

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SOBRASADA
Mallorca
Soft, spreadable chorizo

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

IBORES
Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

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

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

JAMÓN MANGALICA 12
Segovia
Cured Hungarian pig

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, Marinated Artichokes, Olives, Marcona Almonds, Patatas Bravas

TAPAS

MARINATED HOUSE OLIVES 5
Garlic, Thyme, Citrus

CHARRED CARROTS 7.5
Cumin Yogurt, Mint, Spicy Sunflower Seeds

GRILLED BROCCOLINI 8.5
Truffle Vinaigrette

MUSHROOMS A LA PLANCHA 8.5
Salsa Verde

GRILLED ZUCCHINI 7.5
Feta, Oregano

HARICOTS VERTS 7.5
Lemon-Thyme Vinaigrette

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onion, Lemon

BLISTERED SHISHITOS 7.5
Lime, Sea Salt

PAN CON TOMATE 4.5
Olive Oil, Sea Salt

EGGPLANT CAPONATA 5
Sweet Peppers, Onions, Basil

GRILLED CORN 7.5
Hot Pimentón, Lime

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

WHIPPED SHEEP'S CHEESE 8.5
Grilled Bread, Truffle Honey

POTATO TORTILLA 6
Chive Sour Cream

SUMMER TOMATO COCA 11.5
Heirloom Tomatoes, Herbed Sheep's Cheese

HAMACHI CRUDO* 13.5
Pickled Celery, Shallots

BOQUERONES 6
Garlic, Parsley

SCALLOPS A LA PLANCHA* 16.5
Ajo Blanco

SAUTÉED MUSSELS 11
White Wine, Sofrito, Fresno Pepper

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

SWORDFISH A LA PLANCHA 13.5
Salsa Verde

CHARRED PULPO 11
Chickpea Purée, Harissa

MOROCCAN SPICED CHICKEN THIGH 8.5
Cucumber Yogurt

BACON-WRAPPED DATES 8
Valdeón Mousse

PORK BELLY 8.5
Green Chimichurri

TRUFFLED BIKINI 8.5
Jamón Serrano, San Simón

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

ALBONDIGAS 8.5
Spiced Meatballs in Ham-Tomato Sauce

STEAK PAILLARD* 14.5
Crispy Potatoes, Pepper Vinaigrette

GRILLED MORCILLA 8.5
Cherry Pepper Chimichurri

SALADS

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

MARINATED BEETS 7
Whipped Ricotta, Pistachios

WATERMELON 8.5
Feta, Mint, Aleppo Pepper

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.5
Grilled Broccolini, Potatoes

PAELLA VERDURAS 16 / 32 / 64
Snow Peas, Asparagus, Carrots, Pearl Onions, Zucchini
Chervil Aioli

PAELLA MARISCOS 24.5 / 49 / 98
Prawns, Mussels, Littleneck Clams, Calamari

PAELLA SALVAJE 24.5 / 49 / 98
Chicken, Chorizo, Morcilla, Chickpeas

PARILLADA BARCELONA* 27 / 54 / 108
NY Strip, Chicken, Pork Loin, Sausage

DESSERTS

OLIVE OIL CAKE 8
Sea Salt

BASQUE BURNT CHEESECAKE 8
Peaches

CREPAS WITH SEASONAL FRUIT 7.5
Citrus Cream, Strawberries, Pistachios

CHOCOLATE CAKE 8
Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN 6.5

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>	4.25	8.5	34
2015 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
2019 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
2019 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
2018 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
2018 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
2019 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2018 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>	4.5	9	36
2016 Wegeler , Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

ROSÉ

		3oz	6oz	bottle
2018 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2017 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2018 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6	12	48

RED

		3oz	6oz	bottle
2014 Nucero, Reserva , Rioja, Spain	<i>Tempranillo</i>	5.75	11.5	46
2018 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2016 El Buscador , Rioja, Spain	<i>Tempranillo</i>	4.75	9.5	38
2019 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6	12	48
2016 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	4.75	9.5	38
2019 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2017 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	5.5	11	44
2010 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2017 Proyecto Garnachas, Fosca , Fosca, Spain	<i>Garnacha</i>	5	10	40
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2017 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
2018 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
2017 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.75	11.5	46
2016 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2015 Polkura , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.25	12.5	50
2015 Alto de la Ballena, Reserva , Maldonado, Uruguay	<i>Tannat, Viognier</i>	5	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
2012 Julius Wasem & Sohne , Rheinhessen, Germany	<i>Pinot Noir</i>	5.5	11	44

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
Equipo Navazos , 375mL	<i>Manzanilla en Rama</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

BEEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 9.5
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

EL MESTIZO 10
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

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

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

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
São João 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
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 11
Kentucky Ale, Bourbon Barrel Ale - KY 10
Duclaw, Sweet Baby Jesus Porter - MD 7

CIDERS
Down East Cider, Rotating Seasonal Cider - MA 8.5