

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO Segovia Dry-cured Spanish ham	SALCHICHON DE VIC Catalonia Dry-cured pork sausage & peppercorns	DRUNKEN GOAT Murcia Semi-soft goat's milk, soaked in red wine	MANGALICA Segovia Cured Hungarian Ham	14
FUET Catalonia Dry-cured pork sausage	CHORIZO PICANTE La Rioja Smoky, mildly spicy, dry-cured sausage	CABRA ROMERO Murcia Goat's milk cheese coated with rosemary	APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
SPECK Alto Adige, Italy Lightly smoked, dry-cured ham	6-MONTH AGED MANCHEGO Castilla-La Mancha Firm, cured sheep's milk, sharp & piquant	AGED MAHÓN Balearic Islands Cow's milk cheese aged 1 year, salty	<i>Jamon Serrano, Chorizo Picante, Manchego, Idiazábal, Cornichons, Olives, Marcona Almonds, Patatas Bravas</i>	
CHORIZO BLANCO United States Cured, mild chorizo	IDIAZÁBAL Basque Country Smoked raw sheep's milk, nutty & robust	DÉLICE DE BOURGOGNE Burgundy, France Triple cream cow's milk cheese, rich & buttery		
SOBRASADA Mallorca Spreadable spicy chorizo	VALDEÓN Castilla-León Cow & goat's milk blue cheese, tangy & spicy	CAÑA DE CABRA Murcia Soft-ripened goat's cheese, creamy & mild		
LOMO IBÉRICO Salamanca Lightly smoked Acorn-Fed pork sausage	SAN SIMÓN Galicia Birchwood smoked cow's milk, creamy & buttery	YOUNG MAHÓN Menorca Cow's milk, mild & nutty		

TAPAS

MARINATED HOUSE OLIVES Garlic, Thyme, Giardinera	5	SEARED SCALLOPS Caper Raisin Mermelada, Grapefruit	18.5
CHAMPIÑONES Garlic, Aleppo Pepper, Lemon	8.5	MAHI MAHI A LA PLANCHA Salsa Verde	14.5
BEET CRUDO Summer Peach, Padron Pepper	7.5	PULPO GALLEGO Celery Heart, Fingerling Potatoes	16.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8	MOROCCAN MUSSELS Lamb Merguez, Vino Blanco	13
BLISTERED SHISHITOS PEPPERS Lime, Sea Salt	9.5	SALT COD BUÑUELOS Spring Onion Crema	9.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	GAMBAS AL AJILLO Guindilla Pepper, Olive Oil, Garlic	9.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	7.5	BACON-WRAPPED DATES Valdeón Mousse	8
SAUTÉED DANDELION GREENS Champagne Gastrico, Gremolata, Pine Nuts	8	CHICKEN THIGH PINTXO Sunflower Seed Romesco	8.5
POTATO TORTILLA Chive Sour Cream	6	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	6.5
ROASTED PIQUILLO HUMMUS House Pita	8.5	GRILLED LAMB BOCADILLOS Harissa Aioli, Drunken Goat	14
QUESO A LA PLANCHA Quince Agridulce	8.5	TRUFFLED BIKINI Speck, Manchego	8.5
ROASTED CAULIFLOWER Orange-Harissa Glaze, Toasted Walnuts	9	SPICED BEEF EMPANADAS Red Pepper Sauce	7
CHARRED BABY CARROTS Cumin Yogurt, Mint, Spicy Sunflower Seeds	8.5	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
CRISPY ARTICHOKEs Charred Tomato Aioli	9.5	ROASTED SHORT RIB Truffle Chimichurri, Fennel Purée	18.5
SPRING ASPARAGUS Xato Catalana	10.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	8.5
BOQUERONES Garlic, Parsley	6	PORK BELLY CANSALADA Mojo Picon	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	8
RADISH SALAD Arugula, Lemon Poppy Vinaigrette, Goat Cheese	9.5
NAZARI Napa Cabbage, Pine Nut, Golden Raisin, Bitter Orange	8
LOLA ROSSA Onion Escabeche, Summer Squash, Cod Roe	8.5
PIRIÑACA Cucumber, Heirloom Tomato, Watermelon, Choricero	8

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Champiñones, Potatoes	26.5
PAELLA VERDURAS Shishitos, Carrots, Cauliflower, Asparagus	half / full / double 18 / 36 / 64
PAELLA SALVAJE Chicken, Chorizo, Gaucho, Chickpeas	28 / 56 / 98
PAELLA MARISCOS Prawns, Calamari, Clams, Mussels	28 / 56 / 98
PARILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Gaucho	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Luxardo Cherries	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9

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

		3oz	6oz	bottle
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2020 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2021 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2019 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6	12	48
2019 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2015 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4	8	32
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2018 Joan d'Anguera, Finca L'Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2019 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 Bodegas Ponce, La Casilla , Manchuela, Spain	<i>Bobal</i>	6	12	48
2015 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2016 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 Alto de la Ballena, Reserva , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2019 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

		3oz	bottle
Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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 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

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
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 14
Hayman's London Dry Gin.

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 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
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