

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### CHORIZO DE PAMPLONA

País Vasco, ES  
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Cream

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy

### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

### VALDEÓN

Castilla-León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

## GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

### MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

### APERITIVO BOARD

An Assortment Of Spanish  
Aperitivo Snacks To Pair  
With Your Anytime Drinks

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

## TAPAS

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### HEIRLOOM CARROTS

Labneh, Aleppo Pepper, Pistachios

### BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### DILLY BEANS

Romesco

### 898 SQUASH

Feta, Morita Honey, Pepitas

### SAUTÉED CHARD

Lemon, Garlic, Anchovy Breadcrumbs

### SPAGHETTI SQUASH

Tomatoes, Sage, Sheep's Cheese

### ACORN SQUASH BUÑUELOS

Sumac Aioli, Maple

### FALL GRAINS

Cranberry Agre Dulce, Fennel, Puffed Quinoa

### CHAMPIÑONES

Garlic, Aleppo Pepper, Lemon

### QUESO A LA PLANCHA

Morita Honey, Pepitas

### CARAMELIZED ONION HUMMUS

Olive Tapanade

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### UPSTATE ABUNDANCE POTATO

Sea Salt, Chili, Scallions

5.5

5

8.5

9.5

8.5

8.5

9

8

8.5

9

8.5

11

8.5

8.5

7

8

9

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### PULPO

Chorizo, Frijoles, Heirloom Tomatoes

### MUSSELS

Chorizo Blanco, Sherry, Fennel

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### CHORIZO W/SWEET & SOUR FIGS

Balsamic Reduction

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### IBÉRICO SECRETO

Apples, Endive, Pickled Onions

### PORK BELLY

Quince, Cider

### WAGYU BAVETTE

Leek Chermoula, Crispy Shallot

### COCHINILLO

Crispy Pork, Mojo Verde, Pickled Onions

### IBÉRICO BOCADILLO

Pasilla Aioli, Jamón Serrano, Smokin Goat

### DUCK BREAST

Romanesco, Aji Dulce Chili

### BACON WRAPPED DATES

Valdeon Mousse

9.5

15.5

13

7

8

9.5

9

14.5

19.5

10.5

16.5

10.5

13.5

15.5

8.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### RADICCHIO SALAD

Guancale, Valdeón, Sun Dried Tomatoes

### BIB SALAD

Piquillo Vinaigrette, Manchego, Anchovy

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE BRANZINO

Pickled Red Onions, Radish, Fingerling Potatoes

### PAELLA VERDURAS

Delicata Squash, Leeks, Romanesco, Tomatoes

### PAELLA MARISCOS

Shrimp, Calamari, Mussels

### PAELLA SALVAJE

Chorizo, Gaucho Sausage, Morcilla

### PARILLADA BARCELONA\*

Strip Steak, Pork Loin, Gaucho Sausage, Chicken

## DESSERTS

### FLAN CATALÁN

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### BASQUE BURNT CHEESECAKE

Pomello Curd

14

26

9

9.5

8.5

23

26.5

half / full / double

18 / 36 / 64

28 / 56 / 98

28 / 56 / 98

31 / 62 / 108

7

9

9

9

## EXECUTIVE CHEF MATT KNEELAND | SOUS CHEF RICHARD ELLIOT

\*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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021 <b>AT Roca, Reserva</b> , Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

## WHITE

2022 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	6.25	12.5	50
2022 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	4.75	9.5	38
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	5	10	40
2019 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2021 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Palomino</i>	6.25	12.5	50
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2022 <b>Aylin</b> , San Antonio, Chile	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5	10	40
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2021 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Petit Manseng Blend</i>	6	12	48
2021 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Catarratto</i>	6	12	48
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Riesling</i>	5.5	11	44
	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	4.5	9	36
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44
		5	10	40

## RED

2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 <b>Marqués de Tomares</b> , Crianza, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	6	12	48
2020 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L)48
2021 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013 <b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2022 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	4.5	9	36
2021 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2016 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Bobal</i>	5.25	10.5	42
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 <b>Belinda</b> , Mendoza, Argentina - served chilled	<i>Cabernet Franc, Malbec</i>	6.25	12	50
2019 <b>Peñalolen</b> , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 <b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	5.75	11.5	46
2021 <b>Garage Wine Company</b> , Revival, Maule, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2018 <b>Alto de la Ballena, Reserva</b> , Maldonado, Uruguay	<i>Pais</i>	5.75	11.5	46
2021 <b>Chat. du Morre du Tendre</b> , Cuvée Paul, Côtes-du-Rhône	<i>Tannat, Viognier</i>	6	12	48
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

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

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	8	64
<b>Solera 1927</b> , 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 pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Pedro González Mittelbrunn / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENAche (ON THE ROCKS)** Le Naturel / Vino de Montaña / Cuvée Paul 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) 6  
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma de Trabanco Cider Apertif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón for the Table** 48

**SUMMER STREET SLING** 12  
Chamomile Infused Tito's Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

**ALEBRIJES** 13  
Banhez 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

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

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions 15

**CATALAN**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**VALENCIAN**  
Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

**RED OR WHITE SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

# BEER

**DRAFT** caña doble  
Estrella Galicia, Lager - Spain 4.25 8.5  
Black Hog, Granola Brown Ale - CT 3.75 7.5  
Half Full, Bright Blonde Pale Ale - CT 3.75 7.5  
New England, Sea Hag IPA - CT 4.25 8.5

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7  
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5  
Narragansett Lager (16oz.) - RI 7  
Troegs, Dreamweaver Wheat - PA 8  
Estrella Damm, Inedit - Spain 9.5  
Hitachino, Nest White - Japan 14  
Von Trapp, Bohemian Pilsner - VT 8  
Two Roads, Passion Fruit Gose - CT (16 oz.) 12  
Two Roads, Honeyspot Road IPA - CT 7  
Half Full, In Pursuit IPA - CT 8  
Night Shift, Whirlpool Hazy NE IPA - MA 8.5  
Jack's Abby, Hoponius Union IPL - MA 7  
Lagunitas, Maximus IPA - CA 8.5  
Allagash, Tripel Reserve - MN 10.5  
Peroni, Lager - Italy 8.5  
Duclaw, Sweet Baby Jesus Porter - MD 8  
Left Hand, Milk Stout - CO 9.5

**CIDERS**  
Down East Cider, Original Blend Cider - MA 9.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28