

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

CHORIZO PICANTE
La Rioja
Smoky, mildly spicy, dry-cured sausage

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

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

YOUNG MAHÓN
Menorca
Cow's milk, mild & nutty

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, Giardinera

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

SAUTÉED DANDELION GREENS 8
Champagne Gastrico, Gremolata, Pine Nuts

POTATO TORTILLA 6
Chive Sour Cream

ROASTED PIQUILLO HUMMUS 8.5
House Pita

QUESO A LA PLANCHA 8.5
Quince Agridulce

ROASTED CAULIFLOWER 9
Orange-Harissa Glaze, Toasted Walnuts

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
Charred Lemon, Ricotta Salata, Chili Oil

BOQUERONES 6
Garlic, Parsley

SEARED SCALLOPS 18.5
Caper Raisin Mermelada, Grapefruit

MAHI MAHI A LA PLANCHA 14.5
Salsa Verde

PORTUGUESE PULPO 16.5
Chick Peas, Celery Heart, 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

CHICKEN THIGH PINTXO 8.5
Sunflower Seed Romesco

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

TRUFFLED BIKINI 8.5
Speck, Manchego

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

DUCK BREAST 16.5
Eggplant Caviar, Balsamic Shallots

PORK BELLY CANSALADA 9.5
Mojo Picon

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

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

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
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		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
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	6	12	48
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.75	9.5	38
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5.75	11.5	46
2020 Asnella, Vinho Verde, Portugal	<i>Malvar, Arinto, Loureiro</i>	5	10	40
2019 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
2019 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
2018 Marcel Couturier, Mâcon-Loché, France	<i>Petit Manseng Blend</i>	6	12	48
2020 Iniceri, 'Abisso', Sicily, Italy	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb, Rheingau, Germany	<i>Catarratto</i>	6	12	48
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Riesling</i>	5.25	10.5	42
	<i>Chasselas</i>	6.5	13	52

ROSÉ

2019 Liquid Geography, Bierzo, Spain	<i>Mencia</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
2020 Azul y Ganza, Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2018 La Fanfarria, Asturias, Spain	<i>Mencia</i>	6.75	13.5	54
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Mencia, 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>Trepas Blend</i>	4.75	9.5	38
2019 Camino de Navaherros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha</i>	6.25	12.5	50
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Tempranillo, Graciano</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>	6.75	13.5	54

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 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

GRENA CHE (ON THE ROCKS) Le Naturel / Camino de Navaherros / 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

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

BOURBON SPICE RACK 12
Four Roses Bourbon, 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 Hayman's London Dry Gin. 14

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

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 30
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
Naveran Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters 11.5 46

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
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

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