

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SALCHICHON DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

SOBRASADA

Mallorca
Soft, spreadable chorizo

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

CHORIZO BLANCO

United States
Cured, mild chorizo pimentón

PAMPLONA

Navarra
Lightly smoked, spicy chorizo

DÉLICE DE BOURGOGNE

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

FUET

Catalonia
Dry-cured pork sausage

CHORIZO PICANTE

La Rioja, Spain
Smokey, mildly spicy, dry-cured sausage

6-MONTH AGED MANCHEGO

Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

VALDEÓN

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

CABRA ROMERO

Murcia
Goat's milk cheese coated with rosemary

SAN SIMÓN

Galicia
Birchwood smoked cow's milk, creamy & buttery

SMOKIN' GOAT

Goat's Milk, Semi-Soft, Smoky Notes

LOMO IBÉRICO

Salamanca
Lightly smoked Acorn-Fed pork sausage

YOUNG MAHÓN

Menorca
Cow's milk, mild & nutty

IDIAZÁBAL

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

DRUNKEN GOAT

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

CAÑA DE CABRA

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

IBORES

Extremadura
Semi Firm raw goat's milk

ALISIOS

Canary Islands
Goat's Milk, Semi-Firm, Creamy

MANGALICA

Segovia
Cured Hungarian Ham

APERITIVO BOARD

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

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

14

22

TAPAS

ACEITUNAS

Marinated Spanish Olives, Giardinera

5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

POTATO TORTILLA

Chive Sour Cream

6

FALL PEAR MONTADITO

Whipped Ricotta, Truffle, Mint

11

HARICOT VERT

Xato, Lemon

10.5

AUTUMN PEAS

Serrano Ham, Mint

9.5

HEIRLOOM CARROTS

House-made Labneh, Guindilla Honey

8.5

BLISTERED SHISHITOS PEPPERS

Lime, Sea Salt

9.5

STUFFED PIQUILLOS

Creamy Idiazabal, Crostini

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

QUESO A LA PLANCHA

Quince Agri dulce

8.5

RED PEPPER HUMMUS

Warm Pita, House Olive Oil

8.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

BOQUERONES

Garlic, Parsley

6

CHAMPIÑONES

Garlic, Aleppo Pepper, Lemon

8.5

MAHI MAHI A LA PLANCHA

Salsa Verde

14.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

PULPO GALLEGO

Fingerling Rotos

16.5

SEA SCALLOPS

Parsnip Puree, Pistachio

18.5

SALT COD BUÑUELOS

Green Onion Crema

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

BIKINI

Serrano, Manchego, Garlic Aioli

8.5

BACON-WRAPPED DATES

Valdeón Mousse

8

MORCILLA

Salsa Verde

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

CHICKEN THIGH PINTXO

Manchego Huancaína

8.5

STEAK PAILLARD

Matchstick Potatoes, Pepper Vinaigrette

14.5

CHORIZO W/SWEET & SOUR FIGS

Balsamic Reduction

9

CHICKEN & CHORIZO FIDEOS

Sofrito, Catalanian Noodles

16.5

GRILLED LAMB BOCADILLOS

Harissa Aioli, Drunken Goat

14

PORK BELLY CANSALADA

Mojo Picon

9.5

GRILLED QUAIL

Andalucian Mozarbe, Pickled Onion

16.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

NAZARI

Napa Cabbage, Pine Nuts, Golden Raisins, Bitter Orange

8

KALE

Pear, Pomegranate, Sheep's Cheese, Walnuts

8.5

FARRO

Butternut Squash, Cranberry, Lemon

9

LARGE PLATES

WHOLE BRANZINO

Champiñones, Potatoes

26.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PAELLA VERDURAS

Peas, Mushrooms, Carrots, Green Beans

half / full / double

18 / 36 / 64

PAELLA SALVAJE

Chicken, Chorizo, Gaucho, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Prawns, Calamari, Clams, Mussels

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Gaucho

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF MISHA RYKLIN | EXECUTIVE 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

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

2017 Nucero, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2018 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica , Ribera del Duero, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 Le Naturel , Navarra, Spain	<i>Tempranillo</i>	5.5	11	44
2020 Azul y Ganza , Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2018 La Fanfarria , Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2018 Joan d'Anguera, Finca L'Argatá , Montsant, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2019 Sotabosc , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2012 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Garnacha, Cariñena</i>	7	14	56
2020 La Vinyeta, Bongo* , Emporda, Spain	<i>Trepal Blend</i>	4.75	9.5	38
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2019 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2018 Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Bobal</i>	5.25	10.5	42
2020 Earth First, Classic , Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Cabernet Franc, Malbec</i>	6.25	12	50
2017 Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2016 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2018 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2015 Alto de la Ballena, Reserva , Maldonado, Uruguay	<i>Pinot Noir</i>	6.75	13.5	54
2019 Domaine Vallot , Côtes-du-Rhône, France	<i>Tannat, Viognier</i>	6	12	48
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	6.75	13.5	54
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	3oz	bottle
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
		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 / Vino de Montaña / 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

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	
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 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 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

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