

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

AGED MAHÓN

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

IBORES

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

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

LOMO IBÉRICO

Salamanca
Dry-cured, acorn-fed Ibérico pig loin

APERITIVO BOARD

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

Jamón Serrano, Chorizo Picante, Manchego, Aged Mahón, Piparra Peppers, Olives, Marcona Almonds, Patatas Bravas

12

22

TAPAS

MARINATED HOUSE OLIVES

Garlic, Thyme, Citrus

5

CHARRED CARROTS

Cumin Yogurt, Mint, Spicy Sunflower Seeds

7.5

GRILLED BROCCOLINI

Truffle Vinaigrette

8.5

CHAMPIÑONES

Garlic, Aleppo Pepper, Lemon

10.5

DELICATA SQUASH

Sheep's Cheese, Vincotto, Pine Nuts

7.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

BLISTERED SHISHITOS

Lime, Sea Salt

7.5

PAN CON TOMATE

Olive Oil, Sea Salt

5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

WHIPPED SHEEP'S CHEESE

Grilled Bread, Truffle Honey

8.5

POTATO TORTILLA

Chive Sour Cream

6

FRIED BRUSSELS SPROUTS

Honey, Sambal

8

BOQUERONES

Garlic, Parsley

6

SAUTÉED MUSSELS

Chorizo, Thyme, Garlic, White Wine

11

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

MAHI MAHI A LA PLANCHA

Salsa Verde

13.5

GRILLED CHICKEN THIGH

Aji Verde

9.5

TRUFFLED BIKINI

Speck, Mahón Cheese

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

PINTXOS MORUNOS

Citrus Aioli

7

BACON-WRAPPED DATES

Valdeón Mousse

8

PORK BELLY

Romesco

8.5

DUCK PÂTE

Cornichons, Mustard

10.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

ARUGULA & SQUASH

Red Onion, Pomegranate, Maple-White Balsamic

9

BRUSSELS SPROUTS & CRANBERRY

Radicchio, Green Cabbage, Pepitas, Poppy-Seed Dressing

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

ROASTED WHOLE BRANZINO

Grilled Broccolini, Potatoes

26.5

half / full / double

PAELLA VERDURAS

Squash, Parsnips, Carrots, Brussels Sprouts

16 / 32 / 64

PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams

24.5 / 49 / 98

PAELLA SALVAJE

Chicken, Chorizo, Gaucho, Chickpeas

24.5 / 49 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Gaucho

27 / 54 / 108

DESSERTS

OLIVE OIL CAKE

Sea Salt

8

BASQUE BURNT CHEESECAKE

Luxardo Cherries

8

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pear, Walnuts

7.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

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

| | | | | |
|---|-----------------------|------|------|--------|
| NV BarCava, Brut, Penedès, Spain | <i>Xarel-lo Blend</i> | 3oz | 6oz | bottle |
| 2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain | <i>Xarel-lo Blend</i> | 4.25 | 8.5 | 34 |
| 2019 Caves São João, Brut Rosé, Bairrada, Portugal | <i>Baga Blend</i> | 6 | 12 | 48 |
| | | 6.25 | 12.5 | 50 |

WHITE

| | | | | |
|---|-----------------------------|------|------|--------|
| 2019 Mila, Rías Baixas, Spain | <i>Albariño</i> | 3oz | 6oz | bottle |
| 2018 Armas de Guerra, Bierzo, Spain | <i>Doña Blanca, Godello</i> | 6 | 12 | 48 |
| 2020 Rezabal, Getariako Txakolina, Spain | <i>Hondarribi Zuri</i> | 4.25 | 8.5 | 34 |
| 2019 Menade, Rueda, Spain | <i>Verdejo</i> | 6.25 | 12.5 | 50 |
| 2019 Azul y Garanza, Navarra, Spain | <i>Viura</i> | 5.5 | 11 | 44 |
| 2019 Pinord, Diorama, Penedès, Spain | <i>Viura</i> | 3.75 | 7.5 | (L) 42 |
| 2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2018 Celler del Roure, Cullerot, Valencia, Spain | <i>Garnacha Blanca</i> | 4.5 | 9 | 36 |
| 2017 Bodegas Marañones, Picarana, Sierra de Gredos, Spain | <i>Malvasia Blend</i> | 5.25 | 10.5 | 42 |
| 2018 Asnella, Vinho Verde, Portugal | <i>Albillo</i> | 6.5 | 13 | 52 |
| 2018 Capítulo 7, Mendoza, Argentina | <i>Arinto, Loureiro</i> | 5 | 10 | 40 |
| 2020 Aylin, San Antonio, Chile | <i>Pedro Ximénez</i> | 4.25 | 8.5 | 34 |
| 2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay | <i>Sauvignon Blanc</i> | 5 | 10 | 40 |
| 2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay | <i>Chardonnay</i> | 4.5 | 9 | 36 |
| 2014 Chéreau-Carré, Comte Leloup, Muscadet, France | <i>Petit Manseng Blend</i> | 6 | 12 | 48 |
| 2016 Marcel Couturier, Mâcon-Loché, France | <i>Melon de Bourgogne</i> | 6.25 | 12.5 | 50 |
| 2018 Iniceri, 'Abisso', Sicily, Italy | <i>Chardonnay</i> | 7.25 | 14.5 | 58 |
| 2017 Barth, Allure, Rheingau, Germany | <i>Catarratto</i> | 6 | 12 | 48 |
| 2016 Wegeler, Mosel, Germany | <i>Riesling</i> | 4.75 | 9.5 | 38 |
| | <i>Riesling</i> | 4.75 | 9.5 | 38 |

ROSÉ

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

RED

| | | | | |
|--|-------------------------------|------|------|--------|
| 2014 Nucerro, Reserva, Rioja, Spain | <i>Tempranillo</i> | 3oz | 6oz | bottle |
| 2018 La Maldita, Rioja, Spain | <i>Garnacha</i> | 5.75 | 11.5 | 46 |
| 2018 Bardos, Romántica, Ribera del Duero, Spain | <i>Tempranillo</i> | 4.25 | 8.5 | 34 |
| 2019 Le Naturel, Navarra, Spain | <i>Tempranillo</i> | 4.75 | 9.5 | 38 |
| 2018 César Marquez Pérez, Parajes, Bierzo, Spain | <i>Garnacha</i> | 4 | 8 | 32 |
| 2017 La Fanfarria, Asturias, Spain | <i>Mencia</i> | 6.75 | 13.5 | 54 |
| 2010 Laurona, Montsant, Spain | <i>Mencia, Albarín Negro</i> | 5.5 | 11 | 44 |
| 2017 Proyecto Garnachas, Fosca, Fosca, Spain | <i>Garnacha, Cariñena</i> | 7 | 14 | 56 |
| 2019 Vins de Pedra, Negre de Folls, Conca de Barberá | <i>Garnacha</i> | 5 | 10 | 40 |
| 2018 La Vinyeta, Bea*, Emporda, Spain | <i>Trepát Blend</i> | 4.75 | 9.5 | 38 |
| 2018 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 |
| 2018 Bodegas Ponce, La Casilla, Manchuela, Spain | <i>Tempranillo, Graciano</i> | 6.5 | 13 | 52 |
| 2015 Vara y Pulgar, Cadíz, Spain | <i>Bobal</i> | 6 | 12 | 48 |
| 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 |
| 2017 Belinda, Mendoza, Argentina - served chilled | <i>Malbec</i> | 4.25 | 8.5 | 34 |
| 2019 Quieto, Gran Corte, Mendoza, Argentina | <i>Bonarda, Pedro Ximénez</i> | 4.25 | 8.5 | 34 |
| 2015 Polkura, Colchagua, Chile | <i>Cabernet Franc, Malbec</i> | 5.75 | 11.5 | 46 |
| 2019 Casas del Bosque, Casablanca, Chile | <i>Syrah</i> | 5.75 | 11.5 | 46 |
| 2015 Alto de la Ballena, Reserva, Maldonado, Uruguay | <i>Pinot Noir</i> | 6.25 | 12.5 | 50 |
| 2018 Anne Pichon, Sauvage, Côtes-du-Rhône, France | <i>Tannat, Viognier</i> | 6 | 12 | 48 |
| 2019 Domaine Vallot, Côtes-du-Rhône, France | <i>Grenache</i> | 6.5 | 13 | 52 |
| 2015 Julius Wasem & Sohne, Rheinhessen, Germany | <i>Grenache Blend</i> | 6 | 12 | 48 |
| | <i>Pinot Noir</i> | 5.5 | 11 | 44 |

SHERRY

DRY

| | | | |
|-------------------------------------|-------------------------------|------|--------|
| Jarana, Lustau, 750mL | <i>Fino</i> | 3oz | bottle |
| Tradición, Bodegas Tradicion, 750mL | <i>Fino</i> | 5 | 40 |
| La Cigarrera, 375mL | <i>Manzanilla</i> | 9 | 72 |
| Equipo Navazos, 375mL | <i>Manzanilla en Rama</i> | 8 | 32 |
| Almacenista, Lustau, 500mL | <i>Manzanilla Amontillada</i> | 8 | 32 |
| Los Arcos, Lustau, 750mL | <i>Amontillado</i> | 11 | 66 |
| Península, Lustau, 750mL | <i>Palo Cortado</i> | 5 | 40 |
| 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

| | | | |
|----------------------------------|----------------------|------|--------|
| East India Solera, Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| Nectar, Gonzalez Byass, 750mL | <i>Pedro Ximénez</i> | 8 | 64 |
| Solera 1927, Alvear, 375mL | <i>Pedro Ximénez</i> | 9 | 72 |
| | | 13.5 | 54 |

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pour 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

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

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 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
Naveran 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
Hitachino, Nest White - Japan 13
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 10.5
Kentucky Ale, Bourbon Barrel Ale - KY 10
Duclaw, Sweet Baby Jesus Porter - MD 8

CIDERS
Down East Cider, Pineapple Seasonal Cider - MA 8.5