

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
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky
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
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

IN SUPPORT OF
For the month of June, every tapa marked with a • will donate 50 cents to Circle Care Center

JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
MAXORATA CURADO Canary Islands, ES Aged 4 months, Firm, Goats Milk, Tangy, Herbal, Smoky	12
APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
<i>Jamón Serrano, Pamplona, Manchego, Idiazábal, Guindilla Peppers, Olives, Almonds, Patatas Bravas</i>	

TAPAS

HOUSE MARINATED OLIVES • Garlic, Thyme, Citrus, Giardiniera	5.5	MAGIC MYRNA POTATOES Lemon Chermoula	8.5
PEAS AND MORELS Pancetta, Wild Nettles	13	RED SNAPPER CRUDO* Kiwi, Red Fresno Chili, Lime	17
CHAMPIÑONES Garlic, Aleppo Peppers, Lemon	11	PULPO Fregola, Basil, Harissa	15.5
SAUTÉED SWISS CHARD Lemon, Garlic, Anchovy Breadcrumbs	8	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
GRILLED BROCOLINI Valdeón, Bacon, Almonds	9.5	MAHI-MAHI A LA PLANCHA Piri Piri	14.5
SPINACH & CHICKPEA CAZUELA • Cumin, Roasted Onions, Lemon	9	SCALLOPS Black Garlic, Capers, Burnt Lemon	18.5
CHARRED SNAP PEAS Mint, Sesame	8	MUSSELS Chorizo Blanco, Sherry, Fennel	13
GRILLED ASPARAGUS Black Garlic Aioli, Quail Egg	10.5	JAMÓN & MANCHEGO CROQUETAS • Garlic Aioli	7.5
HEIRLOOM CARROTS Morita Honey, Lime Crema, Rosemary	8.5	SPICED BEEF EMPANADAS • Red Pepper Sauce	8.5
LAMB MERGUEZ Harissa Yogurt, Pickled Cucumbers	12.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
BLISTERED SHISHITO PEPPERS Lime, Sea Salt	9.5	CHORIZO W/SWEET & SOUR FIGS • Balsamic Reduction	9.5
GRILLED ARTICHOKES Meyer Lemon, Pistachios, Aged Mahón	9.5	BISON SKIRT STEAK Grilled Cipollini Piperade	16.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	BIRKSHIRE PORK RACK Rainer White Cherry Moustarda	19.5
TABBOULEH Tomatoes, Cucumbers, Caña De Cabra	8.5	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
WILD GARLIC HUMMUS Garlic Scapes, Lemon	9	DUCK BUÑUELOS Black Currant, Duck Confit	9.5
POTATO TORTILLA Chive Sour Cream	7	PORK BELLY Cucumbers, Pickled Red Onions, Garlic	10.5
PATATAS BRAVAS • Salsa Brava, Garlic Aioli	8.5	GRILLED LEEKS Salbitxada, Sherry	11.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
WATERCRESS Cara Cara Orange, Idiazábal, Marcona Almonds	9.5
SPRING SALAD Snap Peas, Radish, Mint	8.5
ARUGULA SALAD Roasted Grapes, Sheep's Cheese, Radish	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Pickled Red Onions, Radish, Fingerling Potatoes	26.5
PAELLA VERDURAS Spring Onions, Fiddleheads, Duck Egg	half / full / double 18 / 36 / 64
PAELLA MARISCOS Prawns, Calamari, Mussels	28 / 56 / 98
PAELLA SALVAJE Chorizo, Gaucho Sausage, Morcilla	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
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Rhubarb	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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	Xarel-lo Blend	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2022 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2019 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 Menade, Rueda, Spain	Verdejo	6	12	48
2021 Le Naturel, Navarra, Spain	Garnacha Blanca	5	10	40
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.25	8.5	34
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	5	10	40
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6	12	48
2020 Iniceri, ‘Abisso’, Sicily, Italy	Catarratto	6	12	48
2020 Marcel Couturier, Mâcon-Loché, France	Chardonnay	8	16	64
2020 Leitz, Feinherb, Rheingau, Germany	Riesling	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Christophe Avi, Agenais, France	Cabernet Sauvignon	5.5	11	44
2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12	48
2021 Glup Glup, Cariñena, Spain	Garnacha	4.5	9	36
2020 Pedro González Mittelbrunn, Castilla y León, Spain	Prieto Picudo	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5	(L)48
2020 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5	54
2018 Joan d’Anguera, Finca L’Argatá, Montsant, Spain	Garnacha	8.5	17	68
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6	12	48
2012 Laurona, Montsant, Spain	Garnacha, Cariñena	7	14	56
2018 Coster dels Olivers, Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2021 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepát Blend	4.75	9.5	38
2022 La Vinyeta, Bongo*, Emporda, Spain	Monastrell	4.5	9	36
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Garnacha, Piñuela	5.5	11	44
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.5	13	52
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.25	10.5	42
2021 Earth First, Classic, Mendoza, Argentina	Malbec	4.25	8.5	34
2020 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12	50
2019 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.25	8.5	34
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2018 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	Pinot Noir	6.75	13.5	54
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	Tannat, Viognier	6	12	48
2020 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	6.75	13.5	54
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

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

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	8	64
Nectar, Gonzalez Byass, 750mL	Pedro Ximénez	9	72
Solera 1927, Alvear, 375mL	Pedro Ximénez	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	
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Finca L’Argatá	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)	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 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
São João 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
Jack’s Abby, House Lager - MA	3.75	7.5
Troegs, Perpetual IPA - PA	4.25	8.5

BOTTLES & CANS	
Clausthaler, Non-Alcoholic - Germany	6.5
Narragansett Light Lager (16oz.) – RI	6
Estrella Galicia, Lager – Spain	8
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
Peroni, Lager – Italy	8

CIDERS	
Down East Cider, Rotating Seasonal Cider - MA	9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28