

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**FUET**  
Catalonia  
Dry-cured pork sausage

**SALCHICHON DE VIC**  
Catalonia  
Dry-cured pork sausage & peppercorns

**SOBRASADA**  
Mallorca  
Soft, spreadable chorizo

**PAMPLONA**  
Navarre  
Lightly smoked, Spicy chorizo

**CHORIZO PICANTE**  
La Rioja, Spain  
Smokey, mildly spicy, dry-cured sausage

**CHORIZO BLANCO**  
United States  
Dry -Cured pork sausage with garlic

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

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

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

**SAN SIMÓN**  
Galicia  
Birchwood smoked cow's milk, creamy & buttery

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

**CABRA ROMERO**  
Murcia  
Goat's milk cheese coated with rosemary

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

**AGED MAHÓN**  
Balearic Islands  
Cow's milk cheese aged 1 year, salty & sharp

**YOUNG MAHÓN**  
Menorca  
Cow's milk, mild & nutty

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

**LOMO IBÉRICO** 12.5  
Salamanca  
Lightly smoked Acorn-Fed pork sausage

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

*Serrano, Fuet, Manchego, Drunken Goat, Guindilla Peppers, Olives, Almonds, Patatas Bravas*

## TAPAS

**MARINATED HOUSE OLIVES** 5  
Garlic, Thyme, Giardinera

**CHAMPIÑONES** 8.5  
Garlic, Aleppo Pepper, Lemon

**BEET CRUDO** 7.5  
Summer Peach, Jalapeño, Cherry Pepper

**SPINACH & CHICKPEA CAZUELA** 8  
Cumin, Roasted Onions, Lemon

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**SUMMER PEACH MONTADITO** 11  
Whipped Ricotta, Black Truffle, Mint

**BLISTERED OKRA** 8.5  
Piquillo Pepper Relish

**PATATAS BRAVAS** 7.5  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 6  
Chive Sour Cream

**ROASTED PIQUILLO HUMMUS** 8.5  
House Pita

**BLISTERED SHISHITOS PEPPERS** 9.5  
Lime, Sea Salt

**GRILLED ASPARAGUS** 10.5  
Xato Catalana

**CRISPY ARTICHOKEs** 9.5  
Charred Tomato Aioli

**QUESO A LA PLANCHA** 8.5  
Quince Agridulce

**BOQUERONES** 6  
Garlic, Parsley

**SWORDFISH A LA PLANCHA** 14.5  
Salsa Verde

**SEARED SCALLOPS** 18.5  
Caper Raisin Mermelada, Grapefruit

**PULPO GALLEGO** 16.5  
Celery Heart, Fingerling Potatoes

**SALT COD BUÑUELOS** 9.5  
Green Onion Crema

**MOROCCAN MUSSELS** 13  
Lamb Merguez, Vino Blanco

**GAMBAS AL AJILLO** 9.5  
Guindilla Pepper, Olive Oil, Garlic

**CHICKEN THIGH PINTXO** 8.5  
Sunflower Seed Romesco

**JAMÓN & MANCHEGO CROQUETAS** 6.5  
Garlic Aioli

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**TRUFFLED BIKINI** 8.5  
Speck, Manchego

**GRILLED LAMB BOCADILLOS** 14  
Harissa Aioli, Drunken Goat

**SPICED BEEF EMPANADAS** 7  
Red Pepper Sauce

**PORK BELLY CANSALADA** 9.5  
Mojo Picon

**ALBONDIGAS** 8.5  
Spiced Meatballs in Jamón-Tomato Sauce

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

## SALADS

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

**NAZARI** 8  
Napa Cabbage, Pine Nuts, Golden Raisins, Bitter Orange

**PIRINACA** 8  
Cucumber, Heirloom Tomatoes, Watermelon, Choricero

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE BRANZINO** 26.5  
Champiñones, Potatoes

**PAELLA VERDURAS** **half / full / double**  
Shishitos, Carrots, Cauliflower, Asparagus 18 / 36 / 64

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

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

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

## DESSERTS

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**BASQUE BURNT CHEESECAKE** 9  
Luxardo Cherries

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2018 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2019 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

## WHITE

2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	4.75	9.5	38
2020 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.5	9	36
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	5.75	11.5	46
2020 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	6.25	12.5	50
2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	5	10	40
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	4.25	8.5	34
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2021 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2021 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	7.25	14.5	58
2019 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	6	12	48
2020 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.25	10.5	42
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>			

## ROSÉ & SKIN CONTACT

2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	4.5	9	36
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	6	12	48
		5	10	40

## RED

2015 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	4.25	8.5	34
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Tempranillo</i>	5.5	11	44
2020 <b>Azul y Garanja</b> , Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2018 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2012 <b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2019 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Garnacha, Cariñena</i>	7	14	56
2020 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Trepát Blend</i>	4.75	9.5	38
2019 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2018 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 <b>Bodegas Ponce, La Casilla</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2015 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Bobal</i>	6	12	48
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2018 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Malbec</i>	4.25	8.5	34
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2017 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2016 <b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2018 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2015 <b>Alto de la Ballena, Reserva</b> , Maldonado, Uruguay	<i>Pinot Noir</i>	6.75	13.5	54
2019 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Tannat, Viognier</i>	6	12	48
2020 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	6.75	13.5	54
	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	<b>3oz</b>	<b>bottle</b>
<b>Tradición</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	5	40
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	9	72
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	11	66
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	7.5	60
<b>VORS</b> , Bodegas Tradicion, 750mL	<i>Oloroso</i>	11.5	46
		19	152

## SWEET

<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	<b>3oz</b>	<b>bottle</b>
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
		13.5	54

# WINE FLIGHTS

3 Half Glasses		
<b>APERITIVOS</b> BarCava / La Cigarera / 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)		
<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico		16
Many of our wines use Biodynamic farming practices, here are three incredible examples		
<b>GRENA CHE (ON THE ROCKS)</b> Le Naturel / Camino de Navaherreros / Finca L.Argata		17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		
<b>ACID TRIP</b> Asnella / L'Alpage / Belinda		14.5
High. Acid. Wines.		



# COCKTAILS

<b>BEEES &amp; BAYS (No ABV*)</b>	5
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	
<b>SUMMER STREET SLING</b>	10
Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	
<b>RICHMOND GIMLET</b>	9
Greenall's Gin, Lime, Mint	
<b>TYGRA</b>	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	
<b>DOS PENÍNSULAS</b>	11
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	
<b>ALEBRIJES</b>	13
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	
<b>BOURBON SPICE RACK</b>	12
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	
<b>LAIRD'S WAY</b>	14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

# GINTONICS

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

# SANGRIA

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

# BEER

<b>DRAFT</b>	<b>7oz</b>	<b>14oz</b>
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
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