

# 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

**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

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

**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

**MANGALICA** 14  
Segovia  
Cured Hungarian Ham

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

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

## TAPAS

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

**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

**POTATO TORTILLA** 6  
Chive Sour Cream

**ROASTED PIQUILLO HUMMUS** 8.5  
Fried Pita Bread

**ROASTED CAULIFLOWER** 9  
Orange-Harissa Glaze, Toasted Walnuts

**BOQUERONES** 6  
Garlic, Parsley

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

**CRISPY ARTICHOKEs** 9.5  
Charred Tomato Aioli

**SPRING ASPARAGUS** 10.5  
Xato Catalana

**SUGAR SNAP PEAS** 9.5  
Meyer Lemon Mermelada, Ricotta Salata

**SEARED SCALLOPS** 18.5  
Cauliflower Purée, Pistachios

**MAHI MAHI A LA PLANCHA** 14.5  
Salsa Verde

**FRIED PORTUGUESE PULPO** 16.5  
Chick Peas, Preserved Lemon

**SAUTÉED MUSSELS** 12  
Onions, Celery, Garlic, White Wine

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

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**JAMÓN & MANCHEGO CROQUETAS** 6.5  
Garlic Aioli

**TRUFFLED BIKINI** 8.5  
Speck, Drunken Goat

**SPICED BEEF EMPANADAS** 7  
Red Pepper Sauce

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

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

**STEAK PAILLARD\*** 14.5  
Crispy Potatoes, Pepper Vinaigrette

**CONFIT PORK BELLY** 9.5  
Mojo Picante

## 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 18 / 36 / 64  
Shishitos, Snap Peas, Carrots, Cauliflower

**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

**CREPAS SALGUERO** 8  
Dulce De Leche, Whipped Cream, Chocolate Sauce  
Hazelnut

**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 BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
		6	12	48

## WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
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 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
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
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2017 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

## ROSÉ

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

## RED

2015 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Le Naturel, Navarra, Spain	<i>Tempranillo</i>	5.5	11	44
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Garnacha</i>	4	8	32
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
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2019 Los Conejos Malditos, Toledo, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2017 Vara y Pulgar, Cadíz, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Tintilla</i>	6.5	13	52
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
2017 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
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
	<i>Grenache 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

<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>GRENACHE (ON THE ROCKS)</b> Le Naturel / Camino de Navaherreros / Finca L.Argata	15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
<b>ACID TRIP</b> Asnella / Comte Leloup / 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>SMOKED SHERRY MANHATTAN</b>	15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	

<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
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<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

<b>BOTTLES &amp; CANS</b>	
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

<b>CIDERS</b>	
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