

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

FUET
Catalonia
Dry-cured pork sausage

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

CHORIZO BLANCO
United States
Cured, mild chorizo

SOBRASADA
Mallorca
Spreadable spicy chorizo

LOMO IBÉRICO
Salamanca
Lightly smoked Acorn-Fed pork sausage

SALCHICHON DE VIC
Catalonia
Dry-cured pork sausage & peppercorns

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

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 & spicy

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

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

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

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

YOUNG MAHÓN
Menorca
Cow's milk, mild & nutty

MANGALICA 14
Segovia
Cured Hungarian Ham

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

Jamon Serrano, Chorizo Picante, Manchego, Idiazábal, Cornichons, Olives, Marcona Almonds, Patatas Bravas

TAPAS

MARINATED HOUSE OLIVES 5
Garlic, Thyme, Giardinera

CHAMPIÑONES 8.5
Garlic, Aleppo Pepper, Lemon

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onions, Lemon

BLISTERED SHISHITOS PEPPERS 9.5
Lime, Sea Salt

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

SAUTÉED DANDELION GREENS 8
Champagne Gastrico, Gremolata, Pine Nuts

POTATO TORTILLA 6
Chive Sour Cream

ROASTED PIQUILLO HUMMUS 8.5
House Pita

QUESO A LA PLANCHA 8.5
Quince Agridulce

ROASTED CAULIFLOWER 9
Orange-Harissa Glaze, Toasted Walnuts

CHARRED BABY CARROTS 8.5
Cumin Yogurt, Mint, Spicy Sunflower Seeds

CRISPY ARTICHOKEs 9.5
Charred Tomato Aioli

SPRING ASPARAGUS 10.5
Xato Catalana

BOQUERONES 6
Garlic, Parsley

SEARED SCALLOPS 18.5
Caper Raisin Mermelada, Grapefruit

MAHI MAHI A LA PLANCHA 14.5
Salsa Verde

PULPO GALLEGO 16.5
Celery Heart, Fingerling Potatoes

SALT COD BUÑUELOS 9.5
Spring Onion Crema

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

BACON-WRAPPED DATES 8
Valdeón Mousse

CHICKEN THIGH PINTXO 8.5
Sunflower Seed Romesco

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

GRILLED LAMB BOCADILLOS 14
Harissa Aioli, Drunken Goat

TRUFFLED BIKINI 8.5
Speck, Manchego

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

ROASTED SHORT RIB 18.5
Truffle Chimichurri, Fennel Pureé

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

PORK BELLY CANSALADA 9.5
Mojo Picon

SALADS

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

WATERMELON RADISH SALAD 9.5
Arugula, Lemon Poppy Vinaigrette, Goat Cheese

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

		3oz	6oz	bottle
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

		3oz	6oz	bottle
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

		3oz	6oz	bottle
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

		3oz	6oz	bottle
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 Navaherreros , 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 - <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 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

		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 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)		
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*)		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		
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
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
FRUIT		
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn		
LEAF		
Fever Tree Mediterranean, Juniper Berries, Smoked Bay Leaf, Lemon		
FLOWER		
Fever Tree Eldeflower, 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 Dark Rum, Guava Nectar	9	30
GUNS & ROSÉS	glass	carafe
Naveran Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters	11.5	46

BEER

	7oz	14oz
DRAFT		
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