

# 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 PICANTE**  
La Rioja  
Smoky, mildly spicy, dry-cured sausage

**CHORIZO BLANCO**  
United States  
Cured, Mild Chorizo

**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

**VALDEÓN**  
Castilla-León  
Cow & goat's milk blue cheese,  
tangy & spicy

**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

**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,  
Idiazábal, Piparra Peppers, Olives, Marcona  
Almonds, Patatas Bravas*

## TAPAS

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

**CHAMPIÑONES** 8.5  
Garlic, Aleppo Pepper, Lemon

**BRAISED SAVOY CABBAGE** 8.5  
Applewood Smoked Bacon

**SPINACH & CHICKPEA CAZUELA** 8  
Cumin, Roasted Onion, Lemon

**BLISTERED SHISHITOS** 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 SWEET POTATO** 9.5  
Lime-Cilantro Crema, Aleppo Pepper

**WILTED BABY KALE** 9.5  
Garlic, Golden Raisins, Bread Crumbs

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

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

**LOBSTER RISOTTO** 21.5  
Chive Oil

**BOQUERONES** 6  
Garlic, Parsley

**SEARED SCALLOPS A LA PLANCHA\*** 18.5  
Cauliflower Purée, Pistachios

**CAROLINA TROUT A LA PLANCHA** 14.5  
Salsa Verde

**FRIED PORTUGUESE PULPO** 16.5  
Chick Peas, Sundried Tomato, Olives,  
Preserved Lemon, Celery

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

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

**JAMÓN & MANCHEGO CROQUETAS** 6.5  
Garlic Aioli

**SPICED BEEF EMPANADAS** 7  
Red Pepper Sauce

**TRUFFLED BIKINI** 8.5  
Speck, Drunken Goat

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

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**SEARED LONG ISLAND DUCK BREAST** 16.5  
Eggplant Caviar, Balsamic Shallots

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

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

**CONFIT PORK BELLY** 9.5  
Mojo Picante

**GRILLED NEW ZEALAND LAMB CHOPS** 18.5  
Romesco Sauce

## SALADS

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

**BRUSSELS SPROUTS & CRANBERRY** 9  
Radicchio, Green Cabbage, Pepitas, Poppy-Seed Dressing

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**FILET BRANZINO** 26.5  
Cauliflower, Potatoes

half / full / double

**PAELLA VERDURAS** 18 / 36 / 64  
Seasonal Vegetables

**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

**OLIVE OIL CAKE** 9  
Sea Salt

**BASQUE BURNT CHEESECAKE** 9  
Luxardo Cherries

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**BUTTERMILK PANNA COTTA** 8.5  
Dried Fruits & Nuts, Lavender Honey

**FLAN CATALÁN** 7

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

## 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
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48
		6.25	12.5	50

## WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
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>Xarel-lo</i>	3.75	7.5 (L)	42
2017 Bodegas Maraños, Picarana, Sierra de Gredos, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Asnella, Vinho Verde, Portugal	<i>Albillo</i>	6.5	13	52
2019 Capítulo 7, Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2020 Aylín, 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
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Petit Manseng Blend</i>	6	12	48
2017 Marcel Couturier, Mâcon-Loché, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2020 Iniceri, 'Abisso', Sicily, Italy	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb, Rheingau, Germany	<i>Catarratto</i>	6	12	48
	<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>Garnacha</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>Trepát 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, Cadiz, 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
2018 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
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 Tradición, 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 Tradición, 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 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)

**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 / Finca L.Argata 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** 10  
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

**DOS PENÍNSULAS** 11  
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  
Redemption Rye, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

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

# 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 SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9 30  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
Naveran Brut Rosé, Lillet Rosé, Rime Vodka, 11.5 46  
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  
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, Rotating Seasonal Cider - MA 8.5  
Down East Cider, House Original Blend - MA 8.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28