

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

CHORIZO DE PAMPLONA

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

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

CHORIZO PICANTE

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

AGED MANCHEGO

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SAN SIMÓN

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

VALDEÓN

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

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, Creamy

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

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.
Smoked, Sharp, Fruity

JAMÓN 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*

14

26

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

MUSSELS DIABLO

Tomato Pasilla Caldo, Chorizo

13

CHAMPIÑONES

Garlic, Aleppo Peppers, Lemon

11

PULPO

Fregola, Basil, Harissa

16.5

HEIRLOOM CARROTS

Olive Tapenade, Pine Nuts, Aleppo Peppers

8.5

LUCKY LIME OYSTERS

Blood Orange, Osetra Caviar

18.5

BRUSSELS SPROUTS

Apple Agrodulce, Pickled Onions, Pepitas

9

PORK BELLY

Mojo Picon

10.5

ROASTED KABOCHA SQUASH

Pistachios, Marcona Almonds, Sesame Seeds

8.5

FIG MONTADITO

Ricotta, Pickled Shallots, Jamón

12.5

SAUTÉED KALE

Lemon, Garlic, Chili Flakes

8

MOULARD DUCK BREAST

Cranberry Mostarda, Sherry

16.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

GRILLED LEEKS

Salbitxada, Sherry

11.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

9.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

QUESO A LA PLANCHA

Quince Agridulce

8.5

TRUFFLED BIKINI

Serrano, Manchego, Garlic Aioli

9

RED PEPPER HUMMUS

Warm Pita

9

BACON-WRAPPED DATES

Valdeón Mousse

8

POTATO TORTILLA

Chive Sour Cream

7

CHORIZO W/SWEET & SOUR FIGS

Balsamic Reduction

9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

ROASTED SHORT RIB

Truffle Chimichurri, Fennel Purée

18.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SALT COD BUÑUELOS

Green Onion Crema

9.5

SILVERLEAF VENISON

Chestnut, Maple

18.5

MAHI MAHI A LA PLANCHA

Salsa Verde

14.5

MORCILLA

Salsa Verde

8.5

MORCILLA FIDEOS

Garlic Aioli, Egg

16.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

NAZARI

Napa Cabbage, Pine Nuts, Golden Raisins, Bitter Orange

8

KALE

Apples, Sheep's Cheese, Marcona Almonds

8.5

FRISÉE

Meyer Lemon, Radish, Grapefruit

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Citrus, Pickled Chili, Fingerling Potatoes

26.5

PAELLA VERDURAS

Leeks, Brussels Sprouts, Green Beans

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Prawns, Calamari, Clams, Mussels

28 / 56 / 98

PAELLA SALVAJE

Chorizo, Gaucho Sausage, Morcilla, Chickpeas

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Blood Orange Curd

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF MATT KNEELAND

*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
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2021 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	6.25	12.5	50
2021 Menade , Rueda, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Verdejo</i>	6	12	48
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2021 Asnella , Vinho Verde, Portugal	<i>Palomino</i>	6.25	12.5	50
2020 Capítulo 7 , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2022 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
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Petit Manseng Blend</i>	6	12	48
2019 Marcel Couturier , Mâcon-Loché, France	<i>Catarratto</i>	6	12	48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Chardonnay</i>	8	16	64
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Riesling</i>	5.5	11	44
	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencia</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
2020 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6.5	13	52
		5	10	40

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 La Maldita , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Garnacha</i>	4.25	8.5	34
2021 Le Naturel , Navarra, Spain	<i>Tempranillo</i>	5.5	11	44
2020 Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4	8	32
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L)48
2019 Sotabosc , Montsant, Spain	<i>Mencia</i>	6.75	13.5	54
2012 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2021 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Garnacha, Cariñena</i>	7	14	56
2021 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Trepát Blend</i>	4.75	9.5	38
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha</i>	6.25	12.5	50
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 Earth First, Classic , Mendoza, Argentina	<i>Bobal</i>	5.25	10.5	42
2020 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
2018 Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2016 Alto de la Ballena, Reserva , Maldonado, Uruguay	<i>Pinot Noir</i>	6.75	13.5	54
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Tannat, Viognier</i>	6	12	48
2019 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<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 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

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

LAIRD'S WAY 14.5
Johnnie Walker Black Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5
Hayman's London Dry Gin.

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorns

LEAF
Fever Tree Mediterranean, Juniper Berries,
Smoked Bay Leaf, Lemon

FLOWER
Fever Tree Eldeflower, 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 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
Naveran Brut Rosé, Lillet Rosé, Rime Vodka, 12.5 50
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
Troegs, Perpetual IPA - PA 4.25 8.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 6.5
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 8
Two Roads, Honeyspot Road IPA - CT 7
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 9.5