyme, Citrus

CHAMPIÑONES 10.5
Garlic, Aleppo Pepper, Lemon

GRILLED BROCCOLINI 9.5
Truffle Vinaigrette

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onion, Lemon

BLISTERED SHISHITOS 7.5
Lime, Sea Salt

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6
Chive Sour Cream

ROASTED RED PEPPER HUMMUS 8.5
Fried Pita Bread

WILTED BABY KALE 9.5
Garlic, Golden Raisins, Bread Crumbs

ROASTED SWEET POTATO 9.5
Lime-Cilantro Crema, Aleppo Pepper

CHARRED CARROTS 8.5
Cumin Yogurt, Mint, Spicy Sunflower Seeds

SWEET POTATO RISOTTO 11
Parmesan

BOQUERONES 6
Garlic, Parsley

SQUID INK FIDEOS 18.5
Chorizo, Calamari, Shrimps

MAHI-MAHI A LA PLANCHA 14.5
Salsa Verde

SCALLOPS A LA PLANCHA* 18.5
Cauliflower Purée, Pistachios

SAUTÉED MUSSELS 12
Fennel, Garlic, White Wine, Curry Cream, Cilantro

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

TRUFFLED BIKINI 8.5
Speck, Mahón Cheese

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

BACON-WRAPPED DATES 8
Valdeón Mousse

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

SEARED VENISON 18
Cranberry

STEAK PAILLARD* 14.5
Crispy Potatoes, Pepper Vinaigrette

PORK BELLY 9.5
Cherry Peppers Chimichurri

GRILLED WILD BOAR 18
Soubise

SEARED FOIE GRAS 18.5
Huckleberry Gastrique, Brioche

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Little Gem Lettuce

ARUGULA & SWEET POTATO 9
Red Onion, Pomegranate, Maple-White Balsamic

ARUGULA & SQUASH 9
Red Onion, Pomegranate, Maple-White Balsamic

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.5
Grilled Broccolini, Potatoes

half / full / double

PAELLA VERDURAS 18 / 37 / 64
Squash, Parsnips, Carrots, Brussels Sprouts

PAELLA MARISCOS 28 / 56 / 98
Prawns, Mussels, Calamari, Clams

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, Gaucho, Chickpeas

PARILLADA BARCELONA* 31 / 62 / 108
NY Strip, Chicken, Pork Loin, Gaucho

DESSERTS

OLIVE OIL CAKE 9
Sea Salt

BASQUE BURNT CHEESECAKE 9
Luxardo Cherries

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN 7

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

ROSÉ

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

RED

		3oz	6oz	bottle
2014 Nucero, 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
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2017 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>		5.5	11 44
2011 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>		7	14 56
2017 Proyecto Garnachas, Fosca , Fosca, Spain	<i>Garnacha</i>		5	10 40
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea* , Emporda, Spain	<i>Monastrell</i>		4.5	9 36
2018 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Los Conejos Malditos , Toledo, Spain	<i>Tempranillo</i>		4.5	9 36
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 Vara y Pulgar , Cadíz, Spain	<i>Tintilla</i>		6.5	13 52
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
2017 Belinda , Mendoza, Argentina - <i>served chilled</i>	<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 Polkura , Colchagua, Chile	<i>Syrah</i>		6.5	13 52
2019 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
2018 Anne Pichon, Sauvage , Côtes-du-Rhône, France	<i>Grenache</i>		6.5	13 52
2019 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>		6	12 48
2015 Julius Wasem & Sohne , Rheinhessen, Germany	<i>Pinot Noir</i>		5.5	11 44

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>		5 40
Tradición , Bodegas Tradicion, 750mL	<i>Fino</i>		9 72
La Cigarrera , 375mL	<i>Manzanilla</i>		8 32
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

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / 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

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

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

GINTONICS

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

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
Isastegi, Sagardo Natural Cider (750mL) - Spain 28